



HAVELLAND
EXPRESS
cruise

Outstanding
Quality,
Exclusively
selected.

The partner of the hotel and
restaurant industry.



Your partner for the best products

From delivery, through quality assurance, to consulting.



Michael Kunzmann
Founder & Managing Director
of Havelland Express

Welcome to Havelland Express!

As a family-run business for over 30 years in the wholesale food trade for the hotel and catering industry, we are committed to offering you the best products and the best service. This catalog gives you an insight into our diverse product range, which comes from over 80 countries—always with a strong focus on quality, regionality, and freshness.

We focus on providing personal, expert advice and high availability. At Havelland Express, professionals meet professionals—with genuine expertise, personal advice, and the commitment to fulfill your wishes precisely. Our goal is to be the reliable partner at your side and to grow successfully together..

„Absolute freshness, unique origin.“

Kind regards,

A handwritten signature in black ink that reads "M. Kunzmann". The signature is written in a cursive style.





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Our history



Havelland Express was founded in 1992 by Horst Bernd Paech and Michael Kunzmann. In the aftermath of German reunification, the entrepreneurial idea emerged to bring regional products from Brandenburg to Berlin's hotel and restaurant sector. From the very beginning, the company's development was closely linked to the region itself as well as to the establishment of efficient sourcing and logistics structures.

The early product range included Beelitz rabbit, Brandenburg free-range duck, pike-perch from the Müritz region, and fruit from Werder, among others. Even at this early stage, the focus was firmly on regional origin, freshness, transparent sourcing, and a reliable supply for customers.

Relocations & expansions

1995 Moving to Berlin

Havelland Express has grown and relocated to Sophie-Charlotte-Straße in Berlin

2007 Relocation

The company moved to Gottlieb-Dunkel-Straße in Berlin-Tempelhof. The new location supported further growth and the expansion of logistical capacities.

2025 Warehouse expansion

The completion of an additional warehouse extension set the course for further growth: a modern CO₂-based deep-freeze facility was built on an additional 700 m². In parallel, a large-scale photovoltaic system was installed on the entire roof of the building, also supplying new charging stations for the increasingly electrified vehicle fleet.

1993 We offer 30 products. These include rabbits from Beelitz, zander from the Havel, Brandenburg country ducks, and fruit from Werder.

1997 We have 300 products in our range.

3000 products

2008 A full range of 3,000 products and regional specialties.

6000 products

products

2025 Our product range now includes more than 6,000 products.

30 products

300 products



1992

Havelland Express was founded by Horst Bernd Paech and Michael Kunzmann.

1996

International Expansion

Havelland Express began its international expansion by working with the Paris wholesale market and using Frankfurt Airport as a hub for overseas specialty products.

2004

Expansion to Czech Republic & Poland

Since 2004, Havelland Express has been supplying hotels and restaurants in Prague, Mariánské Lázně and Karlovy Vary. In 2005, deliveries were expanded to include Poland.

2010

Sustainability Focus

From 2010 onwards, Havelland Express increasingly focused on sustainable animal farming, responsible sourcing and transparent product origins. This commitment became visible both in the product range and in external communications through the introduction of the "Green Label". Over the following years, the assortment was expanded internationally to include, among others, fish from Iceland, fruit from Thailand, Argentine beef and Polish caviar.

2015

Echt Havelländer Apfelschwein

In 2015, the launch of the premium product "Echt Havelländer Apfelschwein" marked a further milestone, emphasising a clearly defined regional origin.

2017

Northern Germany Offices

In 2017, Havelland Express opened offices in Hamburg and Hanover, further strengthening its regional presence.

2021

Innovator of the Year

In 2021, the company was honoured as "Innovator of the Year". The award recognised in particular the combination of a strong regional quality focus, digital sales structures and innovative logistics solutions, such as those implemented with Markthalle Zwanzig.

2022

Baltic Expansion

In 2022, Havelland Express expanded into the Baltic region with locations in Estonia and Latvia. A further site in Munich followed in 2023 to strengthen the company's presence in southern Germany.

2023

Freakstotable Membership

Since 2023, Havelland Express has been part of the "Freakstotable" network, which places origin, quality and conscious enjoyment at the centre. Membership underscores the company's ambition to focus on products with a clearly defined origin and high quality standards.

From Regional to International

Since its founding in 1992, Havelland Express has evolved from a regionally focused supplier into a company with both national and international activities. This development has been shaped by a clear focus on quality, product origin and assortment expertise as well as robust logistics structures.

2024

Cruise Business Launch

From 2024 onwards, Havelland Express has also been expanding its cruise and yacht business. The focus lies on supplying this customer segment with premium products, tailored assortments and reliable logistics. At the same time, this step marked the company's entry into international supply operations within this specialised market segment.

2025

Austria Expansion & Growth

In 2025, deliveries were extended to include the hotel and restaurant sector in Austria.

2026

Renewable Energy Transition

At the beginning of 2026, Havelland Express switched entirely to electricity from renewable energy sources. At the same time, logistics structures were further developed in a targeted manner through established transshipment points in Poland and Hamburg. This enabled the expansion of tours in Eastern Europe while also creating the conditions to supply northern Germany – particularly regions such as Sylt – more efficiently and precisely.

2027

New WMS Implementation

From 2027, the company will transition to a new warehouse management system in order to unlock further efficiency potential, consistently advance digitalisation and implement paperless processes across the organisation.

Global Logistics

Premium Food Logistics

Global, Discreet, Reliable

Havelland Express stands for international fresh and food logistics for discerning partners in the yacht and cruise segment. Our mission is simple: to deliver your premium food products worldwide – quickly, safely and reliably – directly on board. Whether by refrigerated truck, air freight or sea freight, we ensure seamless execution supported by state-of-the-art technology, a resilient global network and tailored solutions. The result is a fully integrated supply chain, from origin to handover to the crew.



Our promise

Precision, transparency and excellence at every step

From order placement to final delivery, we ensure a smooth and efficient process – planned with foresight and executed with accuracy. You benefit from personal consultation and dedicated points of contact who understand your requirements, evaluate options and proactively coordinate every detail, from routing to on-board handover. Digital processes, real-time tracking and clearly structured workflows provide full transparency and control. Temperature-controlled storage, specialised vehicles and international transport routes guarantee optimal conditions for your goods at all times.

The highest standards for the highest expectations

Havelland Express stands for international fresh and food logistics for discerning partners in the yacht and cruise segment. Our mission is simple: to deliver your premium food products worldwide – quickly, safely and reliably – directly on board. Whether by refrigerated truck, air freight or sea freight, we ensure seamless execution supported by state-of-the-art technology, a resilient global network and tailored solutions. The result is a fully integrated supply chain, from origin to handover to the crew.



Your benefits with Havelland Express

Decades of experience, innovative technology and a strong global partner network enable us to develop individual logistics solutions that protect value and build trust. Speed, security and environmental responsibility are always central to our approach.

Our services at a glance:

- Multi-zone cold chain: from fresh to deep-frozen
- Flexible multimodal transport: refrigerated truck, air or sea freight – aligned with route & schedule
- International sourcing: seamless handovers within a trusted global partner network
- Food safety & traceability: HACCP-compliant and fully transparent
- Planning reliability: short lead times, clear interfaces, rapid response to changes
- Personal consultation: dedicated contacts, proactive coordination, fast decision-making – even under time pressure
- Qualified QA & logistics specialists: trained teams, validated processes, secure cold chains



Yacht Supply

Tailored delivery, right on board

In yacht operations, precision is essential – and discretion is paramount. Havelland Express delivers fully documented, punctual food supplies, even within very tight time windows. We ensure that your premium products arrive exactly when they are needed.

We operate within coordinated delivery windows and provide complete cold-chain documentation – ensuring maximum planning reliability and a low-risk supply for your yacht, from first pick-up to final handover to the crew.

Rely on Havelland Express – your partner for premium-focused, secure and sustainable food logistics at sea. Based on your route and timeline, we are happy to develop a customised supply concept for you – worldwide.

„Quality first – straight from the source“

Interview with Michael Kunzmann, managing partner of Havelland Express

In your opinion, what makes Havelland Express unique compared to other food logistics companies in the industry?

Havelland Express stands out thanks to its family management and strong SME character. We are passionate about what we do and strive every day to deliver the best possible product for our customers. Havelland Express places particular emphasis on innovation and creative ideas in order to continuously develop. Another important focus for me is to offer small manufacturers a platform to successfully place their products on the market.

What is your personal passion at Havelland Express, and how is this reflected in your corporate philosophy?

My personal passion is working with high-quality food and collaborating with people who produce it with great dedication. It fills me with joy to taste these products and bring them to our customers throughout Germany—and now also internationally. I am thrilled to win customers over with our products and see that they add value to their menus.

What is the partnership with your customers in the hotel and restaurant industry like, and what are the special features that characterize this collaboration?

Our partnership with customers in the hotel and restaurant industry is based on mutual respect and honesty. We value openness and a strong commitment to providing customers with the best possible support and assistance. Our goal is to deliver exactly the solutions they need to consistently achieve excellence. We apply this principle around the clock, seven days a week.

How do you collaborate and partner with the selected manufacturers and producers, and what makes this collaboration special for you?

The same applies here: we treat our partners as equals and do not seek to create competition between them. Instead, we support them in manufacturing their products in the best possible way and bringing them to market, always with fairness at the forefront. When it comes to pricing, we strive to find a balance that is both fair to producers and fair to our customers. This partnership-based approach is particularly important to me because it creates the basis for sustainable quality and stable structures in food production.

What is your vision for the future of the company, and how would you like to further shape your collaboration with your customers and partners?

My vision for the future of our company remains essentially unchanged. A key focus will continue to be on digitalization in order to make our processes even more efficient and introduce automation wherever possible. My goal is to further expand our delivery areas and be present in all areas where high-quality products are in demand. It is also important to me to create a working environment in which satisfied employees are passionate and committed to their work—not just as a 9-to-5 job. Ultimately, I aim to successfully hand over the company to the next generation, i.e., my children.



Picture on the left: Michael Kunzmann with his children Nina Kunzmann and Maximilian Kunzmann

Directly from the producer

Our personal connection



Supporting the little ones: Our partnership with manufacturers

As a family-run business ourselves, it is very much in line with our philosophy and conviction to do our utmost to support traditional businesses, many of which have also been run for generations. We have been cultivating our partnerships with selected producers for decades, based on commitment, reliability, and a high level of dedication. We develop sustainable concepts in close cooperation with fishermen, farmers, and livestock breeders. The focus is on animal welfare and the responsible use of resources. Our shared values and the relationship of trust that has grown from them ensure uncomplicated, direct processes and, ultimately, reliable quality.

Quality from close by: Fresh, sustainable, and personal

To truly understand something, you have to be close to it. For us as food retailers, that means being closer to the source of our products. We believe in a new awareness of food. Knowledge of origin plays a central role here. We know exactly where our products come from and how they were produced, grown, and raised. For us, proximity also means establishing close personal relationships with our suppliers and producers and maintaining them over time.

Our products: From idea to plate

Customer-oriented product search best describes the high priority we place on constantly finding new and innovative products. We gather information from all departments within our company, from our customers and suppliers, and try to identify trends for the future. Whereas we used to focus mainly on core products, now basically every product is a potential candidate. In the delicatessen sector in particular, there are now many items that are of such high quality that they can also be served as main courses. One of our biggest challenges is definitely finding the highest quality products among the large number of producers and suppliers—and, in the best case, being the first to do so. We are getting better and better at this.

„The most important issue is quality. Transparency and innovation are also particularly important to us.“

Patrick Franz, Product management





Tailored solutions

Tailored products.
Exclusive concepts.
Reliably delivered.

For selected products, we work closely with our producers to offer bespoke solutions made to your exact requirements. Whether it's a specific cut, a customised recipe, a defined flavour profile or a refined product with your own label – we develop solutions that fit seamlessly into your concept. The result: products that combine functionality, quality and a distinctive brand profile.

Our capabilities range from customised cuts and portion sizes to tailored recipes and flavour variations, all the way through to co-branding solutions. Depending on the producer, these can be realised across a wide range of product categories – including meat and game specialties, dairy and cheese products, delicatessen items, baked goods, desserts and other selected specialties. This allows you to expand your range with products that clearly stand out from standard offerings.

This type of custom production creates true exclusivity and demonstrates how flexibly our partners are able to respond to individual requirements. Especially in demanding environments such as the cruise industry, international concepts or onboard brand experiences, these tailored solutions offer clear added value: consistent quality, reliable processes and products that are perfectly aligned with their intended use.

Your key benefits at a glance:

- Solutions tailored to your kitchen processes, portioning and presentation
- Greater planning reliability and more precise cost control
- Clear differentiation through products developed exclusively for you
- Stronger recognition for your gastronomic concept



Suppliers offering customisation are marked with the icon.

Get in touch – together, we'll develop the right product solution for your concept.

Partners for bespoke product solutions:

- Cafe Siefert
- La Mara
- Gut Hesterberg
- Speisenwerft
- Butterboyz

with high standards



Havelland Cuts

With Havelland Cuts, Havelland Express offers pre-portioned meat cuts designed specifically for the needs of professional kitchens. Precise portioning, consistent quality and high cost transparency ensure reliable planning and smooth workflows. Delivered kitchen-ready, these cuts save valuable time in day-to-day operations while guaranteeing uniform results across every order. Ideal for kitchens that prioritise efficiency without compromising on performance on the plate.



First-hand Quality



Our in-house quality assurance

We see ourselves as a full-range supplier in the premium segment and are proud of our position as a provider of the highest quality. To ensure premium-level products, all procedures and processes are precisely coordinated. Together with our partners, we consistently implement high quality standards, supported by a wide range of quality assurance measures, such as tastings, regular on-site inspections, and continuous checks along the entire value chain—from product development to delivery. Our quality management ensures that only the best products reach our customers.

To ensure and further develop these high standards, we regularly train our employees and obtain external certification. For us, quality is synonymous with trust. That is why we promote awareness of food, with the origin of products playing a central role. Transparency is important to us: we follow the principle of producing the best quality as close as possible to the place of production—whether for our specialties from the Havelland region or our international offerings.

For us, sustainability is not just a word, but an integral part of our corporate culture. In production and logistics, we are certified according to international standards such as IFS and Ecovadis.



EcoVadis:

EcoVadis is a global rating platform that assesses companies' sustainability performance in the areas of environment, social, ethics, and sustainable procurement. High rating from EcoVadis demonstrates that we act responsibly and integrate sustainable practices throughout our supply chain.



IFS (International Featured Standards):

IFS is an internationally recognized standard for food safety and quality. It sets strict requirements for our production processes, hygiene, and product controls. Through IFS certification, we ensure that our food products are safe, hygienic, and of high quality.





Other certificates and awards


All current certificates and awards relating to quality assurance can be accessed via the QR code.


Icons


 Deep-frozen


 Seal for responsible wild fishing.
Number: **MSC-C-56871**

 Seal for responsible aquaculture.
Number: **ASC-C-01994**

 The product comes from certified organic farming.
Number: **BIO DE-ÖKO-003**

 Vegan

 Headquarters of our producers

 Supplier offers customisation

Abbreviations

AOP French seal of origin: "Appellation d'Origine Protégée" stands for a protected designation of origin.

ASC International sustainability label for fish from responsible aquaculture.

Bio Label for certified organic farming

BMS "Beef Marbling Score" describes the fat distribution in beef—an indicator of quality and taste.

DOP Italian seal of origin: "Denominazione di Origine Protetta" guarantees protected origin.

ESP "Easy Peel": the shell is particularly easy to remove.

Fat d. matt. Fat content based on dry matter – quality characteristic independent of degree of ripeness.

P.G.I Protected Geographical Indication (EU quality label)

HPP High pressure processing – a gentle method of preservation.

IGP French seal of origin: "Indication Géographique Protégée" stands for a protected geographical indication.

IQF "Individually quick frozen" – Quick freezing of individual pieces for better quality and handling.

Functions

All fruit & vegetable products and details in the online store



Product category

Each product category begins with its own table of contents—and a QR code that leads directly to our online store. With just one scan, you can go straight to where you'll find the right products.



Chef's Choice

Chef's Choice

This element opens the door to the kitchen of one of our partner restaurants: the QR code leads to a short video on our website in which a chef shows how he works with one of our products—with passion, skill, and an idea that inspires.

LDPE Low-Density Polyethylen – flexible plastic packaging material.

MAP Modified Atmosphere Packaging

MSC Internationally recognized seal for fish from sustainable wild fisheries.

PBI "Pin Bones In" – the product still contains bones.

PBO "Pin Bones out" – the product is boneless.

PE Polyethylen – a widely used plastic for packaging.

PVC Polyvinyl chloride – robust plastic, e.g. for films or containers.

QBE Quebracho charcoal – high-quality barbecue charcoal made from South American hardwood.

TK Deep-frozen

UHP "Ultra High Pressure" – high-pressure process for preservation without heat treatment.

UHT "Ultra High Temperature" – heat treatment for preservation, e.g., in dairy products.

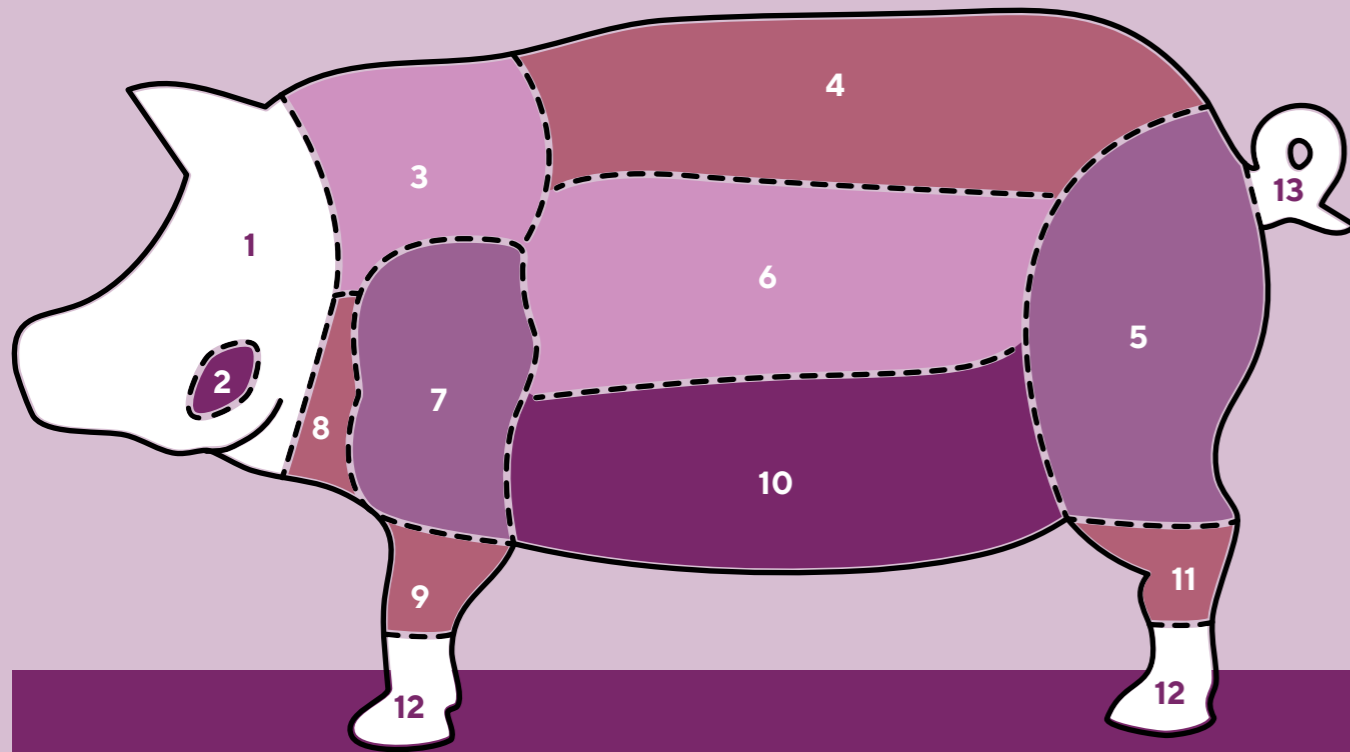
Meat & Poultry

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»Meat is my vegetable! I love the products for the center of the plate; they are the highlight of every menu. It's fun to work with our sales team and suppliers to find creative solutions that bring real enjoyment to our customers' plates.«

Frederic Gibard, Purchasing and meat sommelier

Pork Cuts



- | | |
|---------------------------|-------------|
| 1. Head | 8. Jowl |
| 2. Cheeks | 9. Hock |
| 3. Neck | 10. Side |
| 4. Fatback / Loin / Chump | 11. Hock |
| 5. Ham | 12. Trotter |
| 6. Spare ribs | 13. Tail |
| 7. Shoulder | |



📍 **LOCATION:** Germany, Brandenburg

➤ **More exercise, better meat:**

The Apfelschwein pig is raised with a focus on animal welfare, with plenty of exercise (50 times more than in factory farming) and a natural rhythm – resulting in particularly aromatic, finely marbled meat.

➤ **Regional & transparent:**

Production at Gut Hesterberg: regional, transparent, and stress-free – from slaughtering to processing in the farm’s own manufactory.

➤ **Duroc for flavor and fat:**

A high proportion of Duroc ensures excellent fat quality and intense flavor.

➤ **Traditional finishing:**

Traditional refinement with natural spices and beech smoke guarantees artisanal quality and authenticity.

Pork

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Beer ham	in one piece	apx. 2.0 kg per piece	1 piece per package
	sliced	apx. 500 g per package	1 piece per package
Bratwurst	coarse, unroasted, natural	apx. 100 g per piece	10 pieces per package
	coarse, unroasted, Provence	apx. 100 g per piece	10 pieces per package
	coarse, unroasted, bacon cheese	apx. 100 g per piece	10 pieces per package
	coarse, unroasted, lemon thyme	apx. 100 g per piece	10 pieces per package
	coarse, pre-roasted, natural	apx. 100 g per piece	12 pieces per package
Currywurst	with casing	apx. 100 g per piece	10 pieces per package
	with casing	apx. 160 g per piece	10 pieces per package
	without casing	apx. 160 g per piece	10 pieces per package
	without casing	apx. 105 g per piece	11 piece per package
Liver sausage	in a jar	apx. 180 g per jar	1 jar
	in a ring, fine	apx. 1.3 kg per piece	1 piece per package
	in a ring, coarse	apx. 1.3 kg per piece	1 piece per package
	in a ring, roasted onion	apx. 115 g per piece	6 pieces per package
Ring	Juicy ham, pink	apx. 1.0 kg per piece	1 piece per package
	Juicy ham, pink, sliced	apx. 500 g per package	1 package
	Salami	apx. 450 g per piece	1 piece per package
	Salami, sliced	apx. 500 g per package	1 package

Good to know

The special feed containing apple pomace makes **Echt Havelländer Apfelschwein** particularly flavorful and the fat versatile in cooking.

Pork - Sausage and ham

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Bacon with rind		apx. 500 g per package
Bauernsülze	apx. 2.5 kg per piece	
Blood sausage, in a ring	apx. 260 g per piece	3 pieces per package
Bockwurst	apx. 100 g per piece	12 pieces per package
Corned Beef	apx. 1.1 kg per piece	
Meatloaf	apx. 1.8 kg per piece	
Farm breakfast in a jar		1 jar
Smoked pork loin, sliced		apx. 500 g per package
Cooked ham, plain	apx. 1.15 kg per piece	
Cooked ham, plain, sliced		apx. 500 g per package

Chef's Choice

»We greatly appreciate the friendliness of the team, as well as the high-quality products. Always excellent quality, and the flexibility and competent advice.«

Phillip Vogel, Managing Director & Culinary Chef
& **Kevin von Werthern**, Head chef - Orania.Berlin, Berlin



View video

Pork - Sausage and ham

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Crusty raw ham	apx. 2.5 kg per piece	1 piece per package
Crusty raw ham, sliced		apx. 500 g per package
Paprika sausage	apx. 2.0 kg per piece	1 piece per package
Paprika sausage, sliced		apx. 500 g per package
Red sausage in a jar	apx. 180 g per jar	1 jar
Salami, sliced		apx. 500 g per package
Schinkenknacker	apx. 75 g per piece	20 pieces per package
Juniper ham, smoked	apx. 1.15 kg per piece	1 piece per package
Vienna sausage	apx. 65 g per piece	18 pieces per package
Wild salami	apx. 450 g per piece	1 piece per package
Onion mince	apx. 50 g per piece	20 pieces per package

Pork - Echt Havelländer Apfelschwein

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Belly, natural, boneless	apx. 3.0 - 4.0 kg per piece	1 piece per package
Currywurst, without casing	apx. 130 g per piece	20 pieces per package
Fillet with head	apx. 650 g per piece	1 piece per package
Neck, boneless	apx. 2.5 kg per piece	1 piece per package
Marinated green neck steak	apx. 160 g per piece	10 pieces per package
Marinated red neck steak	apx. 160 g per piece	10 pieces per package
Cutlet, with long rib	apx. 3.0 - 4.0 kg per piece	1 piece per package
Crust roast, with crackling	apx. 4.5 - 5.5 kg per piece	1 piece per package
Tenderloin, with bones	apx. 3.5 kg per piece	1 piece per package
Tenderloin, pork	apx. 3.0 - 4.0 kg per piece	1 piece per package
Loin	apx. 1.0 - 1.5 kg per piece	1 piece per package
Topside, without cap	apx. 2.0 kg per piece	1 piece per package
Roasted shoulder with crackling	apx. 3.5 - 5.5 kg per piece	1 piece per package
Schnitzel	apx. 180 g per piece	5 pieces per package
Spare ribs, Baby Back	apx. 0.8 - 1.5 kg per piece	1 package
Front leg, with bone	apx. 1.0 kg per piece	1 piece per package

Thomas Nerlich from Hygge, Brasserie & Bar in Hamburg also cooks with products from Gut Hesterberg.
More on page 101



View video



Cutlet with long rib



Jamones Ibericos Blazquez



LOCATION: Spain

› **Family tradition since 1932:**

Jamones Blázquez combines traditional craftsmanship with modern technology in its fourth generation – for consistently high quality in Iberian meat and ham.

› **Certified Ibérico origin:**

All animals come from pure Iberian breeding and meet the strict criteria of the Ibérico standard – for maximum product transparency and top quality.

› **Acorn-fed for excellent flavor:**

The natural acorn-fed diet produces nutty, aromatic meat – ideal for signature dishes with a distinctive flavor.

› **Slow maturation for perfect marbling:**

A longer rearing period results in excellent fat distribution – for particularly tender, juicy meat with a balanced flavor.



Iberico Secreto

Good to know

Jamones Blázquez produces in Guijuelo (Salamanca), a region with an ideal microclimate for natural ham curing. Dry mountain air and slow curing processes promote intense flavors—an advantage for kitchens that value authentic taste and high product quality.

Pork

All products are frozen. ❄️

	Product	Weight of a piece	Quantity per item
Dry Aged Iberico	Cutlet	apx. 4.5 kg per piece	1 piece per package
		apx. 250 g per piece	3 pieces per package
Iberico	Loin	apx. 1.5 - 2.0 kg per piece	1 piece per package
	Pluma	apx. 250 g per piece	apx. 1.0 kg per package
	Secreto	apx. 400 - 600 g per piece	3 pieces per package
	Presa	apx. 600 g per piece	2 pieces per package
	Secreto	apx. 450 g per piece	3 pieces per package
	Cheeks	apx. 1.3 - 2.0 kg per piece	apx. 1.0 kg per package
	Boneless belly	apx. 1.3 - 2.0 kg per piece	2 pieces per package
Tenderloin	apx. 250 g per piece	3 pieces per package	



Iberico tenderloin



Iberico Pluma



Iberico Presa



Iberico pork from Iberdeli

📍 **LOCATION:** Spain

➤ **Global premium selection:**

Iberdeli has been importing luxury meat specialties from five continents since 2005 – from Ibérico ham and Galician beef to Japanese Wagyu.

➤ **Highest quality standards:**

All products come from certified partners with high standards in animal welfare, hygiene, and quality—ideal for gourmet kitchens.

➤ **Modern logistics center:**

Since 2020, Iberdeli has combined offices, 1,600 m² of cold storage, a presentation kitchen, and a maturing cabinet under one roof—for perfect quality assurance.

➤ **Reliable service & flexibility:**

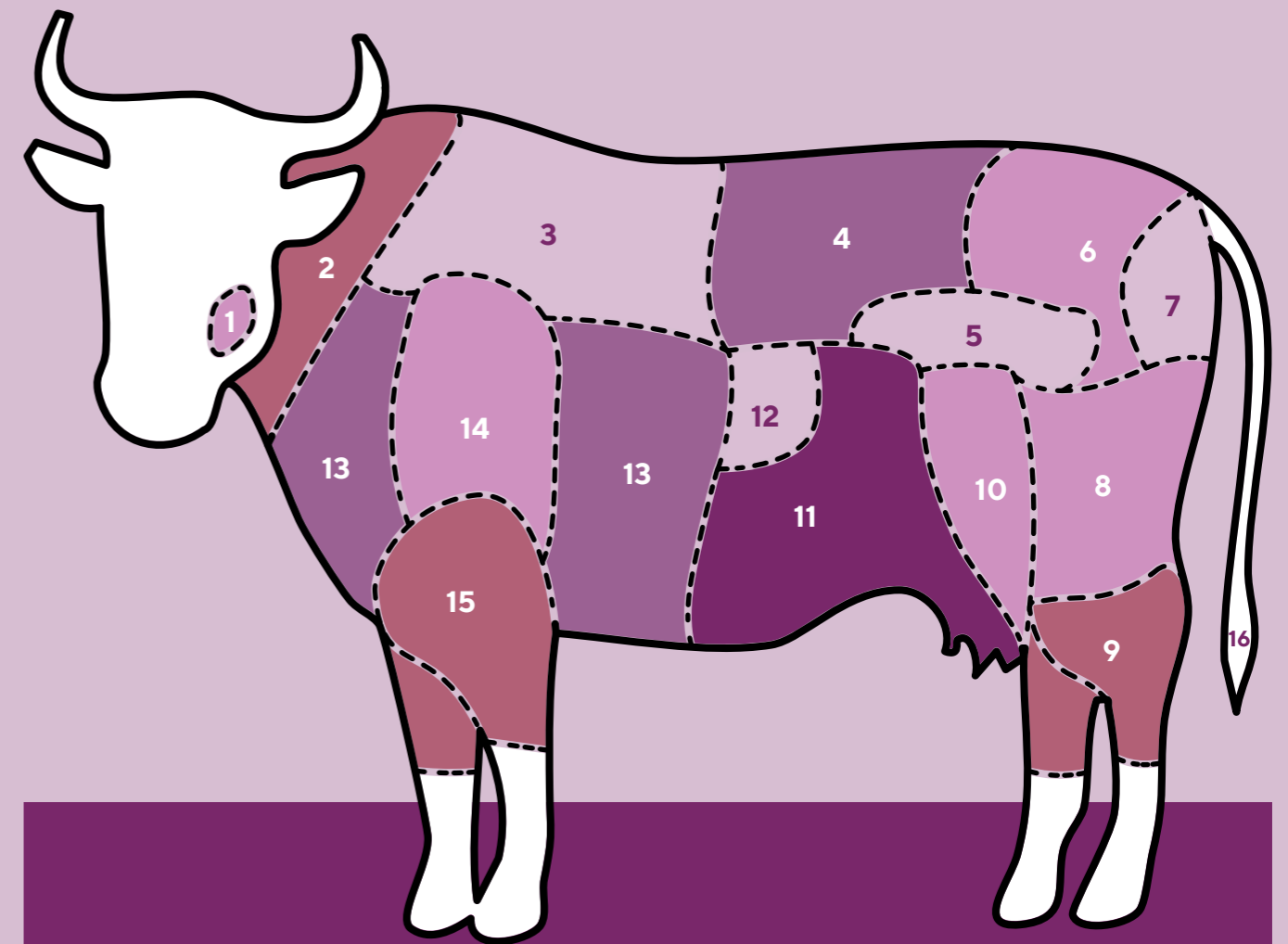
As an established partner, Iberdeli offers clear agreements and fast, transparent delivery service.

Pork

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Cheeks		apx. 1.0 kg per package
Belly, boneless	apx. 3.5 kg per piece	1 piece per package
Cutlet	apx. 350 g per piece	1 piece per package
French rack, 10 ribs	apx. 2.4 kg per piece	1 piece per package
Chin, with fat		apx. 1.0 kg per package
Loin	apx. 3.0 kg per piece	1 piece per package
Pluma	apx. 140 - 190 g per piece	2 pieces per package
Preso	apx. 450 g per piece	3 pieces per package
Secreto	apx. 500 g per piece	3 pieces per package
Spare ribs	apx. 850 g per piece	2 pieces per package

Beef cuts



- | | |
|---------------------------|--------------|
| 1. Cheeks | 9. Shank |
| 2. Neck | 10. Wing |
| 3. Entrecôte | 11. Flank |
| 4. Roastbeef | 12. Bavette |
| 5. Fillet | 13. Brisket |
| 6. Top sirloin | 14. Shoulder |
| 7. Fricandeu | 15. Shank |
| 8. Inside / Outside round | 16. Tail |



Taurus Gold



📍 **LOCATION:** Uruguay

➤ **Natural and ethical animal husbandry:**

The cattle graze outdoors all year round, are raised without hormones or performance-enhancing drugs, and come from controlled and sustainable breeding.

➤ **High-quality feeding:**

An exceptionally long feeding period (over 200 days) with high-quality grain (grain-fed) makes the meat particularly tender and juicy.

➤ **Sustainable agriculture:**

The producer focuses on environmentally friendly practices such as renewable energies and reforestation, ensuring a closed and sustainable agricultural cycle.

➤ **Origin & Quality:**

The meat comes exclusively from Angus and Hereford cattle from southern Uruguay, which are raised under ideal climatic conditions. The meat has a distinctive marbling, and the intramuscular fat ensures a pleasantly strong meat flavor.



Entrecôte

.....
Good to know

In **Uruguay**, the use of hormones and other performance-enhancing substances in livestock farming is prohibited by law, ensuring that the meat is free of residues.
.....

Beef

All products are frozen. ❄️

Product	Weight of a piece
Entrecôte	apx. 5.0 kg per piece
Flank steak	apx. 650 g per piece
Brisket	apx. 4.2 kg per piece
Fillet 4/5 lbs	apx. 2.0 kg per piece
Neck	apx. 5.0 kg per piece
Shoulder roast	apx. 2.0 kg per piece
Top sirloin steak	apx. 2.6 kg per piece
Roastbeef	apx. 4.9 kg per piece

Other Wagyu products from Taurus **from page 63**



Chef's Choice

»As a chef, you always strive for unique flavors—and Havelland Express is the perfect partner for this. With their expertise and understanding, they ensure that we are always satisfied.«

Christopher Schlang, Head Chef - Weissenhaus Private Nature Luxury Hotel

Ribeye - Entrecôte





John Stone



📍 **LOCATION:** Ireland

➤ **Family business with tradition:**

Since 1974, the Irish butcher family John Stone has been practicing their craft for seven generations and stands for quality and experience.

➤ **Dry Aged Beef – Aged to Perfection:**

The beef is aged on the bone for at least three weeks under controlled conditions, resulting in an intense, nutty, and buttery flavor.

➤ **Best breeds and pasture farming:**

Angus and Hereford cattle are used, which graze on Irish pastures all year round, improving the quality and marbling of the meat.

➤ **Strict selection and traceability:**

Collaboration with selected breeders in Ireland guarantees complete transparency of origin and the highest quality standards.

Beef - Dry-Aged

All products are frozen. ❄️

Description	Weight of a piece
Entrecote	apx. 2.5 - 3.5 kg per piece
T-Bone Steak	apx. 0.9 - 1.1 kg per piece
Tomahawk Steak	apx. 0.9-1.1 kg per piece
Tomahawk whole	apx. 4.5 - 6.0 kg per piece
Fillet with chain	apx. 3.0 - 3.5 kg per piece
Roastbeef, „Center Cut“	apx. 3.0 - 4.0 kg per piece
Short Ribs	apx. 1.0 kg /pc., 2 pc. / bag



Fillet



Chef's Choice

»In addition to the great product selection, what I appreciate most about Havelland-Express is that they are a family-run business and don't have large corporations behind them like other food suppliers.«

Philipp Below, Managing Director - Usagi, Munich

T-Bone Steak





Greater Omaha US Beef

THE HIGHEST QUALITY BEEF IN THE WORLD



LOCATION: USA, Nebraska, and South Dakota

Traditional company with experience:

The Greater Omaha Packers Company (GOP) in the USA has been producing high-quality beef for over 100 years, particularly from Black Angus and Hereford cattle.

Quality from Corn Belt:

The region's pure spring water, rich pastures, and special grain mix produce particularly finely marbled meat with an unmistakable flavor.

Late grain feeding:

Only after about two years is the feed enriched with grain, which gives the meat additional quality.

Free-range farming with special feeding:

The cattle initially graze freely on the pastures of Nebraska and South Dakota, followed by up to 200 days of supplementary feeding with corn mixed feed in open pens.



Ribeye Steak

Beef

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Ball Tip,	apx. 1.0 - 1.5 kg per piece	1 piece per package
Brisket,	apx. 5.0 - 5.5 kg per piece	1 piece per package
Chuck Flap	apx. 750 g per piece	2 pieces per package
Chuck-Flap	apx. 2.0 - 3.0 kg per package	2 pieces per package
Chuck Roll, Neck	apx. 6.0 - 8.0 kg per piece	1 piece per package
Chuck Short Ribs	apx. 2.0 kg per piece	4 pieces per package
Fillet, with chain	apx. 3.0 kg per piece	1 piece per package
Flank Steak	apx. 1.7 kg per package	2 pieces per package
Hanging Tender	apx. 1.0 kg per piece	4 pieces per package
Inside Skirt,	apx. 1.5 kg per piece	4 pieces per package
Ribeye Steak, without chain	apx. 5.0 kg per piece	1 piece per package
Silverside	apx. 2.0 kg per piece	1 piece per package
Sirloin, without chain	apx. 3.0 kg per piece	1 piece per package
Strip Loin, Roastbeef	apx. 6.0 kg per piece	1 piece per package
T-Bone, whole	apx. 9.0 kg per piece	1 piece per package
Tenderloin, Fillet, without chain	apx. 2.2 kg per piece	1 piece per package
Teres Major	apx. 300 - 400 g per piece	8 pieces per package
Top Blade, shoulder	apx. 2.0 kg per piece	1 piece per package
Top Butt Cap	apx. 1.5 kg per piece	1 piece per package
Tri Tip	apx. 1.2 kg per piece	1 piece per package

Wagyu

The language of quality

Japanese Wagyu is one of the most exclusive types of beef in the world. The exceptional quality of the meat is the result of centuries of breeding tradition, controlled rearing, precise classification, and standards that are far ahead of international norms. For the catering industry, this classification provides clear guidance for selection, processing, and menu planning.

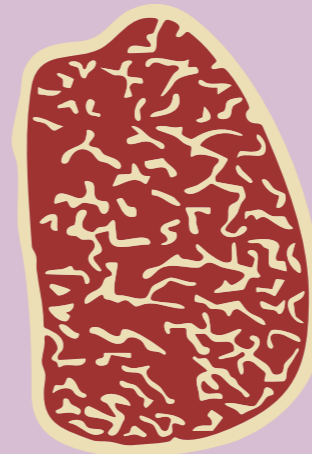
Classification is based on a combination of letters and numbers. The letter - **A, B, or C** - provides information about the **Yield Grade**, i.e., the meat yield in relation to body weight. A stands for a particularly high yield and is common for exported premium products. The subsequent quality level from **1 to 5** is based on sensory characteristics such as **meat color, fat structure, gloss, and texture**.

This rating creates transparency—not only for retailers, but also for kitchens that consciously work with different meat qualities. It allows for a classification of which cuts are suitable for tender, finely structured dishes or for more aromatic preparations with a stronger texture.

Regional origins also deserve special attention: names such as **Kobe, Matsusaka, and Ōmi** not only stand for geographical origin, but also for specific breeding lines, feeding methods, and characteristic flavor profiles. This differentiation opens up a wide range of possibilities for product-focused cuisine, where origin and craftsmanship are just as important as technique and presentation.

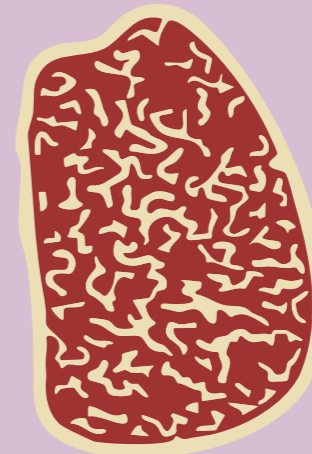


A 1



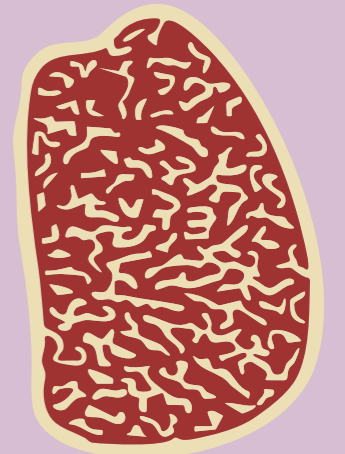
Low meat quality despite high yield
- **hardly suitable for the premium segment**

A 2



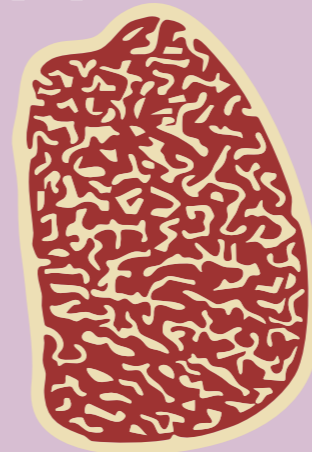
Slight marbling, slightly tougher texture
- **limited range of uses**

A 3



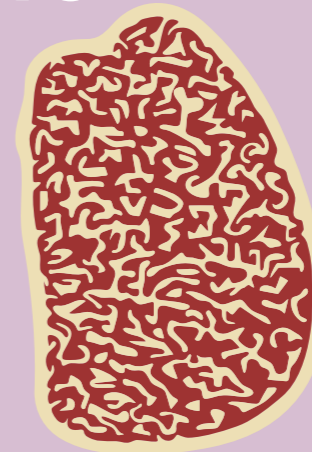
Solid quality, clearly visible marbling
- **well suited for roasting and grilling**

A 4



Excellent texture, fine fat, smooth structure
- **ideal for sophisticated dishes**

A 5



Highest quality grade: Tenderness, shine, color, and fat structure in perfection
- **for raw or gentle preparations (e.g., sashimi, tataki, sous-vide)**



Nice to Meat International

BRINGING THE FINEST MEAT TO YOU!



LOCATION: Netherlands

➤ **Award-winning quality:**

Nice to Meat won a total of 11 medals at the 2023 World Steak Challenge, including 8 gold medals, among others for Stone Axe Australian Wagyu. Their Creekstone Ribeye received the award for „North America’s Best Steak.“

➤ **Diversity of global premium Wagyu sources:**

They import Wagyu from Japan, Australia, and the USA (e.g., Stone Axe Australian Wagyu, Creekstone Farms, Ja Zennoh) – always sourcing directly from the producer guarantees maximum traceability and quality.

➤ **Strict certifications & highest food safety standards:**

Our partner is FSSC 22000 and ISO 22000 certified and relies on HACCP-compliant processes – for guaranteed food safety in every supply chain.

➤ **Exclusive dry-aged service & custom cuts:**

The company headquarters in the Netherlands (Almere) houses its own dry-aging warehouse for careful portioning by hand and individual cuts – ideal for top-class gastronomy and discerning specialist retailers.



Wagyu shoulder

Wagyu from Japan

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Entrecôte, Gunma, A5+	apx. 3.5 kg per piece	
Entrecôte, Gunma, A5+	apx. 3.5 kg per piece	1 piece per package
Entrecôte, Hokkaido, A5	apx. 1.5 - 2.0 kg per piece	
Entrecôte, Hokkaido, A5+	apx. 1.5 - 2.0 kg per piece	
Fillet, Gunma, A5+	apx. 4.0 kg per piece	1 piece per package
Fillet, Hokkaido, A5+	apx. 4.0 kg per piece	



Wagyu Entrecôte



Chef’s Choice

»Havelland Express brings together a wide range of regional products and promotes numerous manufacturers. That fits perfectly with us.«

Michael Kempf, Executive chef - Restaurant Facil, Berlin

Taurus - Wagyu
„Darling Downs“

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Flanksteak, MBS 4-5	apx. 0.9 kg per piece	2 pieces per pack.
Cheeks	apx. 0.6 kg per piece	2 pieces per pack.
Shoulder	apx. 2.3 kg per piece	1 piece per package
Rump steak	apx. 2.0 kg per piece	1 piece per package

Other beef products from Taurus **on page 44**

Wagyu from Japan
„Kagoschima“

All products are frozen. ❄️

Product	Quantity per item
Entrecôte, A5+	apx. 2.0 - 3.0 kg per piece
Roastbeef, A5+	apx. 2.0 - 3.0 kg per piece
Fillet, A5+	apx. 4.0 kg per piece
Fillet, A5	apx. 4.0 kg per piece
Fillet, A4	apx. 4.0 kg per piece



Wagyu Flat Iron



Black & Black

WAGYU RICHNESS MEETS BOLD ANGUS STEAK CHARACTER

📍 **LOCATION:** Japan

➤ **F1 cross of Tajima Wagyu and Black Angus:**

combines fine marbling with a pronounced steak bite – juicy, balanced and full of flavour

➤ **From Kagoshima, Japan:**

one of the country's most respected Wagyu regions, known for consistent top-quality beef

➤ **Extended feeding period:**

up to 28–36 months for refined intramuscular fat and exceptional tenderness

➤ **Kitchen-friendly & cost-efficient:**

stable cooking performance with reduced shrinkage and a premium positioning below fullblood Wagyu

Good to know

Black & Black combines two outstanding beef genetics in one product. The Tajima Wagyu lineage brings delicate marbling and signature melt, while Black Angus adds structure, firmness and a deeper beef flavour. The result is a well-balanced premium cut with character, making it easy to work with in a professional kitchen.

Wagyu from Japan

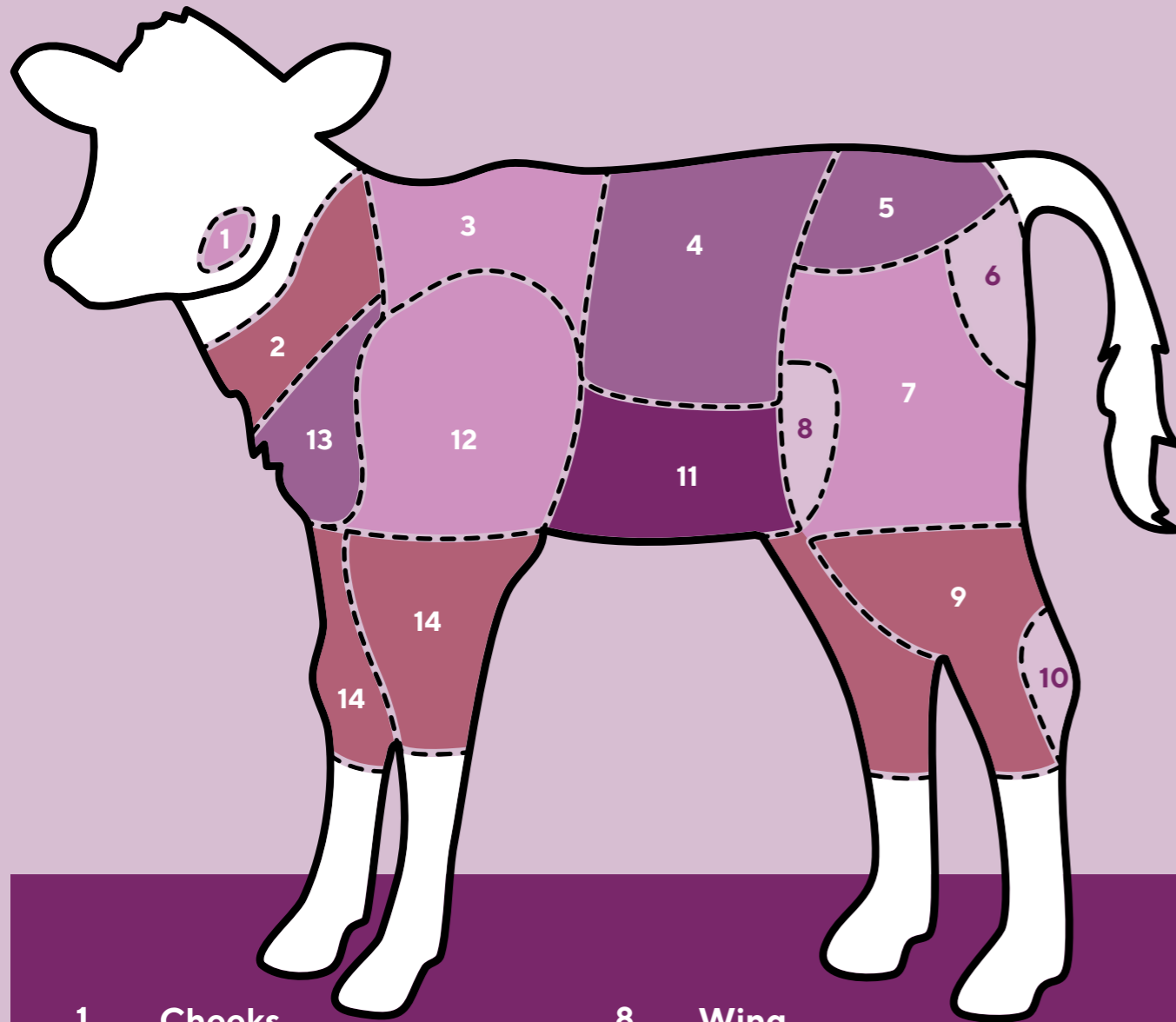
All products are frozen. ❄️

Product	Weight of a piece
Entrecôte	apx. 2.0 – 3.0 kg per piece
Filet	apx. 3,0–4,0 kg per piece
Roastbeef	apx. 2,0–3,0 kg per piece

Wagyu Entrecôte



Veal cuts



- | | |
|---------------------------|--------------|
| 1. Cheeks | 8. Wing |
| 2. Neck | 9. Shank |
| 3. Entrecôte | 10. Ossobuco |
| 4. Roastbeef | 11. Flank |
| 5. Rump | 12. Shoulder |
| 6. Top sirloin | 13. Brisket |
| 7. Inside / Outside round | 14. Shank |



📍 LOCATION: Netherlands

► **Species-appropriate husbandry with seal of approval:**

The calves live in small herds with freedom of movement and self-determined feeding behavior – officially recognized by the Dutch „Better Life“ seal.

► **Traceability guaranteed:**

Peter’s Farm is committed to transparent sourcing and sustainable animal husbandry – a strong argument for responsible gastronomy and trade.

► **Premium quality for gourmets:**

Tender veal with a delicate flavor, ideal for haute cuisine – popular with top restaurants and appreciated by connoisseurs worldwide.

► **Individual care & feeding:**

Each calf receives personal care and high-quality nutrition from calf milk, multigrain feed, and raw food—for healthy development and the best meat texture.



Veal

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Cheeks, light, without incision		apx. 1.0 kg per package
Entrecôte	apx. 900 g per piece	1 piece per package
Fillet, light	apx. 1.2 kg per piece	1 piece per package
Fillet, light, without chain	apx. 1.2 kg per piece	1 piece per package
Loin, light, 6 ribs	apx. 1.6 kg per piece	1 piece per package
Veal steak, light, deboned	apx. 1.2 kg per piece	apx. 4.5 kg per package
Liver, light	apx. 3.0 kg per piece	1 piece per package
Inside round, light, peeled	apx. 3.0 kg per piece	apx. 1.5 kg per package
Ossobuco, light, 5 slices	apx. 300 g per piece	1 piece per package
Loin, light, short	apx. 1.2 kg per piece	1 piece per package
Silverside, light	apx. 0.8 kg per piece	1 piece per package
Shoulder roast, light	apx. 1.1 kg per piece	1 piece per package
Top sirloin, light	apx. 0.9 kg per piece	1 piece per package

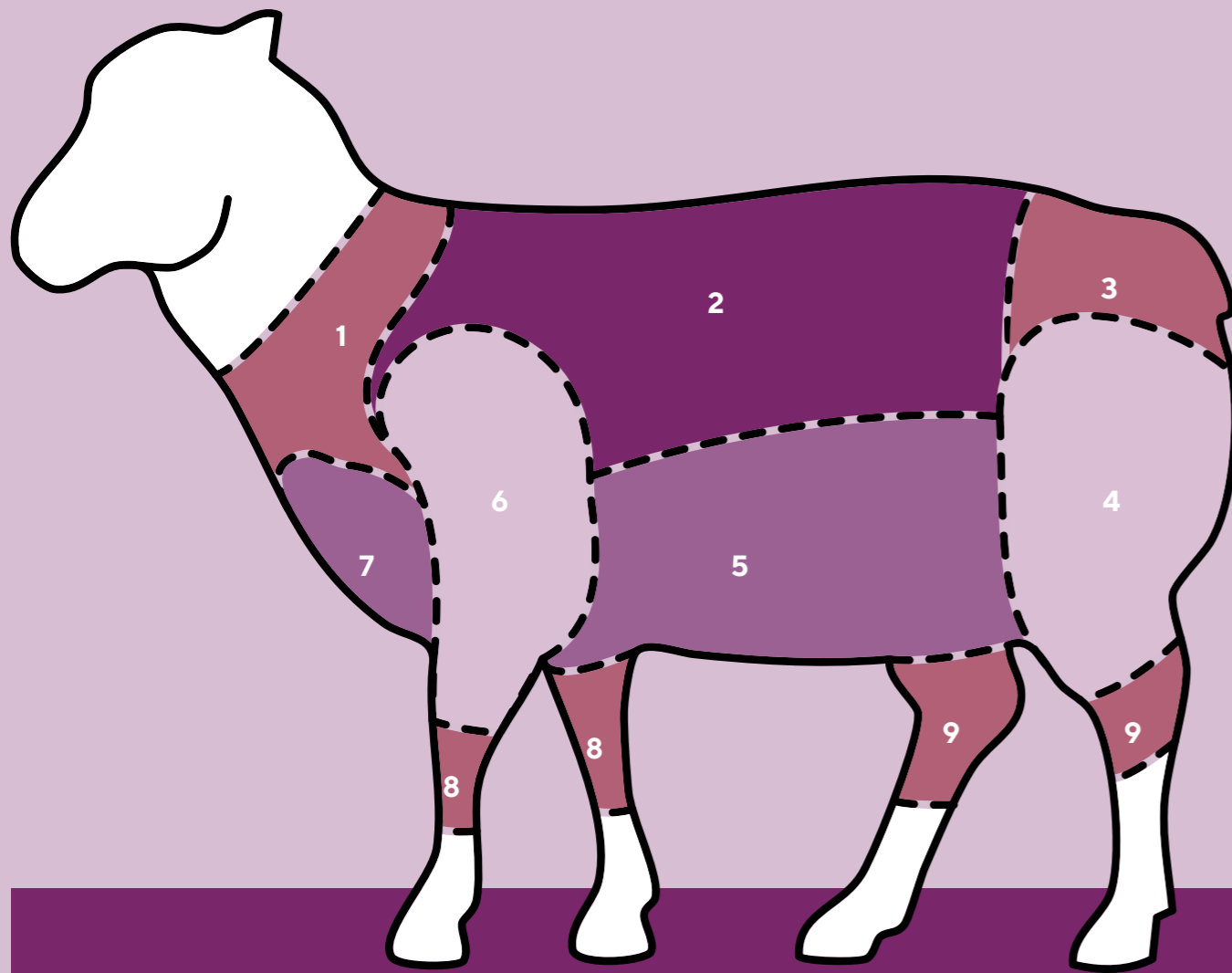
Chef’s Choice



»Our partnership is great. The products are fantastic, and I particularly appreciate the access to small manufacturers.«

Joschua Tepner, Head chef
- The Dutch, Köln

Lamb Cuts



- 1. Neck
- 2. Loin / Rib / Fillet
- 3. Top sirloin
- 4. Leg
- 5. Belly / Flank

- 6. Shoulder
- 7. Brisket
- 8. Fore shank
- 9. Hind shank



Dunbia

LAMB AT ITS BEST



📍 **LOCATION:** United Kingdom

➤ **Tradition & growth:**

Since 1976, Dunbia has grown from a family business to become Europe’s leading meat processor, focusing on quality from farm to fork.

➤ **Strong agriculture:**

Over 30,000 British and Irish farmers supply premium lamb and beef – working in partnership, sustainably and with regional ties.

➤ **Innovative processing:**

State-of-the-art technology for deboning, packaging, and traceability ensures consistent freshness, quality, and food safety.

➤ **Transparent origin & quality assurance:**

Dunbia works closely with over 30,000 British and Irish farmers. Complete traceability and sustainable breeding guarantee consistent quality—essential for kitchens with the highest standards of product transparency.

Chef’s Choice



»After a long search, we found a reliable partner in Havelland-Express who is on the same wavelength as us and can actually deliver the quality we want.«

Maarten Feldmeijer, Head chef - Hyatt-Glashaus Restaurant, Köln

Lamb

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Loin, 75 mm	apx. 650 g per piece	2 pieces per package
Hind shank	apx. 350 g per piece	2 pieces per package
Sirloin, with cap	apx. 300 - 450 g per piece	4 pieces per package
Leg, with bone	apx. 2.4 kg per piece	1 piece per package
Leg, boneless	apx. 1.5 kg per piece	1 piece per package
Loin, without silver skin	apx. 300 g per piece	5 pieces per package
Neck steak	apx. 200 g per piece	4 pieces per package
Loin, boneless, with cap	apx. 300 g per piece	2 pieces per package
Loin	apx. 2.5 kg per piece	1 piece per package
Spare ribs	apx. 350 g per piece	2 pieces per package
Shoulder, with bone	apx. 1.5 kg per piece	1 piece per package
Shoulder, boneless	apx. 1.5 - 2.0 kg per piece	1 piece per package

Borgmeier Frischgeflügel

POULTRY FROM PADERBORN



LOCATION: Germany, North Rhine-Westphalia

› **A tradition spanning three generations:**

For over 120 years, the family-run Borgmeier business in the Paderborn region has stood for responsible, artisanal poultry farming. Experience, knowledge, and passion ensure consistent quality and trust—from generation to generation.

› **Regionality with responsibility:**

Borgmeier works closely with local farmers. Short transport routes, transparent processes, and animal-friendly husbandry guarantee freshness, quality, and sustainable origins—a real plus for modern kitchens.

› **Technology, quality, control:**

Modern facilities, trained staff, and strict quality assurance controls ensure hygiene, freshness, and product safety. This enables Borgmeier to reliably and consistently meet the requirements of professional kitchens.

› **More than just poultry:**

In addition to fresh poultry, the range also includes the finest meat and sausage specialties. Seasonal products provide variety—ideal for kitchens that value diversity, taste, and regionality.

Corn-fed chicken

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Breast, with skin, boneless	uncalibrated	apx. 3.0 kg per tray
Breast, Supreme	4 - 7 pieces per package	apx. 3.0 kg per tray
Breast, skinless, boneless	apx. 3.0 kg per tray	
Chicken Wings	apx. 80 g per piece	apx. 3.0 kg per tray
Skin	apx. 800 g per package	
Carcasses	apx. 10.0 kg per box	
Leg, without the back piece	apx. 240 - 270 g per piece	apx. 3.0 kg per tray
Corn-fed chicken	apx. 1.3 -1.8 kg per piece	
Corn-fed chicken	apx. 1.3 -1.8 kg per piece	4 pieces per box
Thigh, with skin, boneless	apx. 160 g per piece	apx. 3.0 kg per tray
Thigh, boneless, skinless	apx. 170 - 220 g per piece	apx. 2.0 kg per package



Corn-fed chicken supreme



Breast fillet

Good to know

Borgmeier relies on animal-friendly processing methods, including modern CO₂ stunning, which improves animal welfare and ensures a finer meat texture. The result: tender poultry of consistently high quality.

Turkey

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Turkey	apx. 4.0 - apx. 6.0 kg per piece	1 piece per package
Turkey	apx. 6.0 - 9.0 kg per piece	1 piece per package
Turkey	apx. 9.0 - 11.0 kg per piece	1 piece per package
Turkey leg	apx. 2.5 kg per piece	4 pieces per crate

Chicken

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Chicken, „Big Polli“	apx. 2.0 - 2.4 kg per piece	4 pieces per box
Chicken breast, single	apx. 600 g per tray	6 trays per box
Chicken breast, single	apx. 170 - 190 g per piece	apx. 3.0 kg per tray
Chicken Wings	apx. 80 g per piece	apx. 3.0 kg per tray
Drumsticks, seasoned	apx. 130 - 150 g per piece	apx. 3.0 kg per tray
Drumsticks, unseasoned	apx. 130 - 150 g per piece	apx. 3.0 kg per tray
Wing, with tip, loose		apx. 5.0 kg per box
Hearts		apx. 1.0 kg per package
Chicken, loose	apx. 1.2 - 1.4 kg per piece	4 pieces per box
Inside fillets		apx. 3.0 kg per tray
Carcasses		apx. 10.0 kg per box
Leg, without the back piece	apx. 240 - 270 g per piece	apx. 3.0 kg per tray
Leg, without back piece, loose	apx. 150 - 170 g per piece	apx. 10.0 kg per box
Liver		apx. 1.0 kg per package
Stomachs		apx. 1.0 kg per bag
Thighs, with skin, boneless	apx. 600 g per tray	6 trays per box
Thighs, with skin, boneless		apx. 3.0 kg per tray
Thighs, skinless, boneless		apx. 3.0 kg per package
Thighs, skinless, boneless, loose		apx. 10.0 kg per box
Thighs, boneless, with skin	apx. 280 g per piece	apx. 3.0 kg per tray
Thighs, boneless, skinless, loose	uncalibrated	apx. 10.0 kg per box
Skewer, seasoned		apx. 1.0 kg per package
Supreme	7 - 10 pieces per package	apx. 2.0 kg per package
Thighs, with skin and bone	apx. 600 g per tray	6 trays per box



Silver Hill



📍 **LOCATION:** Ireland

➤ **Premium quality with provenance:**

Silver Hill has been producing in Ireland since 1962 and controls the entire value chain – from breeding to packaging. This guarantees consistent quality and full traceability.

➤ **Stress-free slaughter for better taste:**

The ducks are calmed and relaxed with music before slaughter—this reduces stress hormones and ensures particularly juicy, aromatic meat.

➤ **A diverse range for fine dining:**

From Peking duck to confit to marinated duck breasts, Silver Hill offers fresh and frozen products for creative and sophisticated culinary concepts.

➤ **Focus on GMO-free feed & animal welfare:**

The ducks are fed a natural diet of wheat, corn, and soy—free from genetic engineering. This promotes animal health and meets the highest sustainability standards.

Duck All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Breast	apx. 200 g per piece	20 pieces per box
With head	apx. 2.6 kg per piece	1 piece per box
'Silver Hill Duck'	apx. 2.0 kg per piece	1 piece per box



»We work together because Havelland Express supports small businesses and family-owned companies. They are also reliable in terms of quality and service.«

Lukas Bachl, Executive Chef - Ritz - Carlton Berlin



Prignitz Corn-fed chickens

📍 **LOCATION:** Germany, Brandenburg

➤ **Pure nature & antibiotic-free:**

Raised outdoors in Prignitz, without artificial additives or antibiotics. The result: excellent meat quality thanks to healthy development.

➤ **Slowly drawn for flavor:**

At least 54 days of rearing plus corn feed give the meat its special tenderness, intensity, and golden yellow color.

➤ **Juiciness through weight and posture:**

Thanks to species-appropriate free-range farming, the chickens reach a significantly higher weight – combined with exceptional juiciness and premium flavor.

➤ **Regionality and freshness guaranteed:**

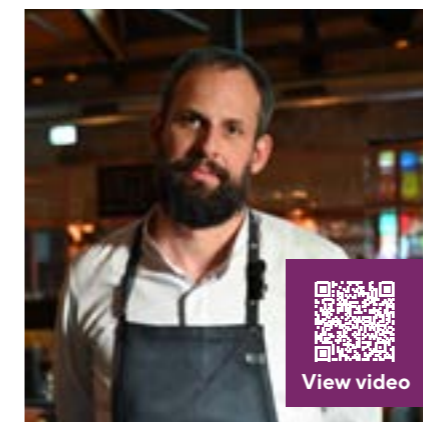
Produced in Beelitz with daily delivery. Every piece is regional, fresh, and reliably available for discerning kitchens.

Corn-fed chicken

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Breast fillet, skinless, boneless	apx. 600 g per piece	2 pieces per package
Breast, Supreme	apx. 300 g per piece	2 pieces per package
Breast, Supreme	apx. 250 g per piece	apx. 1.2 kg per package
Chicken Wings	apx. 1.0 kg per package	
Wing, three-part, vacuum-sealed		apx. 3.0 kg per package
Skin		apx. 500 g per package
Carcasses, vacuum-packed	apx. 2.0 kg per bag	
Leg, skinless, boneless	apx. 250 g per piece	4 pieces per package
Leg, boneless, with skin	apx. 250 g per piece	4 pieces per package
Leg, without the back piece	apx. 220 g per piece	6 pieces per package
Corn-fed chicken	apx. 1.7 - 1.9 per piece	1 piece per package
Corn-fed chicken	apx. 1.7 - 1.9 kg per piece	1 piece per package
Thigh, with bone	apx. 120 g per piece	10 pieces per package

Chef's Choice



»We have many things in common that make our work enjoyable. We think Havelland Express's products are great, Hanno's advice is excellent, and both we and Havelland are Freakstotable.«

Sebastian Brugger, Head Chef - Bullerei, Hamburg



Poultry further selection

THE RIGHT PRODUCT FOR EVERY NEED

Guinea fowl from France

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Breast, Supreme	apx. 160 - 180 g per piece	4 pieces per package
Breast, Supreme	apx. 180 - 220 g per piece	4 pieces per package
Carcasses		apx. 5.0 kg per box
Leg	4 pieces per package	8 pieces per package
Leg, boneless, with skin	apx. 150 g per piece	20 legs per box
Guinea fowl	apx. 1.2 kg per piece	1 piece per package

Poussin from France

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Breast, Supreme	apx. 70 g per piece	8 pieces per package
Poussin, deboned	4 pieces per package	3 packages per box
Poussin	apx. 400 g per piece	
Legs	apx. 80 - 100 g per piece	8 pieces per package

Corn-fed poultry from France

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Corn-fed chicken	deboned, vacuum-sealed	apx. 750 - 800 g per piece	4 pieces per box
	breast, Supreme	apx. 170 - 200 g per piece	4 pieces per package
	breast, Supreme	apx. 230 g+ per piece	4 pieces per package
	leg	apx. 250 g - 270 g per piece	4 pieces per package
Corn-fed duck	corn-fed duck, female, trimmed, loose	apx. 2.0 kg per piece	6 pieces per box
Corn-fed hen		apx. 400 - 450 g per piece	1 piece per package
Corn-fed poularde		apx. 1.2 - 1.4 kg per piece	4 pieces per box



Royal pigeon

Good to know

Quails and pigeons have been considered fine poultry specialties in haute cuisine for centuries. Their tender, aromatic meat is particularly rich in protein, low in fat, and quick to cook—ideal for creative dishes. Quails usually come from controlled free-range farming, while pigeons are traditionally raised on small family farms—a true piece of craftsmanship!

Pigeons & Quails from France

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Pigeon	Breast, Supreme	apx. 90 g per piece	10 pieces per package
	Breast, Supreme	apx. 35 g per piece	10 pieces per package
	Imperial, loose, without head	apx. 250 g per piece	10 pieces per box
	Carcasses		apx. 5.0 kg per box
	Leg	apx. 20 - 40 g per piece	20 pieces per package, 8 packages per box
	Miéral, Efilée	apx. 500 - 550 g a piece	10 pieces per box
	Royal	apx. 540 - 580 g a piece	4 pieces per box
Quail	triggered, wing with wing bone	apx. 100 g per piece	4 pieces per package, 8 packages per box
	gutted, without head	apx. 230 g+ per piece	10 pieces per box
	Egg, cooked	48 pieces per jar	6 jars per crate
	Jumbo	apx. 170 - 200 g a piece	4 pieces per package
	Carcasses		apx. 5.0 kg per box
	Keg	apx. 25 g per piece	10 pieces per package
	Royale, with head and claws, loose	apx. 250 g per piece	10 pieces per box

Poultry from France

All products are frozen. ❄️

Productbeschreibung	Weight of a piece	Quantity per item
Bresse poularde, Miret, loose	apx. 1.5 kg per piece	6 pieces per box
Smoked goose breast	apx. 600 - 800 g per piece	1 piece per package
Smoked goose breast, sliced	apx. 300 g per piece	1 package
Hen, Miret, loose	apx. 3.5 - 4.5 kg per piece	4 pieces per box
Chicken liver		apx. 1.0 kg per bag
Black feather chicken breast supreme	apx. 150 - 260 g per piece	2 pieces per package
Oyster, vacuum-sealed	apx. 1.0 kg per package	



Bresse poularde

Fish & Seafood

- | | | | |
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»For me, fish is more than just a product group—the proximity to the product and the daily variety make my job special. Close cooperation with logistics and quality assurance ensures genuine reliability—that's exactly what I appreciate about my work at Havelland Express.«

François-Christophe Hoffmann, Purchasing

Müritzfischer

TRADITIONAL FISHING IN GERMANY'S
LAKE DISTRICT



LOCATION: Germany, Mecklenburg-Western Pomerania

› **Germany's largest inland fishing company:**

The Müritzfischer manage over 90 bodies of water around Lake Müritz, with a focus on sustainability and craftsmanship.

› **Craftsmanship with history:**

For generations, knowledge about fishing, breeding, and processing has been passed down—deeply rooted in the region.

› **Diversity from our own production:**

Whether fresh, smoked, or marinated, the range extends from eel and whitefish to walleye and pike.

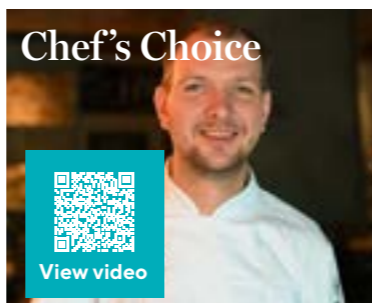
› **Experience nature by the water:**

At the Müritzfischer's farms, you can experience fishing firsthand—with restaurants, direct sales, and events.

Smoked fish

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Eel	Fillet, smoked, skinless	apx. 100 g per piece	apx. 0.5 kg per bag
	smoked, with skin	apx. 1.0 - 1.5 kg per piece	1 piece per crate
Salmon	VIKING BUFFET, hot-smoked, with skin, portioned	apx. 1.2 - 1.6 kg per piece	1 piece per crate
	whole, smoked	apx. 2.0 - 4.0 kg per piece	1 piece per crate
PREMIUM smoked fish assortment	Mackerel fillet mix, smoked mackerel fillet rolls, black halibut		apx. 1.7 kg per crate
Rose fish	smoked	apx. 1.0 - 3.0 kg per piece	1 piece per crate
Sturgeon	fillet, smoked	apx. 600 g per piece	1 piece per crate
	whole, smoked	apx. 2.0 - 3.0 kg per piece	1 piece per crate
	whole, smoked	apx. 3.0 - 5.0 kg per piece	1 piece per crate



»For me, the sturgeon from Lake Müritz is a special fish because it comes from my home region. I particularly enjoy working with sturgeon because it is often underestimated and not everyone knows how to handle it.«

Thomas Nerlich, Culinary Director & Head Chef
- HYGGE Brasserie & Bar, Hamburg

Balmi Fischmanufaktur

The salmon smokehouse



LOCATION: Germany, Berlin

› **Family business with history:**

For almost 50 years, Balmi has been synonymous with top-quality, artisan-finished fish – founded by Israel Mirnik and now run by Beba Ziegler.

› **Salmon from Norway & Scotland:**

Only fresh raw materials from certified farms are processed.

› **Handcraft instead of industry:**

From filleting to selecting the best cuts—every step is done manually and with the utmost care.

› **Smoking according to Baltic tradition:**

Special expertise, secret spices, and plenty of time combine to create a distinctive aroma.

Smoked salmon

All products are frozen. ❄️

Product	Description	Weight of a piece
Traditional gravad salmon	not sliced	apx. 1.6 - 1.8 kg per piece
Smoked salmon No. 1	unglazed	apx. 300 g per piece
	sliced, unglazed	apx. 1.4 - 1.8 kg per piece
Traditional smoked salmon	not sliced	apx. 1.5 - 1.7 kg per piece

Chef's Choice

»I have maintained close contact with my sales consultant and the management of Havelland Express for years. This is unique among all suppliers. Honest products meet honest people.«

Peter Griebel, Culinary Director - Estrel, Berlin





Aquanaria

SEA BASS FROM GRAN CANARIA



LOCATION: Spain

Pioneer in sea bass farming:

Since 1973, Aquanaria has been dedicated to farming large sea bass for haute cuisine.

Raising in the open Atlantic:

In the fast-flowing waters off Las Palmas, the fish grow slowly and develop a firm, high-quality texture.

Unique quality:

The fish impresses with its intense flavor, perfect consistency, and maximum food safety. 100% free of parasites (Anisakis).

Fresh in 48 hours:

Shock-chilled immediately after being caught and shipped worldwide – for maximum freshness in top-class gastronomy.

European Seabass, round

All products are frozen. ❄️

Weight of a piece	Quantity per item
apx. 0.8 - 1.2 kg per piece	apx. 3.0 kg per crate
apx. 1.0 - 1.5 kg per piece	apx. 3.0 kg per crate
apx. 1.1 - 1.3 kg per piece	apx. 3.0 kg per crate
apx. 1.8 kg+ per piece	1 piece per crate
apx. 2.2 kg + per piece	1 piece per crate
apx. 3.0 - 4.0 kg per piece	1 piece per crate

Chef's Choice

»We have been partners with Havelland Express for more than ten years. We particularly appreciate having a personal contact person with whom we can communicate on an equal footing. The products never fail to impress us with their quality. That's why working with Havelland Express is such a pleasure for us.«

Sven Vogel, Head chef - Bülow Palais, Dresden



Moyseafood

OCTOPUS EXPERTISE FROM ANDALUSIA

LOCATION: Spain

A family tradition since the 1940s:

Founded by Hermanos Moy in Cádiz, Spain – with deep roots in cephalopod processing.

Quality with a system:

From catch to packaging – every step is subject to strict controls and certified standards (HACCP/FDA).

Diversity for professionals:

Whether cooked, raw, chopped, or tentacle-style, Moy offers octopus in many varieties for food service.

Designed with partnership in mind:

Long-term relationships with fishermen and partners ensure consistent quality and traceability.

Good to know

Moyseafood processes only octopus from selected fishing grounds and guarantees consistently high quality throughout the year thanks to modern technology and family expertise.

Octopus

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Whole	apx. 1.0 kg+ per piece	apx. 14.0 kg per crate
Whole	apx. 2.0 - 3.0 kg per piece	1 piece per tray
Whole	apx. 3.0 - 4.0 kg per piece	1 piece per tray
Whole	apx. 4.0 - 5.0 kg per piece	1 piece per tray
Tentacles, cooked, unglazed	apx. 150 - 200 g per piece	apx. 1.5 kg per tray



Cinq Degrés Ouest (5DO)

PIONEERS IN SEAFOOD PROCESSING



LOCATION: France

Family business with tradition:

Since 1895, Cinq Degrés Ouest has been dedicated to refining oysters and seafood—today based in the port of Lorient.

Innovation at full throttle:

As a pioneer in Europe, 5DO uses the HPP process to gently open and preserve shellfish.

Quality through cold:

The products are flash-frozen using nitrogen (cryopreservation at -90°C) to optimally preserve their texture, taste, and freshness.

Custom-made delicacies:

In addition to oysters, 5DO also offers cooked shellfish and frozen fish specialties for the upscale restaurant industry.



Chef's Choice

»I've known Havelland Express for 15 years now—since then, everything has been going great between us, no major mistakes, just a really good working relationship.«

Tony Hohlfeld, Owner & Head Chef - Jante, Hanover

Norway lobster

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Norway lobster	carcasses		apx. 4.0 kg per box
	tails »L« raw, without shell	apx. 18 g per piece	apx. 1.8 kg per crate

Lobster

All products are frozen. ❄️

Description	Origin	Weight of a piece	Quantity per item
Tails and claws, high pressure, raw, peeled	Canada	apx. 150 - 170 g per piece	25 pieces per box
Tails and claws, high pressure, raw, peeled	Canada	apx. 170 - 190 g per piece	25 pieces per crate
Tails and claws, high pressure, raw, peeled	Europe	apx. 140 - 190 g per piece	10 pieces per box
Tails, high pressure, raw, with shell	Europe	apx. 240 - 300 g per piece	10 pieces per box



Lobster tails and claws

Groupe Barba

FRANCE'S SPECIALIST IN TUNA, SWORDFISH, AND SQUID



LOCATION: Frances

Family business with tradition:

Since 1930, Groupe Barba has been synonymous with the processing of high-quality seafood products—now in its fifth generation.

Specialized & certified:

Focus on tuna, swordfish, and squid – with IFS-certified production, traceability, and customized processing on the day of order.

Logistics & Storage:

With France's largest -60°C deep-freeze zone (6,000 m²) and its own logistics subsidiary, Barba Stockblog, the company offers flexible solutions for fresh and frozen goods.

International network:

Long-standing partnerships with fisheries worldwide ensure consistent quality and sustainable sourcing.

All products are frozen. ❄️

Product	Description	Weight of a piece
Swordfish fillet	with skin , vacuum-packed	apx. 1.0 - 2.0 kg per piece
Tuna - Yellowfin	Sashimi, Center Cut, skinless, vacuum-packed, Ikejime	apx. 1.0 - 2.0 kg per piece



Yellowfin tuna

Southern Aqua



LOCATION: UK

Focus on sustainability:

Southern Aqua imports only seafood that meets the highest sustainability standards—as a conscious alternative to the mass importation of unsustainable goods.

Two decades of experience:

With over 20 years of expertise, the company works closely with certified fisheries worldwide – audited for environmental responsibility and social standards.

Wide range:

From Australian shrimp and yellowtail to lobster and black cod—all in premium quality for fine dining.

Reliable partner:

As part of the European seafood community, Southern Aqua is a sought-after supplier for exclusive sushi concepts and sophisticated cuisines.

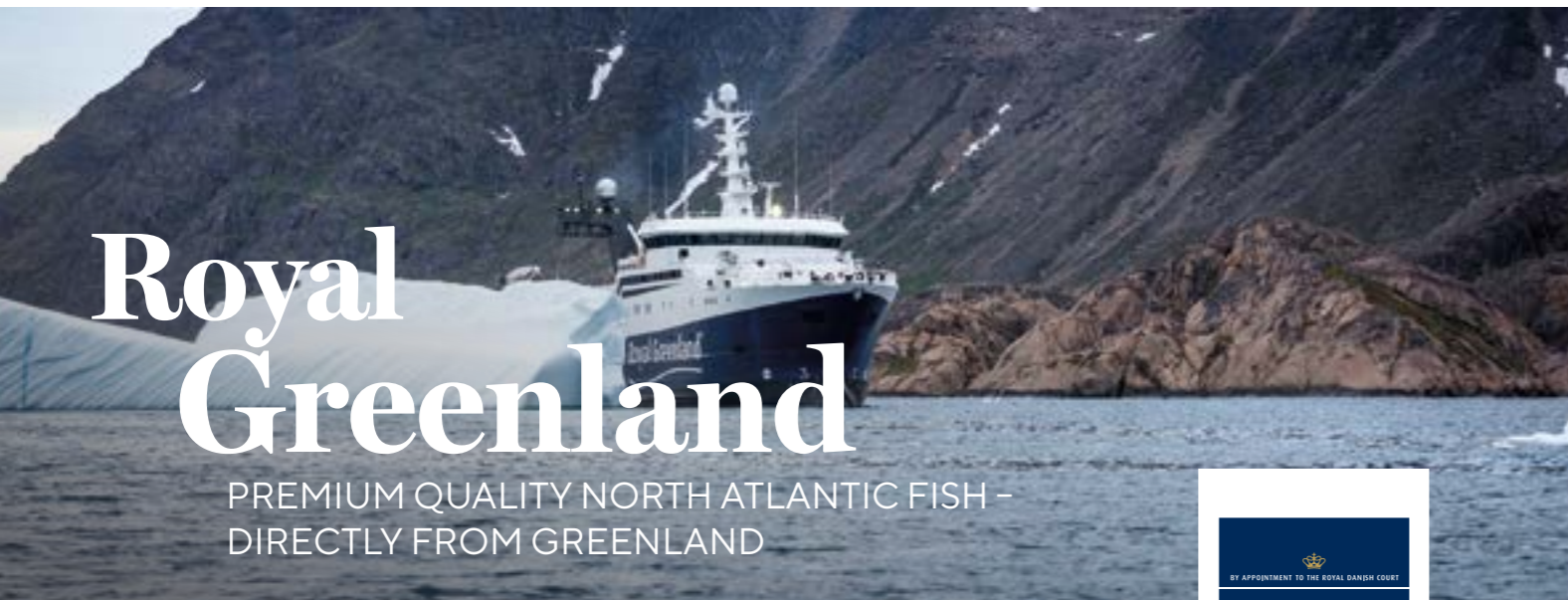
All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Rock Shrimp	brown, 71/90, peeled		apx. 2.27 kg per box
King salmon ORA KING	fillet, with skin, PBO	apx. 1.4 kg per piece	1 piece per crate
	portion, with skin	apx. 240 g per piece	19 pieces per box
Spiny lobster TRISTAN	whole, raw	apx. 471 - 540 g per piece	apx. 10.0 kg per crate
	tail, raw	apx. 65 - 90 g per piece	apx. 4.54 kg per crate
	tail, raw	apx. 90 - 115 g per piece	apx. 4.54 kg per crate
Chilean sea bass GLACIER 51	tail, raw	apx. 115 - 130 g per piece	apx. 4.54 kg per crate
	fillet	apx. 0.8 - 2.0 kg per piece	1 piece per crate
	fillet	apx. 2.0 - 3.5 kg per piece	1 piece per crate
Sea urchin roe	fillet	apx. 150 g per piece	1 piece per crate
	in seawater		apx. 85 g per tray

Lars Wolf from the Excelsior Hotel Ernst cooks with Tristan languste. **More on page 154.**



View video



Royal Greenland

PREMIUM QUALITY NORTH ATLANTIC FISH – DIRECTLY FROM GREENLAND



LOCATION: Greenland

Tradition & Origin:

For over 250 years, Royal Greenland has been synonymous with high-quality wild-caught fish from the North Atlantic, with over 40 landing sites in Greenland and Canada.

Product range diversity:

From Arctic shrimp, black halibut, and cod to snow crab, lobster, and lumpfish roe—fresh or smoked.

Sustainable & socially responsible:

Collaboration with around 1,000 Greenlandic fishermen, own life cycle assessment studies, and educational programs for employees in Greenland.

Global logistics:

As a vertically structured company, Royal Greenland combines fishing, processing, and distribution—for premium quality straight from the source.

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Halibut	loins, with skin	apx. 170 - 210 g per piece	apx. 3.0 kg per crate
Cod	fillet NUTAAQ, with skin, 10% glaze	apx. 227 - 454 g per piece	apx. 5.0 kg per crate
	fillet NUTAAQ, with skin, 10% glaze	apx. 454 - 907 g per piece	apx. 10.0 kg per crate
Crayfish	tails, in brine	apx. 1500 ml per cup	1 piece per crate
Shrimps	Arctic shrimp, in brine msc	apx. 1500 ml per cup	1 piece per crate
	Greenland, XL, Premium, 10% glaze	apx. 125 - 175 per piece	apx. 2.0 kg per bag



Cod fillet NUTAAQ, with skin

Fish further selection

THE RIGHT PRODUCT FOR EVERY NEED

Sea bream

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Sea bream	butterfly, without head, PBO, 10% glaze	apx. 170 - 200 g per piece	apx. 5.0 kg per crate
	fillet, 20% Glaze	apx. 70 - 120 g per piece	apx. 5.0 kg per crate
	fillet, with skin, PBO, 10% glaze	apx. 160 - 200 g per piece	apx. 5.0 kg per crate

Trout

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Rainbow	fillet, TRIM C, with skin, PBO, vacuum-packed, unglazed	apx. 0.7 - 1.0 kg per piece	apx. 17 kg per box

Cod

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Loin, 20% glaze msc	apx. 180 - 200 g per piece	apx. 5.0 kg per crate
Loin, with skin, premium, unglazed	apx. 0.8 - 1.2 kg per piece	apx. 5.0 kg per crate

Halibut

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fillet, without skin, white	apx. 1.0 - 1.4 kg per piece	10.0 kg per crate
Fillet, black, without skin	400 - 800 g per piece	apx. 5.0 kg per crate
Fillet, black, 20% glaze	400 - 800 g per piece	10.0 kg per crate

Gurnard

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fillet, with skin, 20% glaze	apx. 100 - 150 g per piece	apx. 5.0 kg per crate
Fillet, with skin, 20% glaze	apx. 100 - 150 g per piece	apx. 10.0 kg per box

Pink sea bream





Sea bass

Salmon

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Salmon	graved salmon, BUFFET, without skin, sliced	apx. 0.9 - 1.4 kg per piece	1 piece per crate
Pollock	fillet, without skin, unglazed	apx. 230 - 450 g per piece	apx. 6.81 kg per crate
	loin, 10% glaze msc	apx. 160 - 180 g per piece	apx. 5.0 kg per crate

Sea bass

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Butterfly, without head, PBO, 10% glaze	apx. 170 - 200 g per piece	apx. 3.0 kg per crate
Fillet, 20% glaze	apx. 120 - 160 g per piece	apx. 3.0 kg per crate
Fillet, with skin, PBO, 10% glaze	apx. 160 - 200 g per piece	apx. 3.0 kg per crate

Rose fish

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fillet without skin, IQF, 10% glaze	apx. 130 g+ per piece	apx. 5.0 kg per crate
Fillet, 20 % Glasur	apx. 180 - 200 g per piece	apx. 5.0 kg per crate

Red Snapper

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fillet, with skin, 20% glaze	apx. 170 - 230 g per piece	apx. 5.0 kg per crate

Plaice

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
ready to cook, 15% glaze	apx. 425 - 475 g per piece	apx. 3.0 kg per crate
Fillet, with skin, 20% glaze	apx. 120 - 160 g per piece	apx. 5.0 kg per crate

Merluccid

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fillet, with skin, PBO, unglazed	apx. 170 - 255 g per piece	apx. 3.0 kg per crate

Spined Loach

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fillet, unglazed	apx. 400 - 800 g per piece	apx. 6.0 kg per crate

Turbot

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fish carcasses		apx. 5.0 kg per crate

Grouper

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fillet, with skin, 10% glaze	apx. 120 - 170 g per piece	apx. 5.0 kg per box
Fillet, with skin, 20% glaze	apx. 170 - 230 g per piece	apx. 5.0 kg per box



Red mullet



Finest tuna – refined Japanese style

► **Discover our high-quality AAA fillet** from yellowfin tuna, which impresses with its excellent marbling and delicate texture. The center piece has been carefully processed without skin or bones, and the bloodline has been removed. For particularly gentle handling, the fillets are wrapped in white linen cloth and packaged in soft packs according to Japanese tradition.

► **This premium product from the Ji Hao Gold brand** stands for first-class seafood that combines quality with enjoyment. The tuna fillet is perfect for preparing sushi, sashimi, or other elegant fish dishes that impress with their sophistication.

► **Enjoy with Ji Hao Gold** a product that meets the highest standards and supports your culinary aspirations at the highest level.

Tuna

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Loin "Yellowfin"	apx. 2.0 - 5.0 kg per piece	1 piece per crate

Tuna – Technical terms at a glance

1. Sashimi: Thinly sliced raw fish pieces, traditionally served without rice. In the case of tuna, they usually come from high-quality, low-fat cuts—ideal for enjoying pure texture and flavor.

2. Center Cut: The central fillet of the tuna: evenly thick, tender, with a fine fat distribution. Particularly suitable for sashimi or steaks.

3. Chunk: Coarsely sliced, larger pieces of tuna fillet – less processed than steaks and perfect for sushi, salads, or dishes that don't require thin slices.

4. Loin: The back section of the fish – particularly tender, low in fat, and full of flavor. A versatile cut for steaks, sashimi, and more.

Zander

All products are frozen. ❄️

Description	Weight of a piece	Quantity per item
Fillet, 20% glaze	apx. 170 - 230 g per piece	apx. 5.0 kg per crate
Fillet, 20% glaze	apx. 230 - 300 g per piece	apx. 5.0 kg per crate
Fillet, 20% glaze	apx. 300 - 500 g per piece	apx. 5.0 kg per crate
Fillet, 20% glaze	apx. 500 - 800 g per piece	apx. 5.0 kg per crate
Fillet, 20% glaze	apx. 800 g+ per piece	apx. 10.0 kg per crate
Fillet, unglazed	apx. 400 - 450 g per piece	apx. 5.0 kg per crate

Other fish

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Black Cod	fillet, with skin, unglazed	apx. 700 - 800 g per piece	1 piece per crate
Black Cod,	without head, unglazed	apx. 2.0 - 4.0 kg per piece	apx. 22.7 kg per crate
Butterfish	fillet, without skin, 20% glaze	apx. 2.0 - 7.0 kg per piece	1 piece per crate
European perch	fillet, Baltic Sea, scaled, with skin, 10% glaze	apx. 60 - 80 g per piece	apx. 5.0 kg per crate
Yellowtail amberjack	fillet, with skin, vacuum-packed, unglazed	apx. 1.2 kg+ per piece	1 piece per crate
Goatfish	fillet, with skin, without head, with scales 20% glaze, IQF	apx. 80 - 120 g per piece	apx. 1.0 kg per crate
Goatfish	fillet, with skin	apx. 40 - 80 g per piece	apx. 1.0 kg per crate
Lake trout	fillet, with skin, PBO, IQF, 20% glaze	apx. 400 g+ per piece	apx. 5.0 kg per crate
Catfish	fillet, without skin, 15% Glasur, IQF	apx. 200 - 500 g per piece	apx. 5.0 kg per crate
Nile perch	fillet, without skin	apx. 300 - 500 g per piece	apx. 6.0 kg per crate
Lake trout	fillet, with skin, PBO, IQF, 20% glaze	apx. 400 g+ per piece	apx. 5.0 kg per crate
Catfish	fillet, without skin, 15% Glasur, IQF	apx. 200 - 500 g per piece	apx. 5.0 kg per crate
Nile perch	fillet, without skin	apx. 300 - 500 g per piece	apx. 6.0 kg per crate





Don Gambero

GAMBERO ROSSO FROM SICILY

LOCATION: Italy

› **Directly from Mazara del Vallo:**

Don Gambero is a brand owned by Il Satiro Danzante SRL and specializes in catching and processing Gambero Rosso—giant red shrimp from the depths of the Mediterranean Sea.

› **Part of the Longino & Cardenal Group:**

As a subsidiary of one of Italy's most renowned delicatessen importers, Don Gambero stands for uncompromising quality and culinary innovation.

› **Sustainable deep-sea fishing:**

The shrimp are caught using selective fishing methods at depths of over 1,000 meters – protecting the ecosystem and focusing on sustainability.

› **Product range diversity:**

In addition to Gambero Rosso, the range includes over 40 Mediterranean specialties—including Gambero rosa, Calamaretti, Scampi, and Octopus—frozen and ready to cook.

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Red giant shrimp »Gambero Rosso«	apx. 1.0 kg per tray	16 - 18 pieces per tray
Red giant shrimp »Gambero Rosso«	apx. 1.0 kg per tray	30 - 32 pieces per tray



Giant shrimp, red, 16/18
»Gambero Rosso«



Fangst

A NEW APPROACH TO PRESERVING FISH IN THE NORDIC REGION

FANGST

LOCATION: Denmark

› **Danish delicatessen company:**

Fangst combines traditional preservation methods with modern Nordic food culture.

› **Sustainable wild catch:**

Small fish species such as sprats and mussels come from responsible fisheries in Nordic waters.

› **Organic ingredients:**

Refined with cold-pressed rapeseed oil and herbs from certified organic cultivation.

› **Environmentally friendly packaging:**

100% recyclable aluminum cans underscore the holistic sustainable approach.

All products are frozen. ❄️

Product	Description	Weight of a piece
Trout	Rainbow trout, smoked	apx. 100 g per can
Herring	Smoked herring No. 1	apx. 100 g per can
Cockles	Limfjord cockles	apx. 100 g per can
Salmon	FAROE SALMON, grilled	apx. 100 g per can
Mussels	Blamusling No. 1 marinated	apx. 100 g per can
Sardines	Brisling No. 2, smoked over beech wood in rapeseed oil	apx. 100 g per can
Sardines	Brisling No. 4, natural in Rapeseed Oil	apx. 100 g per can



Mussels, Blamusling

Prestige Seafood SAS

Exclusive Obsiblu from sustainable farming

LOCATION: New Caledonia

Good to know

Obsiblu shrimp are frozen unglazed and are ready to eat immediately after thawing – ideal for raw preparations such as ceviche or sashimi.

- › **Exclusive Origin:**
Obsiblu shrimp come from sustainable aquaculture in New Caledonia – far away from industrial fishing.
- › **Naturally blue:**
Their characteristic coloring is no coincidence—it is the result of the mineral-rich environment and the special breeding method.
- › **Sashimi quality:**
The shrimp impress with their tender meat, sweet, iodine-rich flavor, and exceptional texture.
- › **For top-class gastronomy:**
Prestige Seafood delivers around 100 tons of Obsiblu annually – preferred by top chefs in Tokyo, Paris, and Berlin.

Blue South Sea shrimp Obsiblu

All products are frozen. ❄️

Description	Quantity per item
16/20 with head, with shells	apx. 1.0 kg per package
21/25 with head, with shells	apx. 1.0 kg per package



Chef's Choice

»We have been working together for almost 20 years and know each other well. It is the trust, honest, and open cooperation on equal terms that is indispensable for us. For us, there is no alternative to Havelland Express in Germany.«

Malte Behrmann, Food & Beverage Manager
- Bilderberg Bellevue Hotel, Dresden



Comeau

Scallops from Canadian depths



LOCATION: Canada

- › **Family businesses with history:**
Comeau Seafoods was founded in Nova Scotia in 1946 and is now one of Canada's leading seafood producers.
- › **Quality without compromise:**
The scallops are natural, with no additives or added water – for pure flavor and perfect texture.
- › **Deep sea expertise:**
The scallops come from the cold, clear waters of the North Atlantic – hand-picked and processed directly on board.
- › **For fine dining:**
Whether raw, fried, or poached, scallops are ideal for sophisticated culinary applications.

Good to know

Comeau relies on the »dry scallop« method – the scallops are frozen immediately after being caught without any chemical treatment. This guarantees a particularly firm consistency and intense flavor.

Deep-sea scallops

All products are frozen. ❄️

Description	MSC	Weight of a piece
10/20 pieces / lbs, raw, unshelled	msc	apx. 1.0 kg per bag
20/30 pieces/lb, raw, unshelled	msc	apx. 1.0 kg per bag



Chef's Choice

»It is extremely important to me to work with loyal and reliable partners. Havelland Express is my first choice in this regard.«

Tobias Koch, Culinary Director
- Bachmair Weißbach, Kreuth



Hispamare

CARABINERO - DEEP RED, INTENSE, EXCLUSIVE

LOCATION: Spain

› **A family tradition since 1953:**

Hispanmare operates its own fleet of fishing vessels and is now in its third generation as a Spanish family business based in Adra, Andalusia.

› **Premium products for top-class gastronomy:**

Specializing in carabinero shrimp, langoustines, prawns, and deep-sea fish—with a focus on taste, freshness, and origin.

› **Technology for quality:**

Deep-freezing directly on board preserves color, aroma, and texture—for maximum freshness and year-round availability.

› **Sustainable wild catch:**

Fished in the highly regarded FAO zones 34 and 37 – with a focus on natural habitats and responsible fishing.

All products are frozen. ❄️

Carabinero, Shrimp

Description	Weight of a piece	Quantity per item
Carabinero Carpaccio	apx. 60 g per piece	10 portions per box
With head, with shell, unglazed	apx. 80 g per piece	10 - 15 pieces per kg
With head, with shell, unglazed	apx. 200 g per piece	4-5 pieces per kg
Carcasses, unglazed		apx. 1.0 kg per bag
Shrimp tail, with shell	apx. 40 g per piece	20 - 30 pieces per kg
Shrimp tail, with shell	apx. 20 g per piece	40 - 60 pieces per kg

Carabinero, shrimp tail with shell



Mission Vision

68°NOORD - NORDIC SEAFOOD DELICACIES



LOCATION: Germany, Hamburg

› **Specialized & handpicked:**

68°NOORD processes king crab, snow crab, and scallops individually and flexibly—directly from the cold waters of Norway.

› **Quality with origin:**

The products come exclusively from producers known personally and are processed by hand in Germany – for maximum freshness and traceability.

› **Focus on gastronomy:**

The company supplies wholesalers and restaurants throughout Europe with customized solutions and advice for kitchen professionals.

› **Fair & transparent:**

Hanseatic values such as honesty, fairness, and direct contact shape the company's philosophy—with a focus on culinary perfection.

Good to know

68°NOORD stands for uncompromising quality and a passion for seafood. Whether king crab, snow crab, or scallops—each product is processed individually and is a culinary statement.

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Scallops	whole, in the shell	apx. 200 - 250 g per piece	apx. 5.0 kg per crate
King crab	Alaska, legs and claws, cooked, whole, 3L, premium	apx. 0.9 - 1.1 kg per piece	apx. 2.5 kg per crate
	Alaska, legs and claws, raw, whole, 3L, premium	apx. 0.9 - 1.1 kg per piece	apx. 2.5 kg per crate
	Alaska, legs and claws, M, cooked, halved	apx. 250 - 500 g per piece	apx. 2.5 kg per box
	Meat, cooked		apx. 200 g per package
Snow crab	Combo meat, thigh and leg meat, cooked		apx. 400 g per package
Brown crab	white meat, cooked		apx. 350 g per package



Peixos de Palamós

FRESH FISH FROM SPAIN - STRAIGHT FROM THE PORT TO THE KITCHEN



Crustaceans further selection

THE RIGHT PRODUCT FOR EVERY NEED

LOCATION: Spain

A family tradition for over 40 years:

Peixos de Palamós is a Spanish family business based in Palamós (Catalonia) and is one of Europe's leading exporters of fresh fish and seafood.

Directly from the source:

Our collaboration with over 30 fish markets on the Atlantic and Mediterranean coasts guarantees fresh produce every day with transparent origins.

State-of-the-art processing:

The fish is processed without additives, deep-frozen, and packaged ready to cook—using state-of-the-art technology and under strict quality control.

For upscale dining:

Whether sea bream, sea bass, octopus, or prawns—the range is tailored to the needs of top kitchens and the hotel industry.

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Pink shrimp	cooked	apx. 12.5 g - 16.7 g per piece	apx. 2.0 kg per crate
Crayfish	cooked, unglazed	apx. 500 g per package	
	tails, cooked, in a block	apx. 2.3 - 3.0 g per piece	apx. 2.0 kg per package
Shrimp	Red Shrimp Carpaccio	apx. 50 g per package	10 packages per box
	skewers, seawater, 20% glaze	apx. 100 g per piece	10 pieces per box
Norway lobster	8/12, whole, 25% glaze	8 - 12 pieces per kg	apx. 1.0 kg per tray
Mangrove crab	ribbed - softshell crab, 10% glaze	apx. 100 g per package	10 pieces per package

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Octopus	carpaccio	apx. 50 g per piece	24 pieces per box
Razor clam	big	14 - 16 cm per piece	apx. 1.0 kg per box
Monkfish cheeks	unglazed		apx. 1.5 kg per crate



Crayfish tails

Shrimp

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Red Shrimp Carpaccio	apx. 50 g per portion	10 portions per package

High Pressure Lobster

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Meat, raw, claw and joint meat	msc apx. 227 g per bag	1 bag
Meat, raw, claw and joint meat	msc apx. 250 g per bag	1 bag
Meat, raw, claw and joint meat	msc apx. 454 g per bag	1 bag
Whole, raw	apx. 400 - 450 g per piece	12 pieces per box
Whole, raw	apx. 428 - 450 g per piece	11 pieces per box
Whole, raw	apx. 500 - 550 g per piece	10 pieces per box
Half, raw	apx. 200 - 225 g per piece	22 pieces per box
Half, raw	msc apx. 250 - 300 g per piece	17 pieces per box
Tails, with shell	apx. 140 - 170 g per piece	apx. 4.54 kg per box

Lobster

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Chic, alive	apx. 450 - 550 g per piece	apx. 8.0 kg per crate
Quarter, alive	apx. 550 - 650 g per piece	apx. 8.0 kg per crate
In the ice block	❄️ apx. 350 g per piece	10 pieces per crate
Carcasses, unglazed	❄️	apx. 11.34 kg per crate
Tails	❄️ apx. 140 - 170 g per piece	apx. 4.54 kg per crate



High Pressure Lobster, Tails, and Claws



Black Tiger prawn, SW, 8/12, without head

Black tiger prawn

All products are frozen. ❄️

Description	Weight of a piece
SW, 2/4, with head, 20% glaze	apx. 1.0 kg per box
SW, 4/6, with head, 20% glaze	apx. 1.0 kg per box
SW, 6/8, with head, 20% glaze	apx. 1.0 kg per box
SW, 6/8, without head, easy peel, 20% glaze	apx. 1.0 kg per bag
SW, 8/12, peeled, deveined, 20% glaze	apx. 1.0 kg per bag
SW, 8/12, with head, 20% glaze	apx. 1.0 kg per box
SW, 8/12, without head, easy peel, 20% glaze	apx. 1.0 kg per bag
SW, 13/15, without head, easy peel, 20% glaze	apx. 1.0 kg per bag
SW, 16/20, peeled, deveined, 20% glaze	apx. 1.0 kg per bag
SW, 16/20, without head, easy peel, 20% glaze	apx. 1.0 kg per bag
SW, 26/30, peeled, deveined, 20% glaze	apx. 1.0 kg per bag
SW, 31/40, peeled, 20% glaze	apx. 1.0 kg per bag
SW, 16/20, with head, 20% glaze	apx. 1.0 kg per bag

Red shrimp

All products are frozen. ❄️

Description	Weight of a piece
8/12, without head, easy peel, 20% glaze	apx. 1.0 kg per bag
8/12, easy peel, 20% glaze	apx. 1.0 kg per bag
10/20, with head, unglazed	apx. 2.0 kg per box
13/15, without head, easy peel, 20% glaze	apx. 1.0 kg per bag
Premium, without head, easy peel, 20% glaze	apx. 1.0 kg per bag



Antonius Caviar

TRADITION, PURITY, HIGHEST QUALITY



📍 LOCATION: Poland

Good to know

Antonius Caviar produces exclusively from its own sturgeon farms—a rare quality approach in the industry. The roe pearls come from sustainable breeding and are processed fresh, without pasteurization. The result: a silky-soft texture, intense aroma, and the highest purity—directly from Poland, directly for upscale gastronomy.

- ▶ **European top breeding:**
Antonius Caviar is one of the world's leading producers of sturgeon caviar, with products sourced exclusively from its own farms.
- ▶ **Purity without compromise:**
The caviar is obtained fresh and unpasteurized from unfertilized sturgeon eggs – for the finest texture and taste.
- ▶ **Craftsmanship with origin:**
Production follows traditional rituals, characterized by respect for nature and animals.
- ▶ **Highly regarded in top-class gastronomy:**
With its perfect texture and balanced aroma, Antonius Caviar impresses discerning kitchens worldwide.

Product	Weight of a piece
Albino	apx. 30 g per can



Chef's Choice

»I am always thrilled about our collaboration. You offer unique products that are not available everywhere. I am very much looking forward to continuing our successful partnership.«

Lars Wolf, Head chef - Excelsior Hotel Ernst, Cologne

Oscietra

Description	Weight of a piece
5*	apx. 20 g per can
5*	apx. 30 g per can
5*	apx. 50 g per can
5*	apx. 125 g per can
5*	apx. 250 g per can
5*	apx. 500 g per can
6*	apx. 30 g per can
6*	apx. 50 g per can
6*	apx. 125 g per can
6*	apx. 500 g per can

OSCIETRA CAVIAR

High-quality pearls from Russian sturgeon (*Acipenser gueldenstaedtii*) with a diameter of 2.9 to 3.0 (5*) or 3.0 to 3.5 mm (6*). The caviar captivates with its full-bodied flavor and harmonious, mild nutty notes. The color palette ranges from elegant gray to warm brown and olive green to radiant gold—a true delight for the senses.

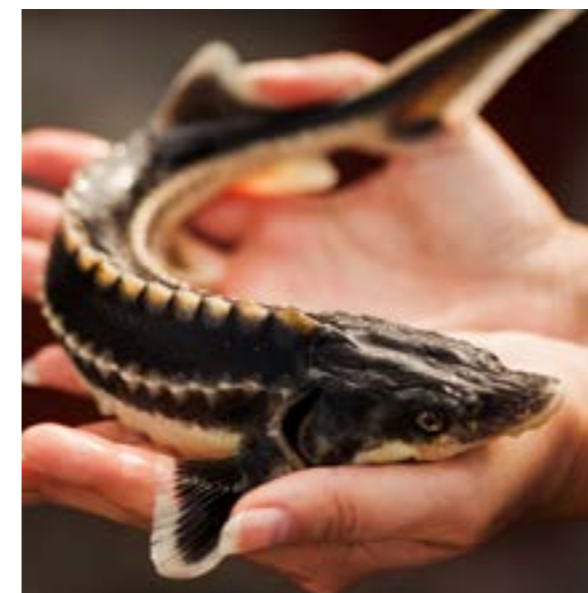


Siberian

Description	Weight of a piece
5*	apx. 20 g per can
5*	apx. 30 g per can
5*	apx. 50 g per can
5*	apx. 125 g per can
5*	apx. 250 g per can
5*	apx. 500 g per can
5*	apx. 1.0 kg per can
6*	apx. 30 g per can
6*	apx. 50 g per can
6*	apx. 125 g per can

SIBERIAN CAVIAR

Our Siberian caviar comes from the Siberian sturgeon (*Acipenser baerii*) and impresses with medium-sized, elastic pearls measuring 2.6 to 2.7 mm (5*) or 2.7 to 3.2 mm (6*) in diameter. The color palette ranges from elegant black to gray to brown and olive tones. In terms of taste, it offers a complex profile with fresh, umami-dominated notes and a clear, long-lasting finish—ideal for gourmets looking for depth and sophistication.



Seafood further selection

THE RIGHT PRODUCT FOR EVERY NEED



Shellfish & Snails

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Green mussels	unglazed		apx. 1.0 kg per package
Mussels	Barlomar, cooked, pasteurized, vacuum-packed		apx. 1.0 kg per tray
Mussel	meat, 10% glaze		apx. 1.0 kg per bag
Carpet shells	meat, 20% glaze		apx. 1.0 kg per bag
Clamshells	brown, cooked, whole	apx. 14 - 20 g per piece	apx. 1.0 kg per bag
Clamshells	brown, cooked, whole	apx. 17 - 25 g per piece	apx. 1.0 kg per bag
Clamshells	white, cooked, whole	apx. 17 - 25 g per piece	apx. 1.0 kg per bag

Seafood delicacies

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Tobiko - Flying fish caviar	green, wasabi	apx. 500 g per tray	1 piece per crate
	orange	apx. 500 g per tray	1 piece per crate
Wakame	Algae salad	apx. 1.0 kg per package	1 piece per crate

Squid

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Squid	Patagonia, unglazed	apx. 60 - 100 g per piece	apx. 1.0 kg per package
Squid	IQF, 20% glaze	apx. 50 - 100 g per piece	apx. 1.0 kg per bag
Squid	Tubes »BLUE« U 5, 30% glaze	apx. 175 g per piece	4 pieces per bag
Octopus	cleaned	apx. 1.0 kg+ per piece	1 piece per crate

Octopus



Manufaktur & ready-made products

- 220 Speisenwert
- 222 Manufaktur - further selection

»Our Manufaktur products honor the most beautiful profession in the world—cooking. With high-quality raw ingredients, craftsmanship, and collaboration with top chefs, we want to keep culinary passion alive despite staff shortages and give chefs the tools they need for creative hospitality.«

Michael Kunzmann, Managing Partner



Speisenwerft



GENUINE HANDCRAFTED WORK



LOCATION: Germany, Schleswig-Holstein

► **Manufacturing quality on 700 m² of production space:**

Speisenwerft produces fresh meals every day in its own 700 m² kitchen. Here, food is cooked, chopped, and prepared with artisanal precision.

► **Product love instead of self-love:**

The team develops dishes with a focus on the product—not on show. The dishes are well thought out in terms of taste, seasonally coordinated, and visually appealing.

► **Mise-en-place for the catering industry:**

Components for professional kitchens – so-called mise en place dishes. These are ideal for restaurants that want to serve high-quality food with minimal time expenditure.

► **Sustainable & welcoming:**

Waste prevention, ecological action, and an atmosphere like among friends—that is the Speisenwerft philosophy.

Meat & Poultry

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Karaage - Chicken		approx. 3.0 kg per bag	2 pieces per box
Beef cheek	braised, with sauce	approx. 3.0 kg per bag	2 bags per box
Beef goulash		approx. 3.0 kg per bag	2 bags per box
Beef shoulder	braised	approx. 3.0 kg per bag	2 bags per box
Pork cheeks	braised, with sauce	approx. 3.0 kg per bag	2 bags per box



»As a food manufacturer, we greatly value our collaboration with Havelland Express. We enjoy the regular exchanges on an equal footing and the high quality we achieve together. We are proud to be part of this quality initiative.«

Jan-Hendrik Bröcker, SPEISENWERFT at TIM MÄLZER GmbH

Side dishes

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Kale	with pork belly	approx. 2.5 kg per bag	2 bags per box
Red cabbage		approx. 3.0 kg per bag	2 bags per box

Sauces & Gravies

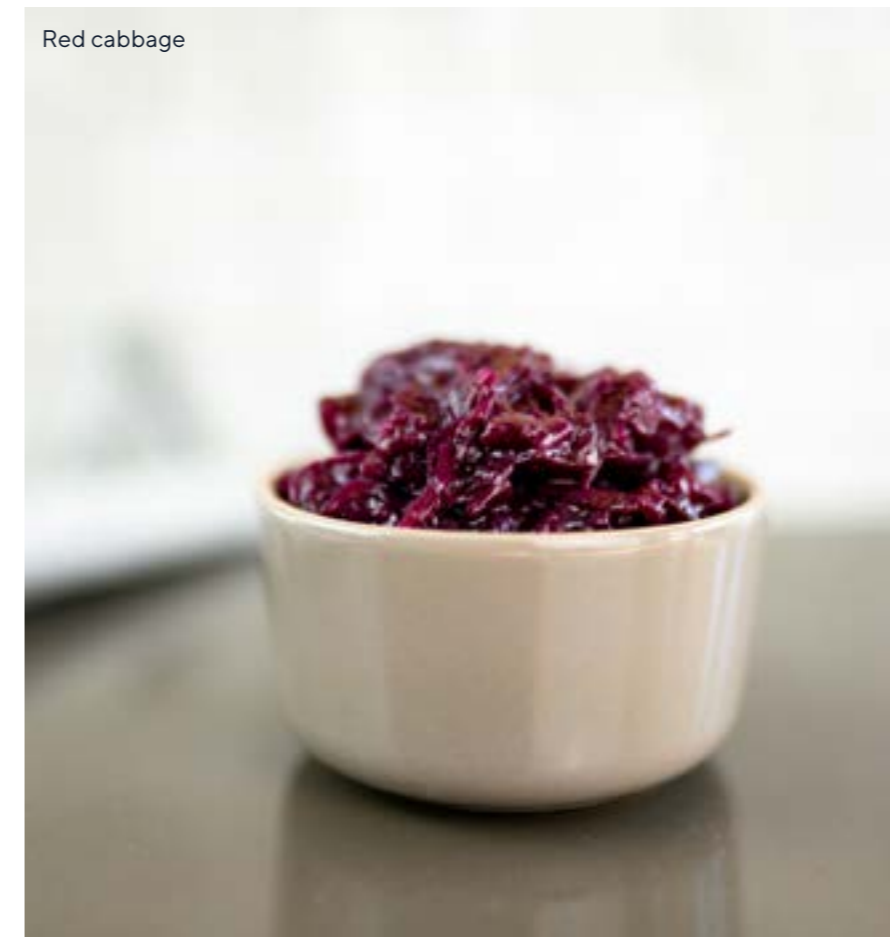
All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
BBQ Sauce	Pepsi Cola	approx. 3.0 kg per bag	2 bags per box
Currywurst sauce		approx. 3.0 kg per bag	2 bags per box
Duck sauce		approx. 3.0 kg per bag	2 bags per box
Basic sauce	light	approx. 3.0 kg per bag	2 bags per box
Calf jus		approx. 2.0 kg per bag	1 bag per box
	premium	approx. 3.0 kg per bag	1 bag per box
Tomato sauce	coarse, fruity	approx. 3.0 kg per bag	2 bags per box

Soups

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Lobster cream soup		approx. 2.0 kg per bag	3 bags per box
Lentil soup		approx. 3.0 kg per bag	2 bags per box



Good to know

Speisenwerft was founded in 2010 by chefs Franz Gerstenlauer and Jan-Hendrik Bröcker. Their goal was to create tailor-made culinary experiences that are consistently geared toward the wishes and personalities of their customers. With this philosophy, Speisenwerft quickly made a name for itself and was awarded the prestigious Rolling Pin Award for Caterer of the Year in 2017.



Manufaktur

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Meat & Poultry

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Chicken leg	lemongrass and ginger	approx. 1.0 kg per bag	6 bags per box
Chicken skewer	Yakitori Satay		approx. 1.6 kg per box
Veal shoulder	Sous Vide with Sauce	apx. 1.7 - 3.0 kg per piece	4 pieces per box
Veal tafelspitz	Sous Vide		approx. 6.0 kg per box
Königsberg meatballs	with sauce		approx. 2.0 l per bag
Pastrami		apx. 1.5 kg per piece	1 piece per box
Pulled Pork		apx. 2.0 - 2.7 kg per piece	3 pieces per box
Venison goulash		approx. 2.0 kg per bag	approx. 6.0 kg per box

Finger food

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Falafel balls	vegetarian	approx. 15 g per piece	200 pieces per box
Mini spring rolls „Tsingtao“		approx. 15 g per piece	60 pieces per package
Finger food platter	salty, Saveurs Cristal	approx. 0.5 g per piece	40 pieces (approx. 418 g) per tray
	duck liver & chocolate, Saveurs Cristal	approx. 9.5 g per piece	40 pieces (approx. 380 g) per tray
	salty, mixed, round, Saveurs Cristal	approx. 12.5 g per piece	40 pieces (approx. 503 g) per tray

Fish & Seafood

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Shrimp	Vegetable skewers in tempura batter, pre-fried	34 pieces per package	approximately 1.0 kg per package



Finger food platter

Side dishes & purées

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Vegetable purée	red bell pepper	approx. 1.0 kg per piece	approx. 2.0 kg per bag
Mashed potatoes			approx. 2.0 kg per bag
Dumplings	rolled	approx. 40 g per piece	76 pieces per box
	rolled	approx. 90 g per piece	20 pieces per box
Dumpling dough			approx. 2.5 kg per bag
Pumpkin puree			approx. 2.0 kg per bag
Celery root purée			approx. 2.0 kg per bag
Spinach purée			approx. 2.0 kg per bag

Cereal

All products are frozen. ❄️

Product	Description	Weight of a piece	Quantity per item
Gyoza dough Happy Belly	10x10 cm	38 sheets	approx. 300 g per bag
Gyoza dumpling	Seafood - Shrimp and Fish	approx. 20 g per piece	40 pieces per package
	Chicken	approx. 20 g per piece	30 pieces per bag
	Tofu	approx. 20 g per piece	30 pieces per bag
Potato tree cake		approx. 3.0 kg per piece	1 piece per crate
Samosa pastry	vegetarian	approx. 15 g per piece	53 pieces (approx. 900 g) per package



Gyoza dumpling



Duck jus

Sauces & Gravies

All products are frozen. ❄️

Product	Weight of a piece
Yellow Thai curry sauce	approx. 2.0 l per bag
Sauce béarnaise	approx. 1.0 l per bag
Hollandaise sauce	approx. 1.0 l per bag
Teriyaki sauce	approx. 1.0 l per bag

Broths

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item
Chicken stock	approx. 2.0 l per bag	1 bag
Beef stock	approx. 2.0 l per bag	3 pieces per box

Delicatessen & dry goods

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»I appreciate the cross-departmental collaboration in purchasing, especially in the telecommunications segment, where logistics, storage, and quality play a central role. Close coordination with other departments not only makes the work varied, but also particularly effective.«

Maria Contreras, Purchasing



Bon Pastaio

PASSION FOR PASTA



📍 **LOCATION:** Germany, Brandenburg

➤ **Convenience like handmade:**

Bon Pastaio offers frozen fresh pasta with artisanal quality—completely free of additives. Ideal for kitchens that want to combine efficiency and taste.

➤ **Sustainably produced:**

100% green electricity, regional ingredients, and water-saving processes make Bon Pastaio the ecologically responsible choice for modern gastronomy concepts.

➤ **Assortment from the Michelin-starred chef:**

Founded by Fritz Brunsbach, the range includes over 70 premium pasta creations – from classic ravioli to Asian-inspired dim sum.

➤ **Variety for every kitchen:**

Whether Mediterranean, seasonal, or vegan: Bon Pastaio offers creative pasta solutions for fine dining, catering, and innovative menu design.

Ravioli

All products are frozen. ❄️

Product	Quantity per item	Item number
Artichoke 🌱	2.0 kg per box	562986
Wild garlic and mushrooms	3.0 kg per box	562980
Veal and sage	3.0 kg per box	563186
Pumpkin and roasted pumpkin seeds	3.0 kg per box	562981
Pecorino cheese and figs	3.0 kg per box	563175
Chanterelles	3.0 kg per box	562984
Ricotta, lemon, basil	2.0 kg per box	563176
Sovrano di Bufala	2.0 kg per box	562987
Asparagus, green and white	3.0 kg per box	562983
Spinach and Crème fraîche	3.0 kg per box	562985
Porcini mushroom	2.0 kg per box	563178
Truffle	2.0 kg per box	563177
Fresh goat cheese and rosemary	3.0 kg per box	562982

More pasta

All products are frozen. ❄️

Product	Quantity per item	Item number
Gnocchi, Spinach Pesto 🌱	10.0 kg per box	562988

Good to know

Bon Pastaio's frozen pasta is designed to be ready to serve in just a few minutes straight from the freezer—without any loss of quality. This saves time in à la carte restaurants and reduces food waste thanks to precise portioning.

Ravioli - Ricotta, Lemon, Basil

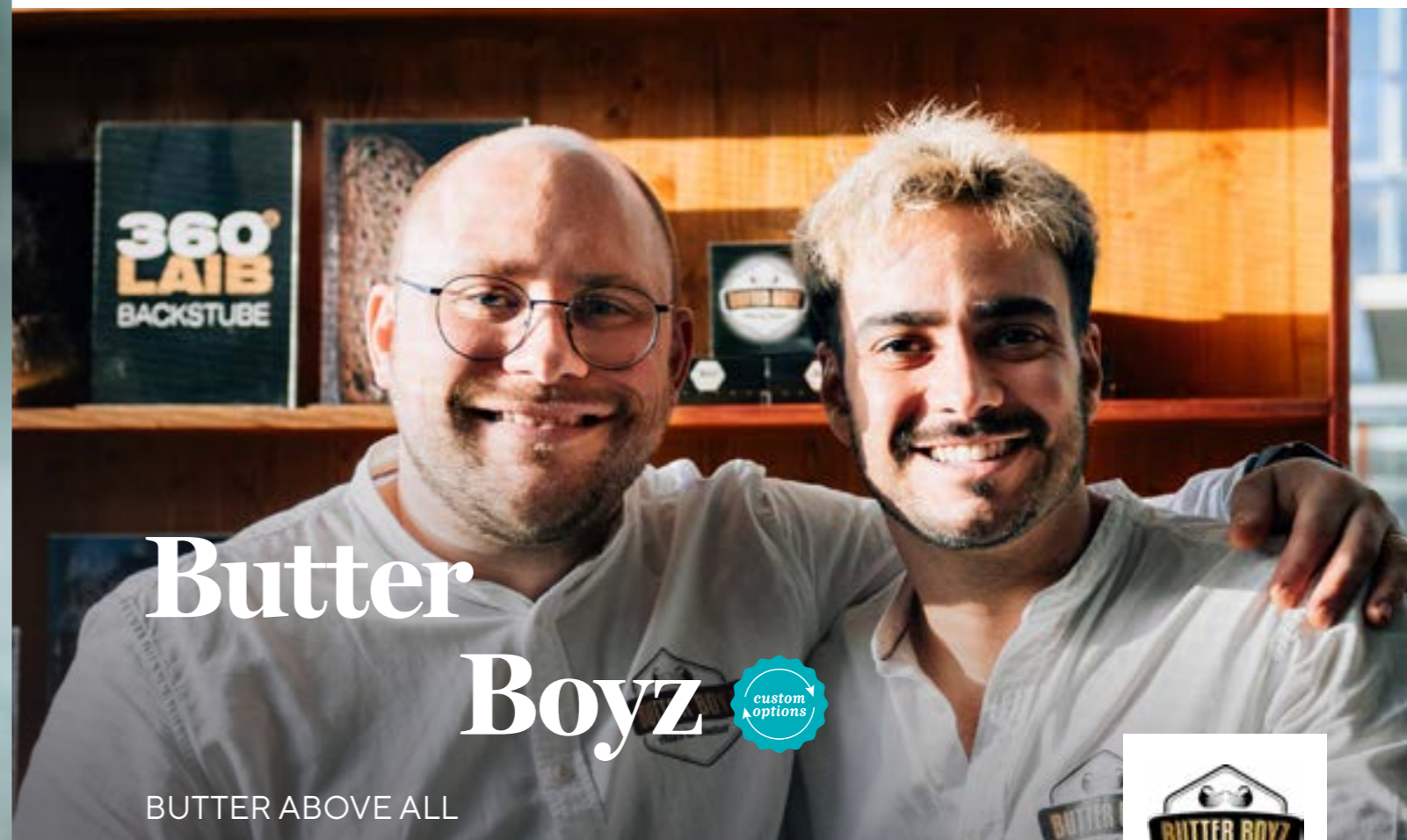


Ravioli - Spinach, Crème Fraîche



Ravioli - wild garlic, mushrooms





Butter Boyz

custom options

BUTTER ABOVE ALL





📍 **LOCATION:** Germany, Bavaria

- **Origin in Michelin-starred cuisine:**
Since meeting in Paul Bocuse's Michelin-starred kitchen, Butter Boyz have been offering artisanal butter of the highest quality.
- **Handcrafted production:**
Every butter is handmade – with a focus on quality, high-quality ingredients, and attention to detail.

- **A wide variety of types:**
The range extends from classic salted butter to creative herb and spice varieties.
- **Sustainability & regionality:**
The Butter Boyz rely on regional suppliers and sustainable sources of ingredients.

Butter

All products are frozen. ❄️

Product	Weight of a piece	Quantity per item	Item number
Block, salted	 apx. 5.0 kg per piece		532561
Spruce, cone, salted	 apx. 15 g per piece	30 pieces per crate	532550
Roasted leeks, cones, salted	 apx. 15 g per piece	30 pieces per crate	515969
Nature, cones, salted	 apx. 20 g per piece	30 pieces per crate	532549
Herbs, cones, salted	 apx. 15 g per piece	30 pieces per crate	532544
Espelette pepper with roasted onion, cone, salted	 apx. 20 g per piece	30 pieces per crate	532701
Natural, square, salted	 apx. 15 g per piece	60 pieces per crate	532702
Beetroot, cones, salted	 apx. 15 g per piece	30 pieces per crate	532560
Porcini mushroom, cone-shaped, salted	 apx. 20 g per piece	30 pieces per crate	532559
Nature, bowling	 apx. 20 g per piece	30 pieces per crate	532712
Assorted box, 6 varieties, cones	 apx. 20 g per piece	30 pieces per crate	532859



La Pastaia

FRESH PASTA SPECIALTIES



LOCATION: Italy

► **Fresh pasta without compromise:**

La Pastaia delivers fresh pasta without pasteurization, fumigation, or preservation—ideal for kitchens that demand authentic flavor and quick preparation.

► **Thermostable & ready to serve quickly:**

The pasta is thermally stable and has short cooking times – perfect for high-speed à la carte service or events with many guests.

► **High-quality ingredients, clearly declared:**

Only durum wheat semolina, water, and egg—no colorings, no artificial flavors. This ensures an authentic taste.

► **Authentic Italian cuisine – for 30 years:**

Our producer has been bringing Italian pasta tradition to Germany for three decades—with varieties that are delicious even without sauce.

Frozen gnocchi

All products are frozen. ❄️

Product	Quantity per item
stuffed, 8 herbs	1.5 kg per tray
stuffed, wild garlic	1.5 kg per tray
stuffed, Gorgonzola	1.5 kg per tray
stuffed, pumpkin	1.5 kg per tray
stuffed, mozzarella and spinach	1.5 kg per tray
stuffed, porcini mushroom	1.5 kg per tray
stuffed, tomato and mozzarella	1.5 kg per tray
stuffed, truffles	1.5 kg per tray
not stuffed, natural	1.5 kg per tray

Good to know

La Pastaia's fresh pasta is pressed through brass dies—a traditional process that gives the surface a slight roughness. This allows sauces to adhere particularly well and gives each dish added depth and texture. Ideal for kitchens that value authentic pasta experiences.



Mondo Pasta



LOCATION: Germany, Berlin

► **Bronze-cut pasta for perfect sauce binding:**

The rough surface created by traditional dies ensures optimal adhesion—ideal for aromatic, sauce-based dishes in haute cuisine.

► **Sicilian durum wheat semolina & eggs from Italy:**

Only selected ingredients from controlled sources – a promise of quality that pays off in taste and customer communication.

► **Fresh or flash-frozen – always flavorful:**

Whether fresh or frozen, shock freezing preserves the texture and nutrients of the products—perfect for flexible kitchen operations.

► **175 variations – from classic to creative:**

Mondo Pasta offers a wide range of products, including vegan options and seasonal specialties—ideal for varied menus and special promotions.

Pasta

All products are frozen. ❄️

Product	Description	Quantity per item
Cappelli di prete	stuffed with cacio e pepe	3.0 kg per box
Caramelle	stuffed with sun-dried tomatoes, mozzarella, basil	3.0 kg per box
Gnocchi	natural	4.0 kg per box
	with beetroot, mascarpone, walnut	3.0 kg per box
Raviolacci	stuffed with wild mushrooms and truffles	🌱 3.0 kg per box
Ravioli	stuffed with wild mushrooms and truffles	🌱 3.0 kg per box
	ricotta and spinach	approx. 3.0 kg per box

Caramelle



DeCecco



📍 **LOCATION:** Italy

➤ **Tradition since 1886 – with innovation:**

De Cecco is a world-renowned manufacturer of high-quality pasta, founded in 1831 in Fara San Martino in Abruzzo. The family business combines traditional craftsmanship with innovation and is considered a pioneer in the Italian pasta industry.

➤ **Bronze molds for perfect sauce binding:**

The pasta is pressed through bronze dies, which gives it a rough surface that absorbs sauces perfectly and enhances the flavor of dishes.

➤ **Passion and tradition**

Our producer has always focused on the highest quality: using the best durum wheat semolina, mountain spring water, and a gentle drying process at low temperatures. This preserves the flavor, nutrients, and firmness, unlike mass production.

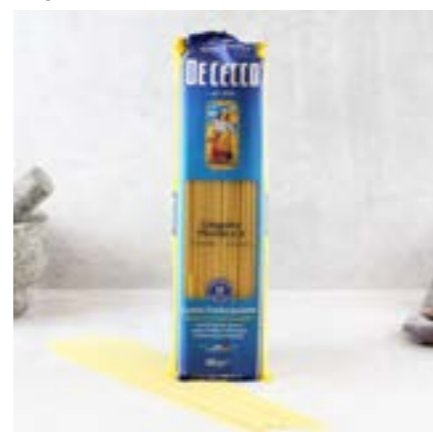
➤ **Slow drying for maximum flavor depth:**

Instead of using industrial rapid drying methods, De Cecco pasta is dried for up to 50 hours at low temperatures – for an intense aroma and high nutrient density.

Long pasta

Product	Quantity per item
Linguine Integrale NO. 7	500 g per package
Linguine NO. 7	500 g per package
Spaghetti NO. 12	500 g per package
Spaghettini No. 11	500 g per package
Taglierini No. 205	500 g per package
Taglierini No. 105	250 g per package
Tagliatelle No. 104	250 g per package
Tagliatelle No. 203	500 g per package

Linguine No. 8



Durum wheat pasta

Product	Quantity per item
Farina di Grano Duro, durum flour	1.0 kg per package
Semola di Grano Duro, durum semolina	1.0 kg per package

Tube pasta

Product	Quantity per item
Canneloni No. 100	250 g per package
Mezzi Rigatoni No. 26	500 g per package
Penne Rigate No. 41	500 g per package
Penne Rigate No. 41	3.0 kg per package
Whole wheat penne	500 g per package
Rigatoni No. 24	500 g per package
Sedani Rigati No. 57	500 g per package



Rigatoni No. 24



Conchiglioni Rigati No. 126

Twisted pasta

Product	Quantity per item
Casareccia No. 88	500 g per package
Garganelli No. 115	250 g per package
Fusilli No. 34	500 g per package
Fusilli No. 34	3.0 kg per package
Strozzapreti No. 116	250 g per package

Flat pasta

Product	Quantity per item
Lasagne No. 114	500 g per package
Lasagne white No. 112	500 g per package

Stuffed & shell-shaped pasta

Product	Quantity per item
Conchiglioni Rigate No. 126	500 g per package
Gnocchetti Sardi	500 g per package
Orecchiette No. 91	500 g per package



Cannelloni No. 100



Nihon Mono



📍 **LOCATION:** Germany, Berlin

➤ **Authentic & hand-picked:**

All products come from small Japanese manufacturers and are hand-picked – guaranteeing the highest quality and genuine culinary enjoyment.

➤ **Wide range for creative preparation:**

From sake to dashi to rice vinegar, Nihon Mono offers a wide variety of ingredients for modern and traditional Japanese dishes.

➤ **Tradition meets expertise:**

Founder Dagmar Maas brings years of experience in Japan to the table, making Nihon Mono a reliable source for authentic delicacies.

➤ **Premium products with history:**

Every product tells the story of how it was made—an emotional selling point for high-quality gastronomy.



»We just have great chemistry—both personally and professionally. We're both in the kitchen, not just in the catalog. When it comes to Japanese cuisine, we work together because we know what we're talking about and enjoy sharing that knowledge. We don't just deliver boxes, we deliver passion, craftsmanship, and tradition. No big names, just great taste—from small producers we travel to even the most remote corners to find.«

Dagmar Maas, Nihon Mono

Product	Description	Quantity per item
Vinegar	Sushi	360 ml per bottle
Katsuobushi	Bonito flakes	500 g per bag
Kaviar des Feldes	Kochia Scoparia	280 g per jar
Kombu seaweed	Ne Kombu	500 g per bag
Mirin Hon		1.8 liters per bottle
Miso paste	Barley miso	1.0 kg per package
	Fermented miso paste	1.0 kg per tray
Rice vinegar	Genmai, dark	500 ml per bottle
	rice vinegar Junmai, light	360 ml per bottle
Sake	Kasu Sake trester	1.0 kg per package
	Cooking sake	1.8 liters per bottle
Sesame paste	Black	1.0 kg per bag
	White sesame paste	1.0 kg per bag
Shiitake	stems	500 g per bag
Soy Sauce	light, SHIRO TAMARI	1.8 liters per bottle
Soy Sauce	unpasteurized	1.0 l per bottle
Ume Boshi	paste	100 g per bag
Yuzu	vinegar, Sennari	270 ml per bottle
	Kosho Green, Yuzu & Chili	200 g per bag
	Kosho, red	200 g per bag
	Sirup	1.0 l per bag



Schwarzwald Miso



LOCATION: Germany, Baden-Württemberg

› **Fermentation in wooden barrels for 6–12 months:**

Miso traditionally matures in wooden barrels, which ensures complex flavors, depth, and consistent quality.

› **Organic certified & vegan:**

All products are free from genetic engineering, additives, and animal ingredients—ideal for modern, conscious kitchen concepts.

› **Japanese Zen tradition with Schwarzwald craftsmanship:**

Founder Peter Koch combines centuries-old Japanese miso artistry with regional production in Schwarzwald.

› **Variety for every kitchen:**

Whether mild white miso, strong red miso, or spiced varieties—the range offers suitable options for classic and creative applications.

Miso paste and powder

Product	Description	Quantity per item	Item number
Hulls	paste	220 g per package	515848
	powder	30 g per package	515851
Rice	paste	220 g per package	515846
Soy	paste	30 g per package	515847



various powders



»In order for a manufacturer to be able to focus 100% on delivering the best possible quality, it needs strong partners like Havelland Express at its side. This ensures that the best quality ultimately ends up on the restaurant table.«

Peter Koch, Schwarzwald Miso

Asian products further selection

THE RIGHT PRODUCT FOR EVERY NEED

Asian products

Product	Weight of a piece	Quantity per item
Oyster sauce	600 ml per bottle	
Bao Buns	❄️ 70 g per piece	60 pieces per box
Bao Buns, Gua rolls	❄️ 60 g per piece	100 pieces per box
Sriracha	455 ml per bottle	
Peanut sauce	226 g per jar	
Fish sauce	725 ml per bottle	
Tiparos fish sauce	200 ml per bottle	
Glass noodles	1.0 kg per package	
Hoi Sin Sauce	730 ml for Glass	
Pickled ginger „Gari,” pink	1.0 kg per bag	
Japanese dressing, with soy sauce, vinegar, oil, wasabi, citrus, Nihon Shokken	1.0 l per bottle	
Kimchi Mat Jongga	500 g per bag	
Coconut milk	1.0 l per TetraPak	
Krupuk	200 g per package	
Mayonnaise, Japanese style	500 ml per bottle	
Ggg noodles	250 g per package	
Mirin seasoning, sweet	400 ml per bottle	
Green olives from Chalkidiki		3.0 kg per container
Green pitted olives from Chalkidiki		3.0 kg per container
Panko breadcrumbs	1.0 kg per package	
Rice paper, medium, ø 22cm	48 sheets per pack	
Radish, takuwan, yellow, whole, sweet and sour pickled	approx. 500 g per piece	
Sesam dressing, Goma dressing	1.0 l per bottle	
Sriracha mayo Sauce	455 ml per bottle	
Soba noodles	300 g per package	
Soy sauce - Shoyu, Pearl River Bridge, dark, with mushrooms	500 ml per bottle	
Soy Sauce Kikkoman	1.0 l per bottle	
Udon noodles, pre-cooked	200 g per piece	30 pieces per box
Wonton wrappers	❄️	500 g per package
Yakinori sheets		50 pieces per packet
Yakinori sheets		10 pieces per package
Yakiniku grilled meat sauce „Umami“	360 g per bottle	
Sesame Kimchi	1.0 kg per bag	

Altes Gewürzamt



LOCATION: Germany, Bavaria

› **Michelin-starred cuisine meets the art of spices:**

Founded by Michelin-starred chef Ingo Holland, the company is known for its creative spice blends that meet the highest standards. Today, his son Kilian Holland continues to run the business with passion and innovative spirit.

› **Handcrafted products:**

Each blend is produced using traditional methods – for maximum flavor development and consistently high quality in professional kitchens.

› **Sustainable origin:**

The raw materials come from the best growing regions worldwide, with a focus on transparency and long-term partnerships along the supply chain.

› **Sustainable supply chain:**

Strict quality controls and close partnerships with producers ensure transparency and sustainability at all levels.

Pure spices

Product	Quantity per item
Whole anise seeds	55 g per can
Ground chili	60 g per can
Fennel seeds, whole	500 g per bag
Szechuan pepper, green	35 g per can
Whole cardamom, green	60 g per can
Black caraway seeds, whole	75 g per can
Ground turmeric	80 g per can
Lavender flowers	15 g per can
Smoked paprika, Pimentón de la Vera	1.0 kg per bag



Various spice blends

Spice blends

Product	Description	Quantity per item
BBQ Beef	Smoky, spicy blend – ideal for grilled beef and aromatic BBQs.	100 g per can
Franconian bread spice	Coriander, fennel, caraway, coarsely ground—for hearty sourdough breads and savory baked goods.	1.0 kg per bag
Cafe de Paris	Spicy-sweet with a subtle heat – perfect for butter sauces, meat, or vegetarian dishes.	500 g per bag
Curry Goa	Pepper, chili, turmeric, fenugreek, lemongrass – for spicy curry sauces and poultry.	70 g per can
Curry Jaipur	Light, fresh, and tangy—perfect for vegetables, fish, vinaigrette, or mayonnaise.	65 g per can
Curry Mumbai	Fruity and floral with a mild spiciness – goes well with mild curries, desserts, or cream.	70 g per can
Curry (Purple Curry)	Hibiscus, cinnamon blossom, mace, cardamom – mild, floral, ideal for fish, poultry, rabbit.	85 g per can
Ducca	Nutty and aromatic – for pumpkin, cabbage, fish, and poultry.	80 g per can
Garam Masala	Indian spices without heat – adds depth and warmth to meat, lentils, or vegetables.	65 g per can
Vegetable seasoning	Tomato flakes, Vadouvan – adds umami to stews, vegetable stir-fries, and soups.	80 g per can
Mulled wine spice	Balanced and aromatic – perfect for mulled wine, punch, or spiced tea.	50 g per can
Mashed potato seasoning	Ideal for mashed potatoes, fried and baked potatoes, and soups.	85 g per can
Melange Noir	Cubeb, long, and black pepper—intensely fruity with steak, lamb, and game.	500 g per bag
Mole	Chili, cocoa, nuts, spices – for wild fowl and Mexican-inspired sauces.	500 g per bag
Quatre Épices	Pepper, cinnamon, mace, star anise, and more – for ragouts, game, or spicy desserts.	70 g per can
Raz el Hanout	20+ spices: rose petals, lavender, galangal, etc. – oriental flavors for couscous, lamb, vegetables.	500 g per bag
Tikka Masala	Tomato, fried onion, ginger, coriander, cumin – ideal for yogurt marinades with meat.	75 g per can
Vadouvan	Fermented mixture with onion, garlic, curry – adds umami to lentils, fish, and sauces.	1.0 kg per bag
Game seasoning	Juniper, long pepper, cocoa, cinnamon blossom – for venison, gravy, and wine marinades.	75 g per can

Pure spices

Product	Quantity per item
Genuine red Kampot pepper	40 g per can
Long peppercorns, whole	70 g per can
Black pepper, fermented with sea salt	80 g per jar
Pepper, black, whole	500 g per bag
Whole Tasmanian pepper	25 g per can
White pepper, whole	500 g per bag
Ground Piment d'Espelette	250 g per bag
Sumac, ground	0.5 kg per bag
Whole tonka beans	30 g per can
Ground cinnamon blossom	70 g per can

Melange Noir



Spices further selection

THE RIGHT PRODUCT FOR EVERY NEED



Basic spices & classic kitchen spices

Product	Weight of a piece
Fleur de Sel	250 g per package
Coriander	300 g per can
Cumin	350 g per can
Ground cumin	450 g per can
Whole bay leaves	500 g per bag
Maldon salt	1.4 kg per bucket
Maldon Sea Salt Flakes, smoked	500 g per can
Sea salt, washed, coarse	1.0 kg per bag
Whole nutmeg	200 g per can
Whole cloves	300 g per can
Sweet paprika	500 g per can
Smoked paprika	500 g per can
Green peppercorns in brine, whole	500 g per can
Ground black pepper	430 g per can
Ground white pepper	550 g per can
Pepper, ground lemon	500 g per can
Allspice whole	350 g per can
Yellow mustard seeds	650 g per can
Avocado puree - guacamole	500 g per bag

Bay leaves



Salts, spices & pastes

Product	Weight of a piece
Chili pepper - Shichimi Togarashi	300 g per bag
Liquid smoke	950 ml per bottle
Gingerbread spice mix	220 g per can
Lime leaves	❄️ 100 g per package
Maldon salt	1.4 kg per bucket
Maldon Sea Salt Flakes, smoked	500 g per can
Sea salt, washed, coarse	1.0 kg per bag
White miso paste	400 g per package
White miso paste	1.0 kg per package
Rose water	250 ml per bottle
Beetroot powder	1.0 kg per can
Saffron threads	5 g per piece
Gourmet saffron powder	10 g per piece
Salt, iodized	15.0 kg per bucket
Salt, iodine-free	15.0 kg per bucket
Black garlic paste 70%, fermented	325 g per package
Sea Salt Flakes	1.0 kg per package
Sesame Paste	650 g per jar
Speculoos spice	100 g per can
Whole star anise	180 g per can
Tandoori paste	280 ml per jar
Thai yellow curry paste	400 g per piece
Whole juniper berries	300 g per can
Green wasabi paste	43 g per piece
Wasabi Powder, Hakata	200 g per can
Whole cinnamon sticks	200 g per can

Alcoholic ingredients & specialty beverages

Product	Weight of a piece	Quantity per item
Red cooking wine	2.0 l per bottle	4 bottles per case
White cooking wine	2.0 l per bottle	4 bottles per case
Noilly Prat, extra dry	1.0 l per bottle	
Brandy	0.7 l per bottle	
Pernod	0.7 l per bottle	
Porto, red	0.75 l per bottle	6 bottles per case
Porto, white	0.75 l per bottle	6 bottles per case
Wood, „Veiga“	1.0 l per bottle	

Noilly Prat





Balema Essigmeisterei



LOCATION: Germany, Baden-Württemberg

» **100% natural:**

The vinegars contain no technical additives, no artificial flavors, no preservatives, and are completely free of allergens.

» **Purity law „Codes 1868“:**

Theo Essige follows its own purity law based on centuries-old family tradition. This process is unique in Germany.

» **Slow fermentation in wooden barrels:**

It is produced by double bacterial fermentation in 300-year-old wooden barrels, without heating or filtration. This ensures that the natural plant and fermentation substances are completely preserved.

» **EU law strengthens brand profile:**


A ruling by the European Court of Justice allows Balema to use the term „balsamic“—a strong selling point for German premium quality.



»THEO stands for genuine craftsmanship, regionality, and naturalness. Our vinegars and balsamic vinegars are gently fermented using our own THEO technology, a process that takes a long time. It goes without saying that we do not use industrial processes or artificial additives. We are grateful to have a partner like Havelland Express at our side, a company that shares, values, and represents our values.«

Theo F. Berl, Vinegar master - THEO

Vinegars (classic)

Product	Quantity per item
021 Barrique	500 ml per bottle
050 White wine vinegar	500 ml per bottle
White vinegar	 200 ml per bottle

Spiced balsamic vinegar

Product	Quantity per item
041 White pepper balsamic vinegar	500 ml per bottle
043 Red long pepper balsamic vinegar	500 ml per bottle

Bag in Box Product

Product	Quantity per item
501 Traditional Balsam Bag in Box	3.0 l per box
502 White Gold Balm Bag in Box	3.0 l per box
503 Apple Cider Vinegar Bag in Box	3.0 l per box
504 White wine vinegar bag in box	3.0 l per box
505 Red wine vinegar Bag in Box	3.0 l per box

Balsam-Essige

Product	Quantity per item
003 Elderflower balsamic vinegar	500 ml per bottle
008 Gold balsamic vinegar white	 500 ml per bottle
010 Ruby balsamic vinegar	 500 ml per bottle
013 Black Cherry balsamic vinegar	500 ml per bottle
014 Apple Amber balsamic vinegar	500 ml per bottle
015 Apple Lime balsamic vinegar	500 ml per bottle
017 Whiskey Single Malt balsamic vinegar	200 ml per bottle
022 Pear balsamic vinegar	500 ml per bottle
026 Blackcurrant balsamic vinegar	500 ml per bottle
030 Raspberry balsamic vinegar	500 ml per bottle
Pomegranate balsamic vinegar	200 ml per bottle
Plum balsamic vinegar	500 ml per bottle

Good to know

Balema vinegars are not only outstanding in taste, but also functional: the long maturation process in wooden barrels promotes the formation of complex esters and acids that round off dishes aromatically. Naturally cloudy and without additives, they fit perfectly into modern kitchens that focus on authenticity, regionality, and sustainability—whether for classic vinaigrettes or creative fruit dressings.

Blackcurrant balsamic vinegar No. 026



White wine vinegar No. 504



Castillo de Canena



📍 **LOCATION:** Spain

➤ **Single-variety premium oils with terroir character:**

The „Reserva Familiar“ oils are handcrafted, single-variety, and reflect the terroir of Andalusia—ideal for discerning kitchens.

➤ **Cold extraction for full flavor and nutrients:**

The olives are cold-pressed immediately after harvesting, which preserves their natural flavors and valuable nutrients for the highest sensory quality.

➤ **Parceled harvest for optimal ripeness:**

The olives are harvested at the perfect moment of ripeness according to a precise harvesting plan – this guarantees maximum flavor depth and freshness.

➤ **Awarded best oil mill in the world:**

The oil mill was named the best in the world by the Spanish Olive Association in 2022 – a strong selling point for quality and innovation.

Olive oil

Product	Quantity per item
Ahumado Canena	250 ml per bottle
Amontillado Barriques Canena	250 ml per bottle
Family Reserve Arbequino Canena	250 ml per bottle
Family Reserve Picual Canena	250 ml per bottle
Plankton Canena	250 ml per bottle

Family Reserve Picual Canena



Caviaroli



📍 **LOCATION:** Spain

➤ **Olive oil as a pearl – precisely dosable:**

Caviaroli enables the precise dosing of high-quality olive oil in the form of delicately melting pearls—ideal for creative toppings and elegant presentations.

➤ **Top quality without loss of aroma:**

The encapsulation preserves the full aroma of the cold-pressed extra virgin olive oil—without compromising on taste or ingredients.

➤ **Recommended by Michelin-starred chefs:**

Ferran Adrià was the first to use Caviaroli in his kitchen—a strong indicator of quality for high-end gastronomy.

➤ **Visual highlight with function:**

The golden pearls add visual accents and offer an innovative texture at the same time – perfect for finger food, soups, and salads.

Caviaroli

Product	Quantity per item
Raspberry	200 g per jar
Olive oil (Arbequina)	200 g per jar
Olive oil, basil	50 g per jar
Olive oil, truffles	50 g per jar

Good to know

Caviaroli combines molecular cuisine with Mediterranean tradition. The pearls of extra virgin olive oil melt on the tongue and release their aroma precisely where desired. They are perfect for modern plate architecture, offer new sensory experiences, and enable economical yet effective flavoring—an innovative tool for creative kitchens with high standards.



📍 **LOCATION:** Germany, North Rhine-Westphalia

› **A family business with passion:**

Every member of the Jordan family is actively involved in harvesting and pressing, which guarantees craftsmanship and consistent quality.

› **Distinctive flavor thanks to terroir:**

The varieties used are Adramitiani and Kolovi, which are typical of this region. The Mediterranean climate and proximity to the sea give the oil a unique, aromatic flavor.

› **Traditional pressing methods:**

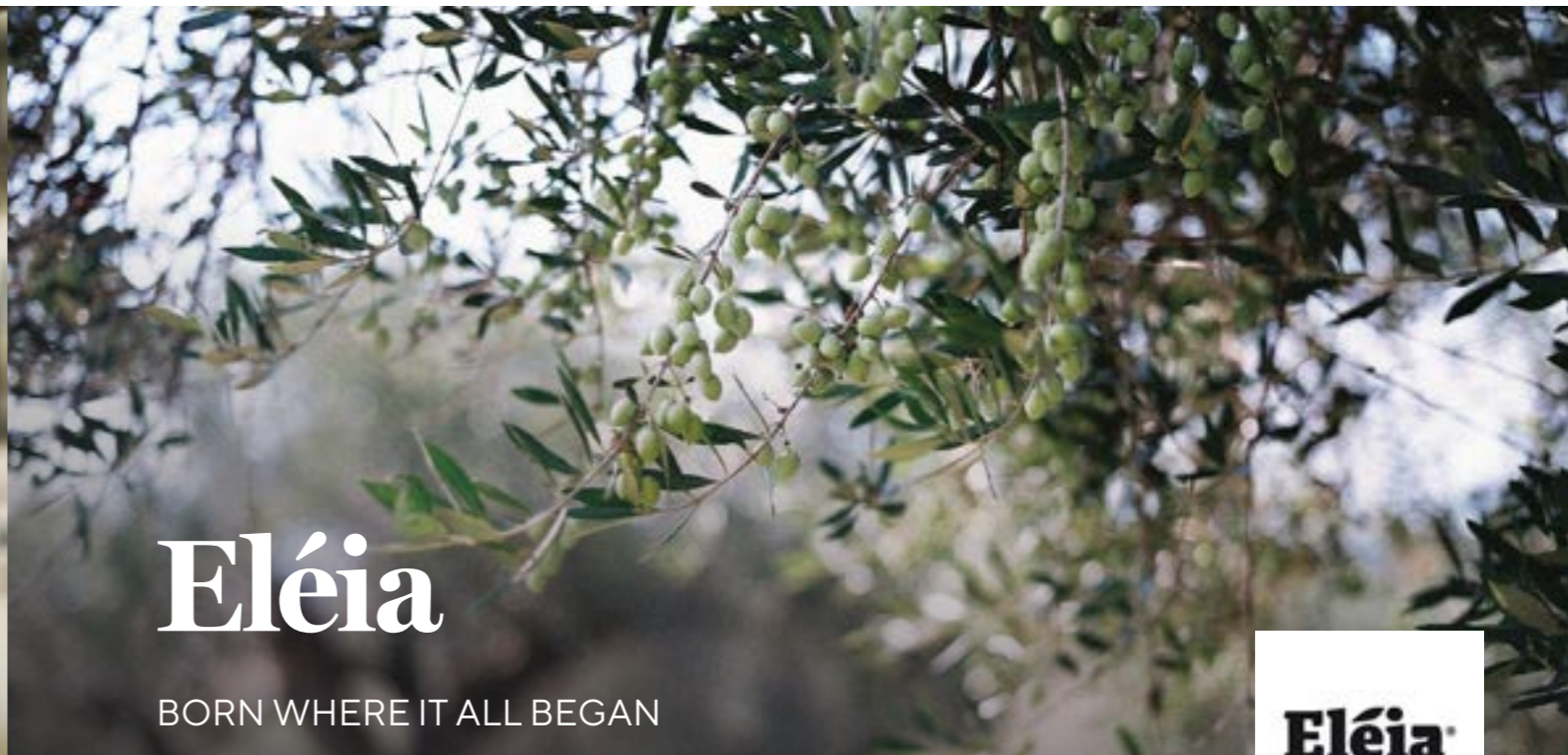
Jordan olive oil is produced using tried-and-tested methods—without industrial processing, but with maximum purity and depth of flavor.

› **Cultivation and harvest:**

The olives used for Jordan olive oil come from our own orchards and from family farms in the mountainous region of the island of Lesbos (Greece).

Product	Description	Quantity per item
Olives	black Kalamata	2.0 kg per piece
Olive oil	Extra Nativ	2.0 kg per piece
	Extra Nativ	2.0 kg per piece
Feta cheese	Lesbos, in brine	2.0 kg per piece

Extra virgin olive oil



📍 **LOCATION:** Greece

› **Largest private olive grove in Greece:**

With over 45,000 Koroneiki trees, Eléia offers an exceptional production base for extra virgin olive oil – ideal for consistent quality and large quantities.

› **Harvested in the evening, pressed at 27°C:**

The olives are cold-pressed immediately after harvesting, which preserves flavors and nutrients and ensures an oil with only 0.3% free fatty acids.

› **Tradition meets ISO-certified modernity:**

Eléia combines centuries-old olive oil tradition with ISO 22000-certified processes—a strong argument for quality and food safety.

› **Variety for everyday meals and gourmet cuisine:**

From premium EVOO to flavored varieties, Eléia offers a wide range of products for creative kitchens.

Olive oil

Product	Quantity per item
Arini	5.0 l per box
Melies extra virgin	1.0 l per bottle

Olives

Product	Quantity per item
green with pits	2.0 kg per piece
green, pitted	2.0 kg per piece
Kalamon, pitted	2.0 kg per piece
Kalamon, with pits	2.0 kg per piece



Ölmühle Garting



Oils & Vinegars further selection

THE RIGHT PRODUCT FOR EVERY NEED



📍 **LOCATION:** Germany, Bavaria

› **Cold-pressed top quality:**

All oils produced by Ölmühle Garting are made using a cold-pressing process, ensuring authentic flavor, characteristic aroma, and natural color.

› **Regional & sustainable:**

The oilseeds come from their own cultivation or from farmers they know personally in Upper Bavaria - this ensures short transport routes and full control over quality.

› **Variety for every taste:**

Whether organic flaxseed oil, black cumin oil, or barbecue oil—the range offers high-quality vegetable oils for marinades, dressings, and creative applications.

› **Freshness through direct production:**

The oil mill produces fresh oil according to demand - ideal for restaurants that value freshness and origin.

Product	Product	Quantity per item
Canola oil		1.0 kg per bucket
		700 g per bucket

Rapsöl



Oils & Vinegars

Product	Weight of a piece
Alba Oil	2 l per box
Apple Cider Vinegar	1.0 l per bottle
Cabernet Sauvignon Vinegar FORVM	500 ml per bottle
Chardonnay Vinegar FORVM	500 ml per bottle
Dark Vinegar Riserva, 1 Year	1.0 l per bottle
Modena Vinegar, 13 Years	250 ml per bottle
Tarragon Vinegar	500 ml per bottle
Hazelnut Oil	500 ml per can
Coconut Oil, Virgin	250 ml per jar
Olive Pomace Oil	5.0 l per bottle
Olive Oil, Extra Virgin	1.0 l per bottle
Olive Oil, Natives Extra, Ardoino „Fructus“, unfiltered, in gold foil	500 ml per bottle
Olive Oil, Venturino Taggiasca, in gold foil	500 ml per bottle
Green Olive Juice, natural	500 ml per jar
Orange Oil	500 ml per bottle
Rapeseed Oil, Organic Box	10.0 l per box
Sesame Oil	250 ml per bottle
Sherry Vinegar	750 ml per bottle
Table Vinegar	10.0 l per piece
Grape Seed Oil, Franz Keller	5.0 l per box
Grape Seed Oil, Franz Keller	750 ml per bottle
Walnut Oil Berinoi	500 ml per bottle
Lemon Oil O	500 ml per bottle

Cabernetessig Sauvignon FORVM





Ed & Fred Nussdepot



LOCATION: Germany, Berlin

› **Freshly Roasted to Order:**

Ed & Fred produces exclusively to order – guaranteeing maximum freshness and full roasted flavors for discerning customers.

› **Master Roaster with a Signature Method:**

Founder Nicolas Tasrini developed a unique roasting process, perfected over years – a quality promise with a personal touch.

› **Variety for Creative Cuisine:**

From cashews and pistachios to pumpkin seeds – the range of nuts, seeds, and mixes gives professional chefs maximum creative freedom.

› **Nuts as a Functional Ingredient:**

Rich in unsaturated fats, vitamins, and minerals – roasted nuts are not only flavorful but also nutritionally valuable.

Tockenfrüchte & Nüsse

Product	Quantity per item
Banana Chips	700 g per bucket
Sugared Strawberries	1.0 kg per bucket
Wasabi Peanuts (green)	1.0 kg per bucket
Vegetable Chips	1.0 kg per bucket
Dried Apricots	800 g per bucket
Dried Plums, French, pitted	800 g per bucket
Mango Strips	1.0 kg per bucket
Maestro Almonds	1.0 kg per bucket
Havelland Express Nut Mix	1.0 kg per bucket
Smoked Almonds, whole, salted	1.0 kg per bucket
Tiramisu Almonds	1.0 kg per bucket



Maestro Mandeln



Trüffel Freunde

PASSIONATE ABOUT TRUFFLES



LOCATION: Germany, Hesse

› **Friendship as a founding idea:**

Founded by Daniel Rebell and Francesco Spezzano—their shared passion for truffles led to the foundation of a company.

› **Freshness as a promise:**

The truffles are delivered by the shortest route—for full aroma and the highest quality.

› **Variety with character:**

From alb truffles to summer truffles—each variety has its own distinctive flavor profile.

› **Exclusive enjoyment for the kitchen:**

Truffles are considered „black gold“ – Trüffel Freunde makes them accessible for special moments of enjoyment.

Truffles, raw

Description	Weight of a piece
Autumn, Italy	20 g + per piece
Summer, Italy	20 g + per piece
Winter, Australia	20 g + per piece
Winter, Chile	20 g + per piece



»We enjoy working with Havelland Express because they really value the freshness of our goods. Precisely because the goods are distributed immediately, close and direct communication with them is particularly valuable. We really enjoy working with Havelland Express. We are especially proud of our close and successful cooperation.«

Daniel Rebell, Trüffel-Freunde GmbH



Terra di Tartufi

HAND-PICKED TRUFFLES



📍 **LOCATION:** Germany, Bavaria

Good to know

The quality of truffles begins with sorting: Terra di Tartufi personally inspects every delivery on site in Italy—with a trained eye and a keen sense of smell. This ensures that only the best specimens end up in the kitchen.

- **Direct contact & on-site sorting:** Terra di Tartufi is in daily contact with its producers and personally selects only the best truffles on site – for maximum freshness and quality.
- **Variety for every season:** From white Alba truffles to black Périgord truffles, the range covers all common and rare truffle varieties.
- **40 years of truffle expertise:** Company founder Andreas Jokisch brings decades of experience in the international truffle trade to the table—a guarantee of expertise and trust.
- **Verlässlicher Partner der Spitzen-gastronomie:** Delivery within 24–48 hours, professionally packaged and refrigerated—perfect for the demands of fine dining.

Processed truffle products

Product	Quantity per item
Black truffle oil	250 ml per bottle
White truffle oil	250 ml per bottle
White truffle butter	240 g per jar
Black truffle cream	250 g per piece
White truffle cream	480 g per piece
Truffle honey	350 g per jar
Extra truffle jus	200 g per jar



Winter truffle

Truffles, raw

Product	Quantity per item
Autumn	20 g + per piece
Autumn, extra	30 g + per piece
Summer	100 g per can
Summer, extra	30 g + per piece
Truffle, extra, Asia	approx. 20 g per piece
Truffle, white	30 g + per piece
Winter	20 g + per piece
Winter	100 g per can

White truffle





Sauces & Concentrates

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Barbecue sauces & chutneys

Product	Weight of a piece
Bone Suckin' BBQ Sauce	454 ml per piece
Bone Suckin' BBQ Sauce „Hot“	1.89 l per box
Bone Suckin' BBQ Sauce „Mustard“	340 ml per piece
Currywurst sauce	2.0 l per bag
Ticino-style orange sauce	580 ml per jar



Bone Suckin' Sauce



Concentrates

Product	Weight of a piece
Tomato concentrate, Tomami No. 1, fruity	740 ml per bottle
Tomato concentrate, Tomami No. 2, acidic	740 ml per bottle
Lemon juice concentrate	1.0 l per package

Mustards & Mustard-based Sauces

Product	Weight of a piece
Apricot mustard sauce Original Ticino	200 ml per jar
Pear and mustard sauce Original Ticino	200 ml per jar
Dijon mustard - fine	1.1 kg per bucket
Dijon mustard - coarse	1.0 kg per bucket
Fine Dijon mustard	5.0 kg per bucket
Tarragon	210 g per jar
Fig and mustard sauce	750 ml per jar
Fig and mustard sauce Original Ticino	200 ml per jar
Pommery mustard in a clay pot	500 g per piece
Quince and mustard sauce Original Ticino	200 ml per jar
Mustard - Violet	200 g per jar
Mustard, Colman's, English Mustard	100 g per jar

Dijon Mustard



Good to know

Tomami is made from 100% fully ripe tomatoes, without additives or salt. The tomatoes are juiced, filtered, and the juice is gently reduced to a concentrated essence.

Nr. 1 (fruity): Ideal for pasta sauces, ratatouille, lasagna, ragouts, and stews.

Nr. 2 (acidic): Adds depth and freshness to dishes with a strong flavor.

Pastries & baked goods

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»I love working with manufacturers because every product has a story, personality, and passion behind it. You can feel the craftsmanship, dedication, and respect for nature and raw materials—values that are often lost in industrial mass production.«

Patrick Franz, Category Manager



Original Beans

BEAN-TO-BAR CHOCOLATE ARTISTRY



📍 **LOCATION:** Switzerland

Good to know

For every bar sold, a tree is planted – this is how Original Beans combines enjoyment with active environmental protection. The packaging is also completely compostable.

- ▶ **Craftsmanship with heritage:**
Original Beans controls the entire manufacturing process—from bean to bar—and is committed to the highest quality and precision.
- ▶ **Unique places of origin:**
Each variety tells the story of a specific growing region and actively supports its preservation.
- ▶ **Focus on sustainability:**
The company promotes resource-efficient agriculture and actively protects biodiversity and habitats.
- ▶ **Social responsibility:**
Original Beans is committed to fair working conditions and supports education and health projects in the countries of origin.



»Havelland Express stands for excellent and uncompromising quality. For us, they are a wholesaler we can count on and with whom we can work in partnership and together on our company mission: to regenerate what we consume.«

Patrick von Vocano, Original Beans

Couverture

Product	Description	Quantity per item
Beni Wild	66% - The aromas of honey and jasmine tea	approx. 2.0 kg per package
Cusco	65% - Notes of pineapple and melon	approx. 2.0 kg per package
Cru Virunga	70% - Notes of dark sour cherries and black tea	approx. 2.0 kg per package
Esmeraldas	42% - Silky notes of caramel and salt	approx. 2.0 kg per package
Femmes Virunga	55% - Aromas of roasted nuts with cappuccino	approx. 2.0 kg per package
Piura Porcelana	75% - Aromas of red berries and pecans	approx. 2.0 kg per package
Simply Arhuaco	62%	approx. 2.0 kg per package
Simply Dark bitter	62%	approx. 2.0 kg per package
Simply Milk	40%	approx. 2.0 kg per package
Simply White	36%	approx. 2.0 kg per package
Yuna Edel White	37% - Sweet impressions of banana milk and cocoa butter	approx. 2.0 kg per package



Tafel Piura 75% Bitter

Other products

Product	Description	Weight of a piece	Quantity per item
Cocoa bean nibs	Cocoa nibs	approx. 1.25 kg per package	
Mini-Bar -Napos	42% Esmeraldas Milch	approx. 4.5 g per piece,	170 pieces per box
Bar - Whole milk	50 % Femmes Virunga	approx. 70 g per piece	13 pieces per box
Table - Bitter	75 % Esmeraldas	approx. 70 g per piece	13 pieces per box



Chef's Choice

»My favorite product at Havelland Express is Piura from Original Beans. It's a great project that focuses on people's connection to nature. I love using it to make my desserts, from ganache to sorbet.«

Sabrina Schanz, Original Beans

Pâtisserie Walter

SWEET CRAFTS WITH HIGH STANDARDS



LOCATION: Germany, Bavaria

› **Tradition meets innovation:**

Since 1998, the Walter brothers and their team of around 80 employees have been creating sophisticated desserts for the upscale restaurant industry.

› **100% pure taste:**

No additives, no flavorings—just premium ingredients and uncompromising quality.

› **Diversity for professionals:**

Whether it's Michelin-starred cuisine, a cruise, or a VIP box, the pâtisserie caters for events with 50 to 5,000 guests.

› **Finest craftsmanship:**

Artistic desserts are created with attention to detail and the highest standards in a 7,000 m² facility.

Törtchen und Tartes

Product	Description	Weight of a piece	Quantity per item
Apple tart	Baked crumble base made from almond semolina and rice flour, filled with apple and hazelnut cream, refined with caramel, coffee, orange and lemon zest; topped with marinated, baked apple cubes and sliced hazelnuts.	approx. 76 g per piece	45 pieces per box
Balsamic pear cake	Dark sand mixture with candied pears, chocolate mousse, puffed spelt coated in chocolate, white chocolate blossoms, chocolate sauce (contains alcohol).	approx. 63 g per piece	90 pieces per box
Berry and orange tartlets	Soft crumble made from dried dates and roasted almonds as a base, followed by a berry cream with coconut oil and cashews, sweetened with agave syrup and lemon juice. Topped with a light orange and coconut cream with orange zest and vanilla, garnished with cornflowers.	approx. 59 g per piece	35 pieces per box

Cupcakes and tarts

Product	Description	Weight of a piece	Quantity per item
Cheesecake San Sebastian	Light and airy baked cheesecake with a creamy center. Refined with cream cheese, vanilla, and caramel.	approx. 113 g per piece	18 pieces per box
Cheesecake San Sebastian, Dark	Mascarpone, Growers' Chocolate, tonka bean	approx. 115 g per piece	18 pieces per box
Chocolate Passion Cake	Chocolate base with rice crisp, nuts (coconut, almond, hazelnut); mousse with chia, mango, passion fruit, coconut, and cocoa bean pieces.	approx. 84 g per piece	25 pieces per box
Green milk slice	Green milk slice with almonds, pistachios, and white chocolate: Two layers of almond sponge cake (with pistachios and spinach), filled with white chocolate cream, decorated with whole pistachios and almonds.	approx. 36 g per piece	35 pieces per box
Coffee mousse Baumkuchen	Light and airy white mousse made from cocoa beans, cream, and white chocolate, enveloped in moist almond marzipan Baumkuchen. Finished with Jamaican rum and tonka bean.	approx. 486 g per piece	4 pieces per box
Crunchy slice with tonka bean	Sponge cake, nut crunch, cooked cream, chocolate jelly, tonka bean knob	approx. 50 g per piece	42 pieces per box
Lime Cake	Kalamansi, lime, raspberry, meringue	approx. 51 g per piece	88 pieces per box
Mango Lassi Cake	Crunch, spices, yogurt, passion fruit, chia	approx. 68 g per piece	60 pieces per box
New Black Forest tartlets	Center made of dark chocolate mousse and tipsy sour cherries.	approx. 105 g per piece	20 pieces per box
Smoked paprika tartlets - savory	Soft crumble made from dates, nuts, parsley, and spices. Creamy bell pepper butter sauce with Chardonnay vinegar, almonds, bell peppers, and tomatoes. Homemade spelt crispbread with oats, flaxseed, sunflower seeds, caraway seeds, and olive oil.	approx. 68 g per piece	25 pieces per box



Good to know

The **pâtisserie** completely avoids natural, nature-identical, and artificial flavors—a truly unique selling point in the industry.



Smoked paprika tartlets

Tartles and tarts

Product	Description	Weight of a piece	Quantity per item
Pistachio zest slice	Mascarpone, lime, pistachio financier	approx. 108 g per piece	27 pieces per box
Chocolate, raspberry, and hazelnut cake	Moist financier made with almonds, hazelnuts, and vanilla, with fruity raspberry jelly, two layers of dark chocolate mousse, a chocolate bar as an intermediate layer, and chocolate jelly as a topping. ❄️	approx. 80 g per piece	33 pieces per box
Apple tarte tatin	Moist, crumbly shortbread base with cinnamon and vanilla, topped with fanned caramelized apples. ❄️	approx. 70 g per piece	45 pieces per box
Tonka Blossom cuts	Simply Dark, biscuit, crunch, nougat ❄️	approx. 107 g per piece	24 pieces per box
Canapé	Vegan dessert assortment box combines four sophisticated creations: chocolate brownie, mango cashew cream on a nut and date base, cherry mousse on lemon sponge cake, and coconut banana chocolate mousse on coconut crumble. ❄️🌱	approx. 52 g per piece	40 pieces per box

Modular desserts and mousse

Product	Description	Weight of a piece	Quantity per item
Black Forest set	Chocolate mousse and cherry brandy dome Sour cherry vinegar sorbet, chocolate branch, cherry gel, cashew cherry cream, baked chocolate crumble ❄️🌱	approx. 125 g per piece	25 pieces per box
Zen Garden set	Plum sorbet, plum jelly, green tea sponge cake, mascarpone cream with charcoal powder chocolate coating. ❄️	approx. 115 g per piece	28 pieces per box
Crunch and Cream Cake	Chocolate, nut, cherry, cassis ❄️	58 g per piece	96 pieces per box
Berry mousse with skyr	Moist baked sand cake with scattered berries and dark chocolate chips. Rounded off with berry cream with skyr, blackberries, and black and red currants. ❄️	approx. 493 g per piece	6 pieces per box
Crunchy Crème Brûlée	Crispy sandwich with two layers of moist chocolate sponge cake. Filled with nougat, hazelnut and almond paste, pailleté feuilletine, and white chocolate. ❄️	approx. 74 g per piece	33 pieces per box
Cheese Variation	Bleu d'Auvergne: blue cheese, aged for 3 months, Sterntaler: hard cheese, aged for 4 months, Kober Tief im Wald: semi-hard cheese, aged for 4 months, Magoth: mountain cheese, aged for 8 months ❄️	approx. 106 g per piece	21 pieces per box
Persian cassis figs	Intense aromas of dried fig and cassis ❄️	approx. 1.0 l per can	
Petits fours	Lime pie, matcha, bronze fennel ❄️	approx. 21 g per piece	50 pieces per box
Chocolate mousse	Dark in the piping bag - Compact mousse made from Simply Dark, coconut purée, coconut oil, and vegan cream. ❄️🌱	approx. 650 g per bag	4 bags per box
	white in the piping bag - Light mousse made from vegan white chocolate, coconut oil, vegan cream, and cooked orange. ❄️🌱	1000 ml (approx. 490 g) bag	4 bags per box
Exotic sorbet	Creamy sorbet made from cooked Alphonso mango and fresh passion fruit.		approx. 3.0 l per bucket



»Our favorite customers have the following qualities:

1. They love good products.
 2. They know their stuff; you can't pull the wool over their eyes.
 3. They are interested in how the products are made.
 4. They are very discerning.
- Havelland-Express is one of our favorite customers.«

Udo Walter, Patisserie Walter

Exotic sorbet



Café Siefert

WORLD-CLASS PATISSERIE



📍 **LOCATION:** Germany, Hesse

Good to know

The café in Michelstadt is not only a place for sweet treats, but also a source of inspiration—new creations that set trends are regularly developed here.

- **Bernd Siefert – a name that carries weight:** The world champion pastry chef has been shaping the German patisserie scene for years with his creativity and technical excellence.
- **Diverse repertoire:** Whether classic cakes, modern dessert creations, or seasonal specialties—the selection delights professionals and connoisseurs alike.
- **Renowned pastry shop:** Café Siefert is one of Germany’s most highly decorated pastry shops – a true flagship for sweet craftsmanship.
- **Expertise for the catering industry:** Bernd Siefert also supports catering partners with his expertise—from consulting to product development.

Assorted chocolates with Original Beans

Description	Quantity per item
8 varieties per box	80 pieces per box



La Mara

VEGAN MACARONS WITH STYLE



📍 **LOCATION:** Germany, Bavaria

- **Pioneering work from Bavaria:** LA MARA is revolutionizing the pastry scene with plant-based recipes and uncompromising quality.
- **Fair & sustainable:** The organic cocoa comes from mixed forests in Peru and Ecuador – and is paid for at 3.5 times the market price.
- **Handmade & gluten-free:** Each macaron is lovingly handmade by a small, specialized team.
- **Aesthetics meets taste:** Packaged frozen, the shape, color, and filling are perfectly preserved—for 110% enjoyment.



Macarons, Mix

Product	Description	Weight of a piece	Quantity per item
Macarons, Mix	64x assorted macarons: pistachio, raspberry, passion fruit, chocolate (16 pieces of each flavor)	approx. 24 g per piece	64 pieces per box
Original Beans Chocolate Assortment	Premium, 5 varieties: Dark Kalamansi - Nut Praline - Passion Fruit - Black Vanilla - Espresso	approx. 8 - 9 g per piece,	120 pieces per box



Creme Eis

HANDCRAFTED ICE CREAM

CREME EIS
- seit 2015 -

📍 **LOCATION:** Germany, North Rhine-Westphalia

» **With passion since 2015:**

Creme Eis stands for handmade ice cream creations made with dedication and skill.

» **Creative diversity:**

From vanilla to passion fruit – classic flavors and innovative flavor combinations delight ice cream lovers.

» **Quality in detail:**

The finest ingredients, careful preparation, and artisanal perfection make every scoop an experience.

» **Made for connoisseurs:**

The ice cream promises a real explosion of flavor—refreshing, intense, and unmistakable.

Ice cream and sorbets

Product		Weight of a piece
Blackcurrant Sorbet	❄️	2.5 l per piece
Strawberry sorbet	❄️🍓	2.5 l per piece
Yogurt	❄️	2.5 l per piece
Piedmont hazelnut	❄️	2.5 l per piece
Pistachio	❄️	2.5 l per piece
Chocolate sorbet	❄️🍫	2.5 l per piece
Vanilla	❄️	2.5 l per piece
Lemon sorbet	❄️🍋	2.5 l per piece



»Havelland Express and Creme Eis share the same passion: quality. I really enjoy working with people who understand our Creme Eis. Havelland Express speaks the language of gastronomy from the heart, and that's exactly the kind of partner we need. I love Havelland because they appreciate the quality of our ice cream and find it just as delicious as I do.«

Kaspar Stange, Creme Eis



Vanille Kiste

BOURBON VANILLA STRAIGHT FROM THE SOURCE



📍 **LOCATION:** Germany, Bavaria

» **Family business with vision:**

Founded in 2016 by Andréa and Stefan, with direct links to Andréa's grandfather's vanilla farm in northern Madagascar.

» **Fair & directly traded:**

The vanilla comes exclusively from direct purchases from producers – ensuring fair payment and the highest quality.

» **Sustainable thinking:**

Every order finances the planting of a mangrove tree – an active contribution to preserving Madagascar's natural environment.

» **Hand-picked quality:**

Each pod is carefully inspected – for intense flavor and uncompromising purity.

Vanilla

Product		Weight of a piece
Ground vanilla	🌱	approx. 25 g per jar
Vanilla pods		3 pieces per jar
Bourbon Madagascar vanilla beans		approx. 50 g per package

Good to know

Around 80% of global vanilla production comes from northern Madagascar – Vanillekiste ensures that the people behind this treasure are fairly remunerated.



Vanilla pods



Bäckerei Philipps

HONEST CRAFTSMANSHIP, GENUINE FLAVOR



LOCATION: Germany, Bavaria

› **48-hour fermentation for superior aroma:**

The 360° LAIB undergoes a fermentation process lasting over 48 hours, ensuring maximum flavor development and exceptional digestibility.

› **Regionality as a promise of quality:**

The Philipps bakery uses mainly regional ingredients and even grows its own flour – a strong argument for sustainable gastronomy.

› **Craftsmanship instead of industry:**

The absence of ready-made products and consistent craftsmanship make every loaf of bread an honest, high-quality product—ideal for discerning kitchens.

› **Recognition in top-class gastronomy:**

The 360° LAIB has established itself in Michelin-starred kitchens and is served at exclusive events—proof of its artisanal excellence.



»Our customers can feel the difference—and it starts with the selection of our partners. In Havelland Express, we have a partner that perfectly complements our 360° LAIB and all our other baked goods: quality at the highest level.«

Christian Phillipps, Bäckerei Philipps

360° LAIB

Product	Weight of a piece	Quantity per item
Gourmet bar	approx. 1.0 kg per piece	6 pieces per box
Spice, Holland family	approx. 1.0 kg per piece	5 pieces per box
Kalamata Olive Jordan	approx. 1.0 kg per box	5 pieces per box
California walnut	approx. 1.0 kg per piece	5 pieces per box
Natural	1.7 kg per piece	5 pieces per box
Natural	approx. 1.0 kg per piece	5 pieces per box
Wild fennel flowers	180 - 200 g per piece	40 pieces per box

Bread & rolls

Product	Weight of a pieces	Quantity per item
Brioche bar	approx. 1.0 kg per piece	6 pieces per box
Assorted rolls, 5 varieties	approx. 35 g per piece	70 pieces per box
Brotsinfonie	approx. 1.0 kg per piece	6 pieces per box
Burger Brioche, Sesame	approx. 90 g per piece	30 pieces per box
Burger Brioche	approx. 90 g per piece	30 pieces per box
Burger Brioche, Mini	approx. 60 - 70 g per piece	30 pieces per box
Ciabatta natural	approx. 250 g per piece	20 pieces per box
Spelt wholemeal flour	approx. 500 g per piece	10 pieces per box
Fruit bread	approx. 1.0 kg per piece	6 pieces per box
Rosemary Focaccia	approx. 1.2 kg per piece	2 pieces per box
Hot dog bun	approx. 70 - 80 g per piece	50 pieces per box
Wheat stone oven baguette	approx. 400 g per piece	12 pieces per box
Brotsinfonie		6 pieces per box

Good to know

The **360° LAIB** is more than just bread—it is an ambassador for German baking. During the long fermentation process, natural enzymes break down the starch in the flour, which not only intensifies the flavor but also makes it easier to digest. For professional chefs, this means a product with depth, character, and function—ideal for sophisticated menus and guests with sensitive diets.



Aquitaine Specialites

THE ART OF CANELÉ FROM BORDEAUX

LOCATION: France

› **Tradition and origins:**

Aquitaine Spécialités is the world leader in the production of Canelés de Bordeaux, a traditional pastry from the region. The family-run company was founded in 1993 by Bernard Lussaut.

› **Success and expansion:**

In just a few years, Aquitaine Spécialités has become the go-to supplier for pastries from southwestern France—popular with delicatessens and restaurateurs.

› **From insider tip to symbol**

The canelé went from being a regional insider tip to a culinary symbol of Bordeaux. Bernard Lussaut and his team also made the pastry internationally famous.

› **Quality as a promise**

Innovative manufacturing processes ensure the highest product quality—without any preservatives, additives, colorants or GMOs.

Canelés

Description	Weight of a piece	Quantity per item
de Bordeaux	approx. 17 g	200 pieces per box
de Bordeaux	approx. 60 g	75 pieces per box
Raspberry	approx. 17 g	200 pieces per box
Raspberry	approx. 60 g	75 pieces per box
Kokos & Rum	approx. 17 g	200 pieces per box
Kokos & Rum	approx. 60 g	75 pieces per box
Matcha	approx. 17 g	200 pieces per box
Matcha	approx. 60 g	75 pieces per box
Chocolate	approx. 17 g	200 pieces per box
Chocolate	approx. 60 g	75 pieces per box
Vanilla	approx. 17 g	200 pieces per box
Vanilla	approx. 60 g	75 pieces per box
Lemon	approx. 17 g	200 pieces per box
Zitrone	approx. 60 g	75 pieces per box

Traiteur de Paris

FRENCH ELEGANCE, READY TO SERVE

LOCATION: France

› **Craftsmanship from France:**

Traiteur de Paris has been producing high-quality frozen pastries for over 25 years – 100% made in France.

› **Diversity for professionals:**

Tartlets, macarons, cheesecakes, petits fours, and more—perfect for restaurants, hotels, and catering services.

› **Attractive appearance, quick to use:**

The products are frozen, portioned, and ready to serve—with a handmade look and balanced flavor.

› **Sustainable & reliable:**

With three production sites in Brittany and Normandy and 99.6% availability worldwide.

Product	Description	Quantity per item
Charlotte with red fruits		❄️ 16 pieces per box
Strawberry dessert		❄️ 16 pieces per box
Petits Fours Saint-Germain	8 varieties, 6 strawberry cream cakes (sponge cake, strawberry jelly, buttercream, strawberry compote), 6 sponge cakes with lemon zest, lemon cream, lemon and orange zest, 6 cubes of three types of chocolate, 6 financiers, apricot jelly, chopped pistachios, 6 cocoa crumbles, dark chocolate ganache, dark chocolate cream, 6 financiers with caramel and cinnamon, Tatin apple compote, decorated with chopped almonds, 6 raspberry cheesecakes (cheesecake, raspberry jelly), 6 Opera cakes (Joconde sponge cake soaked in coffee, coffee buttercream, chocolate ganache, chocolate glaze)	❄️ 48 pieces per box
Chocolate bar		❄️ 8 pieces per package, 2 pieces per box
Chocolate tartlets	with liquid core	❄️ 20 pieces per box



Pastry further selection

THE RIGHT PRODUCT FOR EVERY NEED

Pastries

Product	Description	Weight of a piece	Quantity per item
Brick Dough	27 cm round		10 sheets per package
Edible paper	vegetarian, made from potatoes, transparent, square, 9x9 cm, (wafer)		approx. 200 pieces per bag
Kanaki Filo Pastry Roll	40 x 50 cm	✳️	approx. 450 g per package
Kataifi dough		✳️	approx. 450 g per package
Pappadums	natural, ø 18 cm		10 pieces (approx. 200 g) per package
Tartlets	Filigrano Dessert, round, d 103 mm, H 20 mm	approx. 41.6 g per piece	48 pieces per box
	Filigrano Dessert, round, d 83mm, H 20mm		55 pieces per crate
	salty, 4.2 cm		160 pieces per crate
	sweet, 3.8 cm		270 pieces per crate
Baking mix	White bread	approx. 500 g per piece	
	Whole grain bread	approx. 500 g per piece	

Fruit puree, pulp & pastes

Product	Description	Weight of a piece	Quantity per item
Nut and apricot confectionery		✳️ approx. 121 g per piece	27 pieces per box
Rosehip puree		✳️ approx. 680 ml per jar	
Elderberry purée		✳️ approx. 680 ml per jar	
Chestnut purée	unsweetened	✳️ approx. 439 g per can	
Almond paste	100% Sicilia ,Val di Noto'	approx. 1.0 kg per can	
Sesame Paste - Tahini		approx. 650 g per piece	
Pistachio paste	100% Mark with no additives	approx. 650 g per jar	
Quince puree		✳️ approx. 680 ml per jar	
Sea buckthorn puree		✳️ approx. 680 ml per jar	

More purées under Fruit & Vegetables **from page 207**

Baking ingredients & special ingredients

Product	Description	Weight of a piece	Quantity per item
Maple syrup		approx. 0.25 l per bottle	
Peanut butter	,Creamy'	approx. 350 g per jar	
Raw marzipan		approx. 1.0 kg per pack.	
Matcha	Green tea powder	approx. 80 g per can	
Dark nut nougat		approx. 2.5 kg per pack.	
Icing sugar		approx. 250 g per pack.	
Wheat flour		approx. 1.0 kg per pack.	10 packages per box
Azuleta	flavored violet sugar, Ferran Adrià	approx. 1.0 kg per can	
Gold leaf			25 sheets per package
Bourbon vanilla extract paste	with spots, Taylor & Colledge	✳️ approx. 320 g per tube	
Crispy - Strawberry	freeze-dried, 1-3 mm, Sosa	approx. 250 g per can	
Crispy - Yogurt	freeze-dried, Sosa	approx. 280 g per can	
Fruit puree Pistachio pulp	100% Mark with no additives	approx. 650 g per jar	
Gold - Gold leaf flakes	spreader	approx. 0.2 g per piece	
Cocoa butter	Callets		approx. 2.5 kg per bag
Cocoa butter	pulverisiert Callebaut	approx. 600 g per can	
Cocoa powder	Valrhona		approx. 3.0 kg per box
Firecracker	natural, Ferran Adrià	approx. 210 g per can	
Muscovado sugar	dark		approx. 1.0 kg per bag
Peta Crispy, Neutral	Knall Brause, Sosa	approx. 700 g per can	
Wild strawberries		✳️	approx. 1.0 kg per bag
Sugar cube	brown		approx. 750 g per pack.

Vegan

291 Beyond Meat

293 Vegan - further selection

»Our most important skill is consulting. If we are unable to explain a product comprehensively to our customers over the phone, we visit them directly on site. We offer tastings and product training to ensure that both the manufacturer and the customer are optimally matched.«

● **Marcin Gietka**, Sales & Export Management



Beyond Meat

PLANT-BASED. JUICY. BEYOND.



Vegan Further selection

THE RIGHT PRODUCT FOR EVERY NEED

LOCATION: USA

Good to know

Beyond Meat uses a special fat structure that melts during frying and ensures a juicy consistency—without any animal ingredients.

- ▶ **Pioneer of meat alternatives:**
Beyond Meat has been developing plant-based products since 2009 with the aim of replacing animal meat in terms of taste.
- ▶ **Pea protein as a base:**
The products are rich in plant protein, free from soy and gluten – with a meat-like texture and full flavor.
- ▶ **A range for every kitchen:**
Beyond Burger, Sausage, Meatballs, Mince, and Chicken Tenders—perfect for the grill, pan, or oven.
- ▶ **Sustainable thinking:**
Up to 90% fewer greenhouse gas emissions compared to conventional meat – for conscious enjoyment without compromise.

Alle Produkte sind tiefgekühlt ❄️

Produkt	Weight of a piece	Quantity per item
Beyond Burger	✔️ approx. 113 g per piece	40 pieces per box
Beyond Meatballs	✔️ approx. 25 g per piece	approx. 1.0 kg per bag
Beyond Mince	✔️ approx. 1.0 kg per bag	4 bags per box
Beyond Sausage	✔️ approx. 100 g per package	approx. 6.0 kg per box

Alle Produkte sind tiefgekühlt ❄️

Produkt	Description	Weight of a piece	Quantity per item
Burger Brioche	Sesam	✔️ approx. 90 g per piece	30 pieces per box
		✔️ approx. 90 g per piece	30 pieces per box
	Mini	✔️ approx. 60–70 g per piece	30 pieces per box
Hot dog bun	Brioche	✔️ approx. 70–80 g per piece	50 pieces per box

Vegan? We have more



Discover more vegan products in the manufactured goods, pastries, delicatessen, fruit and vegetable categories, marked with our vegan seal.

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About us

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Stock: Oleksandr Dibrova, Kalyakan

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Viktor; Bon Pastaio / La Pastaia / Mondo Pasta / Nihon Mono /
Schwarzwald Miso / Altes Gewürzamt / Balema Essigmeisterei
/ Castillo de Canena / Caviaroli / Jordan Olivenöl / Eléia /
Ölmühle Garting / Terra di Tartufi / Trüffel Freunde / Happy
Foie

Pastries & baked goods

Original Beans / La Mara / Creme Eis / Vanille Kiste /
Bäckerei Philipps

Vegan

Beyond Meat - Adobe Stock: Sergey

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