



HAVELLAND
EXPRESS

Absolute Freshness Unique Origin



The partner of the hotel and restaurant industry.
family-run for over 30 years.



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, reading "M. Kunzmann".





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About us



„Here, I have the opportunity to pursue my passion for outstanding products in direct contact with our customers. Constant new inspiration and interesting contacts ensure that no two days are ever the same.“

Hanno Wißkirchen, Regional Manager Hamburg and Coast

„I think it's great that we have grown steadily, and I feel that my job at Havelland Express is secure.“

Uwe Striegler, Driver

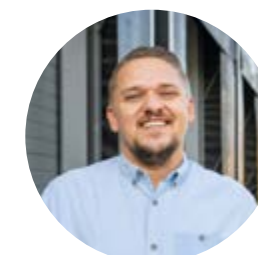


„I've been with the company for ten years now and am still delighted to be part of HavEx. The contact with our fantastic customers and the products never cease to inspire me.“

Daniel Brüdgam, Key Account Manager

„For me, every product represents not only quality, but also a story – and it is precisely these stories that we passionately bring to the kitchens of our customers worldwide.“

Marcin Gietka, Sales - Export management



Our history



Convinced that regional products from the Berlin area could inspire the capital's restaurateurs, Michael Kunzmann founded his family business, Havelland Express, more than 30 years ago. What began at that time with the delivery of selected foods to individual customers has developed over the years into an internationally active company.

We have made significant progress, particularly in the area of quality. True to our motto: Quality first, then proximity, we now also source our goods from selected producers worldwide. With our unwavering commitment to offering our customers only the best products, we serve the upscale restaurant and hotel industry in the DACH region, as well as in the major cities of Eastern Europe.

Relocations & expansions

1995

Moving to Berlin

Havelland Express has grown and is moving to Berlin.

2003

Warehouse expansion

The building on Sophie-Charlotten-Straße is becoming too small. A branch on Beusselstraße is added.

2007

Relocation

Opening of the fresh produce logistics center in Berlin.

2025

Warehouse expansion

We expanded our storage space to 3,000 m².

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

6000

products

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

30
products

300
products

3000 products

1997

We have 300 products in our range.

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

1992

Founding

Michael Kunzmann and his stepfather Bernd Paech found Havelland Express. It all begins with a delivery van, a cold storage room at Schwielowsee, and a passion for good taste.

Trade relations with Paris

HavEx establishes trade relations with the Paris wholesale market, the world's largest market for fresh food.

1995

2003

First listing

International hotel chains are joining the customer base.



2005

Expansion in Poland

2004

Expansion in Czech Republic

Hamburg

The Hamburg team is based in our Hamburg office.

2016

2015

Echt Havelländer Apfelschwein

Since 2015, Havelland Express has been selling what is arguably the best product of its kind: the „Echt Havelländer Apfelschwein“. HavEx stands behind the brand, from breeding the pigs to production.

2017

Hannover

Team West starts in Hanover and the surrounding area.

2021

Awards

The „Innovator of the Year 2021“ award proves that we are moving with the times and constantly reinventing ourselves.

2022

Start in the Baltic States

Delivery to Estonia and Latvia.

2026

Launch of the first TSPs

Havelland Express plans to open its first transshipment points in Poland and Hamburg in 2026 to improve product flow management, optimize transport routes, and increase the efficiency, flexibility, and competitiveness of its supply chains.

2023

Munich

We start in Bavaria with our office in Munich. In the same year, we will become a member and ambassador of the gourmet network „freakstotable e.V.“

Focus on logistics

Efficiency that connects

Absolute customer focus and a love for our products—that’s in our DNA. We take great pleasure in working flexibly and at a fast pace. Because speed means freshness. Reflecting this in our logistics is a high standard that we strive to meet every day. With our own vehicles and our long-standing partner freight forwarders, we deliver six days a week at binding times.

In order to maintain maximum flexibility and better meet the needs of our customers, we are currently setting up the first transshipments in some regions. This will improve the efficiency of the supply chain while reducing costs.



- 90

Incoming transports a day
Daily deliveries are currently reaching a new high—once again a significant increase compared to last year.
- 900

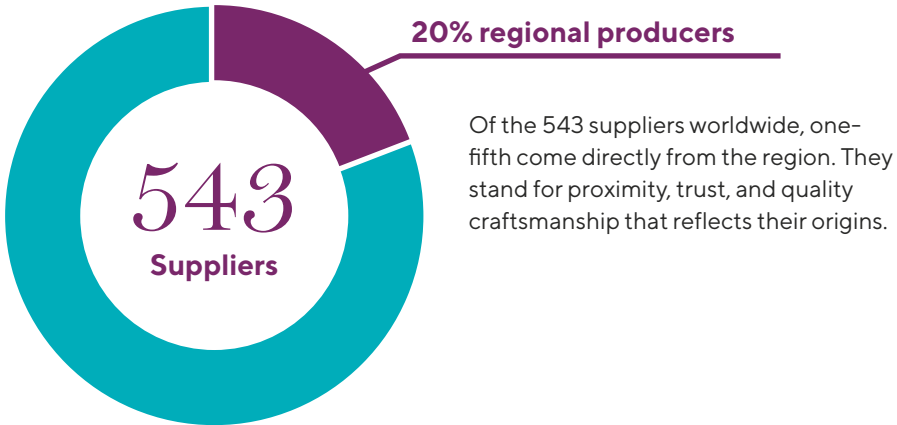
tons
We have significantly expanded our storage capacity.
- 1500

Customers worldwide
This trust makes us proud and spurs us on.
- 3,000

tons
Every year, we move several thousand tons of goods – a significant volume for strong partners.
- 350

Deliveries per day
This is how our products reliably reach professional kitchens day after day.
- 99,9%

Error-free delivery rate
Our deliveries are virtually error-free—an outstanding figure that stands for quality and reliability.



6240 Products

Our products are stored in ten precisely controlled climate zones – from +10°C to –25°C – for consistent freshness and maximum product safety.



3,000 m² storage capacity

That’s how much space our fresh produce center in Berlin offers.





„Quality first – straight from the source“

Interview with Michael Kunzmann,
managing partner of
Havelland Express

What motivated you to found Havelland Express back then, and how has the company developed over the past 30 years?

Havelland Express was originally founded to meet the need for improved supply between Berlin and its surrounding areas after the fall of the Berlin Wall. The focus was on bringing high-quality products and upscale gastronomy to the region in order to restore the old supply channels. Our principle of putting quality first and sourcing products directly from their origin wherever possible remains with us to this day. Over the course of more than 30 years, the company has developed considerably: we now serve numerous regions and source products from all over the world. Despite this expansion, our commitment to regional products remains unchanged in order to guarantee freshness and quality at all times.

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

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.



Laszlo Birresborn, Quality assurance



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.

„Certification is our promise of quality—
a guarantee of first-class goods.“

Felix Müller, Quality management

Directly



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.



producer

Our personal connection

from the

“Freakstotable” – Our products, our producers, with responsibility

As a member and ambassador of freakstotable e.V., we wholeheartedly represent this unique association of culinary visionaries. Their goal of creating a sustainable, ethical, and inclusive food culture is also the standard we set for ourselves every day. Being part of this special network also means that we have quick access to product innovations and creations, enabling us to live up to our reputation as a partner for „special products.“ We are committed to this, so we will continue to list small and interesting suppliers with products that cannot be found anywhere else.



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



Left: Bonvivant Cocktail
Bistro in Berlin

Where freshness meets

Quality, innovation, and close partnerships are at the heart of what we do. We value our valuable relationships with our suppliers and customers alike and build on a strong network that lays the foundation for exceptional culinary experiences. We live and breathe this network every day in order to continuously generate new product ideas and creations that offer our customers the highest quality, individuality, and exclusivity. At the same time, we gratefully take on board the wishes, ideas, and trends of our customers so that we can always respond to the market in the best possible way and meet their expectations..



Above: Der Player in Hamburg
Left: Bilderbuch Bellevue Hotel
in Dresden



Left: Patio Restaurant am
Wasser in Berlin

culinary artistry

We are convinced that, with the support of our partners, we can express our philosophy of freshness and unique provenance even more convincingly. Our focus is on professionals in the restaurant, hotel, and catering industries who use their passion and expertise to create exceptional taste experiences every day. We deliver fresh fish, high-quality meat, and exclusive specialties to them reliably and quickly—always accompanied by expert advice and personalized service.

Each of our customers is a master of their craft, understands their trade down to the smallest detail, and creates culinary highlights with dedication and passion.

Our aim is to supply products that meet the highest standards, thereby laying the foundation for successful creations. Similar to small, fine manufacturers, we focus on quality, freshness, and innovation—for creative chefs and restaurateurs who want the best for their guests.

We are proud to contribute to our customers' success stories every day with our fresh, exclusive products, new ideas, and strong customer relationships. With high-quality products and professional service, we lay the foundation for culinary masterpieces.

Right: Hyatt Glashaus in Cologne
Below: Hygge Brasserie & Bar in Hamburg



Berlin



Where freshness meets culinary artistry

On March 3, 2025, Berlin Food Affair celebrated its premiere—a B2B networking event with a food fair character that brings together producers and restaurateurs at the highest level. Launched by Havelland Express, eat!Berlin, and freakstotable, the event provided a platform for direct exchange between high-quality food producers, top chefs, and leading players in the restaurant industry.

The venue was Kalle Neukölln, a former department store that is currently being transformed into a versatile creative and commercial center. For the Berlin Food Affair, the impressive hall was staged with a sophisticated lighting concept and atmospheric food photography – the perfect setting for encounters and culinary experiences.

Food

The Berlin Food Affair offered a varied program with exciting panel discussions, lectures, and networking opportunities. Moderated by Jens Herrmann and Patrice Bouédibéla, key industry topics were discussed—from economic success in the restaurant industry to the importance of sustainable manufacturing and Berlin's role as a culinary pioneer. Renowned experts such as Markus Herbicht, Philipp Vogel, and Björn Moschinski shared valuable insights, while the freakstotable team presented their vision for a more sustainable food industry. The day was rounded off with a relaxed get-together accompanied by DJ sounds and an exclusive secret celebration with an open bar.



Affair

Inspiration. Encounter. Statement.

Around 850 guests accepted the invitation and enjoyed a day full of inspiration, tastings, and valuable contacts. Mr. Kunzmann, Managing Director of Havelland Express, sums it up:

„The right mix of high-quality producers, great chefs and dishes, and very interested and discerning guests made a clear statement.“

With this successful first edition, Berlin Food Affair has laid a promising foundation—and will continue to create space for inspiring encounters and exchange within the industry in the future.



All updates on Berlin Food Affair
and upcoming dates on Instagram





Personal advice at the highest level

Our sales team is committed to meeting the needs of our customers at all times. We rely on professional, expert support from trained chefs who bring their passion for high-quality ingredients and culinary expertise to their consultations. Our dedicated team knows how to identify individual requirements and provide optimal support in order to find the best solutions together.

A special innovation in the market is our constantly growing office staff, who can also be reached by phone during the night. This enables fast and flexible ordering of goods and the prompt resolution of any problems that arise – no matter what time of day or night. Orders can be placed conveniently by phone or email around the clock, so we are always there for our customers.

Service

Of course, we also visit our customers in person. We advise them on products, introduce new ones, help with card design, and improve logistical processes. We are convinced that it is precisely this personal proximity of our employees that strengthens the relationship of trust and consolidates customer loyalty. With personal service, professional competence, and a continuous presence, we always strive to accompany every project professionally and ensure the satisfaction of our customers.



Our Customer

Our team for the Baltics



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Our team for cruise ships

Visit our website at
havelland-express.de/en



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

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.



Watch video

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.



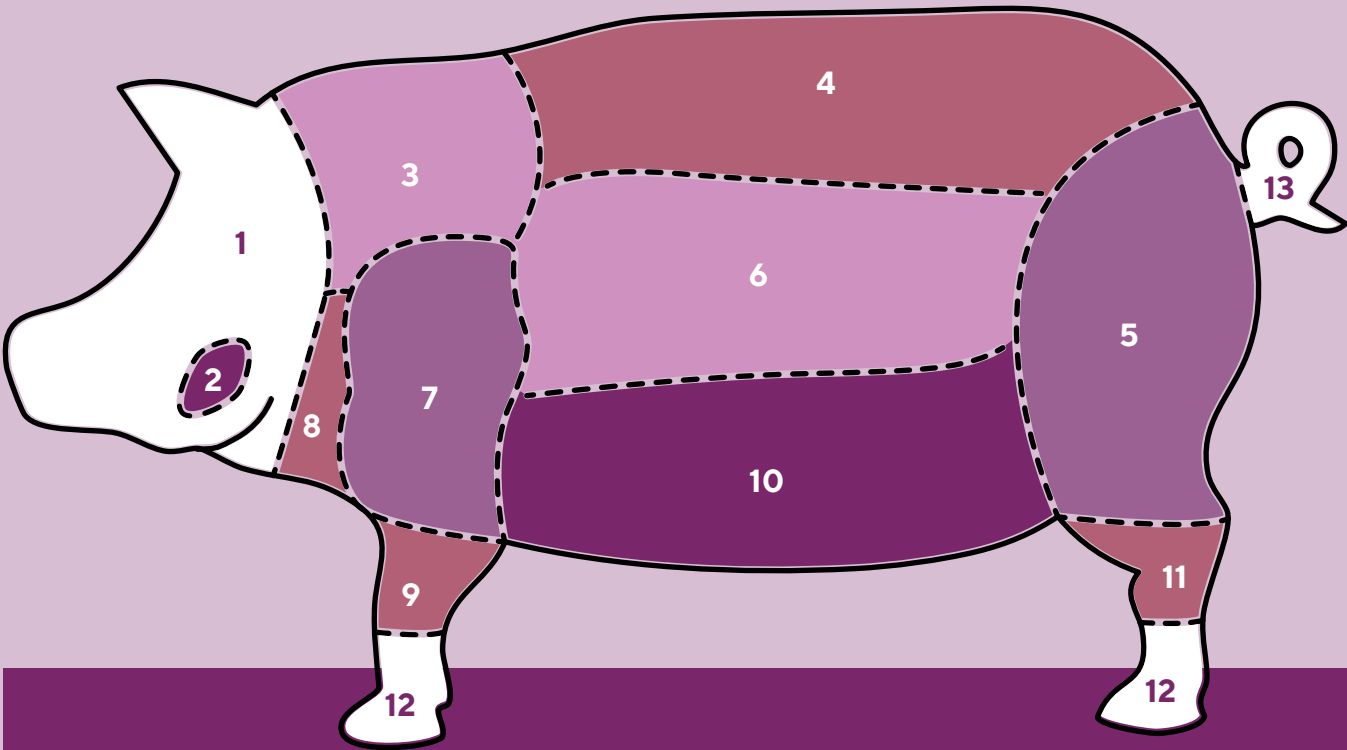
Meat & Poultry

26	Pork - cuts	62	Nice to Meat International
27	Gut Hesterberg	64	Veal - cuts
30	Nordish Pork	65	Nordish Veal
31	Metzgerei Max	66	Peters Farm
32	Fleischerei Lehmann	68	Veal - further selection
34	Beck Spanferkel Spezialitäten	72	Buffalo meat - cuts
35	Iberico pork from Iberdeli	73	Büffel Bill
36	Jamones Ibericos Blazquez	74	Lamb - cuts
38	Pork - further selection	75	Dunbia Silver
42	Beef - Cuts	76	Fern Farms
43	Black Ranch	78	Schwäbisch Hall
44	Taurus Gold	79	Lamb - further selection
46	AlmOxx	80	Beelitz rabbit
47	Peter Mattfeld & Sohn	81	Prignitz corn-fed chicken
48	John Stone	82	Borgmeier Frischgeflügel
50	Nordish Beef	84	Dithmarscher Geflügel
52	Nordish Färsen	85	Geflügelhof Nobis
53	Irish Nature	86	Silver Hill
54	Greater Omaha US Beef	87	Poultry - further selection
56	Wolowina	92	Spindler Wild
58	Beef - further selection	94	Game - further selection
60	Wagyu - The language of quality		

»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
2.

Cheeks
3.

Neck
4.

Fatback / Loin / Chump
5.

Ham
6.

Spare ribs
7.

Shoulder
8.

Jowl
9.

Hock
10.

Side
11.

Hock
12.

Trotter
13.

Tail



Gut Hesterberg

ECHT HAVELLÄNDER APFELSCHWEIN

📍 **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:**

Die Produktion von Gut Hesterberg: regional, transparent und stressfrei – Von der Schlachtung bis zur Verarbeitung in der hofeigenen Manufaktur.

➤ **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

Product	Description	Weight of a piece	Quantity per item	Item number
Beer ham	in one piece	apx. 2.0 kg per piece	1 piece per package	543641
	sliced	apx. 500 g per package	1 piece per package	543287
Bratwurst	coarse, unroasted, natural	apx. 100 g per piece	10 pieces per package	543373
	coarse, unroasted, Provence	apx. 100 g per piece	10 pieces per package	543381
	coarse, unroasted, bacon cheese	apx. 100 g per piece	10 pieces per package	543387
	coarse, unroasted, lemon thyme	apx. 100 g per piece	10 pieces per package	543386
	coarse, pre-roasted, natural	apx. 100 g per piece	12 pieces per package	543297
Currywurst	with casing	apx. 100 g per piece	10 pieces per package	543289
	with casing	apx. 160 g per piece	10 pieces per package	543291
	without casing	apx. 160 g per piece	10 pieces per package	543290
	without casing	apx. 105 g per piece	11 piece per package	543288
Liver sausage	in a jar	apx. 180 g per jar	1 jar	543285
	in a ring, fine	apx. 1.3 kg per piece	1 piece per package	543304
	in a ring, coarse	apx. 1.3 kg per piece	1 piece per package	543305
	in a ring, roasted onion	apx. 115 g per piece	6 pieces per package	543306
Ring	Juicy ham, pink	apx. 1.0 kg per piece	1 piece per package	543309
	Juicy ham, pink, sliced	apx. 500 g per package	1 package	543316
	Salami	apx. 450 g per piece	1 piece per package	543310
	Salami, sliced	apx. 500 g per package	1 package	543313

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

Product	Weight of a piece	Quantity per item	Item number
Bacon with rind		apx. 500 g per package	543643
Bauernsülze	apx. 2.5 kg per piece		543312
Blood sausage, in a ring	apx. 260 g per piece	3 pieces per package	543301
Bockwurst	apx. 100 g per piece	12 pieces per package	543282
Corned Beef	apx. 1.1 kg per piece		543308
Meatloaf	apx. 1.8 kg per piece		543292
Farm breakfast in a jar		1 jar	543338
Smoked pork loin, sliced		apx. 500 g per package	543293
Cooked ham, plain	apx. 1.15 kg per piece		543326
Cooked ham, plain, sliced		apx. 500 g per package	543318

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



Pork – Sausage and ham

Product	Weight of a piece	Quantity per item	Item number
Crusty raw ham	apx. 2.5 kg per piece	1 piece per package	543454
Crusty raw ham, sliced		apx. 500 g per package	543380
Paprika sausage	apx. 2.0 kg per piece	1 piece per package	543642
Paprika sausage, sliced		apx. 500 g per package	543294
Red sausage in a jar	apx. 180 g per jar	1 jar	543286
Salami, sliced		apx. 500 g per package	543339
Schinkenknacker	apx. 75 g per piece	20 pieces per package	543296
Juniper ham, smoked	apx. 1.15 kg per piece	1 piece per package	543284
Vienna sausage	apx. 65 g per piece	18 pieces per package	543298
Wild salami	apx. 450 g per piece	1 piece per package	543311
Onion mince	apx. 50 g per piece	20 pieces per package	543314

Pork – Echt Havelländer Apfelschwein

Description	Weight of a piece	Quantity per item	Item number
Belly, natural, boneless	apx. 3.0 – 4.0 kg per piece	1 piece per package	543203
Currywurst, without casing	apx. 130 g per piece	20 pieces per package	563163
Fillet with head	apx. 650 g per piece	1 piece per package	541097
Neck, boneless	apx. 2.5 kg per piece	1 piece per package	541100
Marinated green neck steak	apx. 160 g per piece	10 pieces per package	543376
Marinated red neck steak	apx. 160 g per piece	10 pieces per package	543375
Cutlet, with long rib	apx. 3.0 – 4.0 kg per piece	1 piece per package	541099
Crust roast, with crackling	apx. 4.5 – 5.5 kg per piece	1 piece per package	541102
Tenderloin, with bones	apx. 3.5 kg per piece	1 piece per package	543457
Tenderloin, pork	apx. 3.0 – 4.0 kg per piece	1 piece per package	541098
Loin	apx. 1.0 – 1.5 kg per piece	1 piece per package	541324
Topside, without cap	apx. 2.0 kg per piece	1 piece per package	541101
Roasted shoulder with crackling	apx. 3.5 – 5.5 kg per piece	1 piece per package	543202
Schnitzel	apx. 180 g per piece	5 pieces per package	300039
Spare ribs, Baby Back	apx. 0.8 – 1.5 kg per piece	1 package	543644
Front leg, with bone	apx. 1.0 kg per piece	1 piece per package	543337

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



Cutlet with long rib



Nordish Pork

FROM TRUE WILDERNESS



LOCATION: Germany, Lower Saxony

» **Original breeds, authentic flavor:**

Nordish Pork relies on old pig breeds such as Bentheimer and Sattelschwein – the meat has a fine marbling and an intense flavor.

» **Origin with attitude:**

The animals come from certified farms in Lower Saxony with open housing and grain feeding – quality you can taste.

» **Refinement & Maturation:**

Up to 21 days of dry aging on the bone results in a nutty flavor, tender texture, and exceptional meat quality.

» **Regional & sustainable:**

Nordish Pork combines craftsmanship, provenance, and product refinement at the highest level. An excellent alternative to classic beef—for tasting menus, nose-to-tail concepts, or modern country cuisine with depth.

Pork

Product	Weight of a piece	Item number
Entrecôte	apx. 2.0 kg per piece	543351
Long rib cutlet	apx. 3.0 – 4.0 kg per piece	543356
Pluma	apx. 1.0 kg per piece	543352
Porterhouse Steak	apx. 500 g per piece	543353
Secreto	apx. 1.0 kg per piece	543354

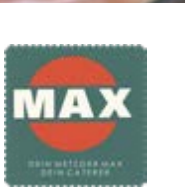


»I have been working with Havelland Express for six years and am very satisfied. The quality is always first-class, and the service is always friendly and reliable. I have nothing negative to say.«

Ralf Wolf, head chef – Carolaschlösschen, Dresden



Metzgerei Max



LOCATION: Germany, Bavaria

» **Craftsmanship with heritage:**

Four generations of butchery tradition meet modern innovation – Metzgerei Max combines genuine craftsmanship with contemporary quality standards.

» **Focus on animal welfare:**

The animals grow up in natural conditions and receive almost twice as much feed as in industrial farming – this improves their health, meat quality, and taste.

» **Regional & seasonal:**

Short transport routes, regional agriculture, and seasonal availability guarantee freshness, sustainability, and maximum transparency.

» **Fair and finely tuned:**

All products are made according to fair trade principles—with selected spices and raw materials for an aromatically balanced end product of the highest quality.

Pork

Product	Weight of a piece	Item number
Apple ham, air-dried from Apfelschwein	apx. 1.3 kg per piece	543600
Fennel ham, air-dried from Apfelschwein	apx. 1.3 kg per piece	543601



Fennel ham



Fleischerei Lehmann

DUROC PIGS FROM FLÄMING

LOCATION: Germany, Brandenburg

- » **Traditional company with a focus on quality:**

Lehmann Butchers combines many years of craftsmanship tradition with modern quality management, resulting in consistently first-class meat products.
- » **Duroc pigs as a mark of quality:**

The Duroc breed is known for its particularly tender, marbled pork with an intense flavor—ideal for sophisticated creations in haute cuisine.



Spareribs

- » **Regionality & transparency:**

Our producer focuses on short supply chains and transparent origins, thus guaranteeing freshness, traceability, and sustainability.
- » **Animal welfare & sustainability:**

Duroc pigs are raised under natural conditions. This reduces stress and significantly improves meat quality and taste.



Farmer's salami

Pork

Productbeschreibung	Weight of a piece	Quantity per item	Item number
Cheeks	 apx. 1.0 kg per package	1 package	561282
Belly, boneless, cut to size	apx. 3.0 kg per piece	1 piece per package	541855
Loin, with head	apx. 500 g per piece	apx. 2.0 kg per bag	541856
Neck, boneless	apx. 2.5 – 3.0 kg per piece	1 piece per package	541857
Cutlet, with long ribs	apx. 4.0 – 4.5 kg per piece	1 piece per package	541858
Cutlet, with long ribs, portioned	apx. 300 – 350 g per piece	2 pieces per package	543159
Loin	apx. 3.0 – 3.5 kg per piece	1 piece per package	541863
Marinated green neck steak	apx. 180 g per piece	10 pieces per package	543627
Marinated red neck steak	apx. 180 g per piece	10 pieces per package	543628
Nut, cleaned	apx. 1.0 kg per piece	1 piece per package	543078
Topside	apx. 1.7 kg per piece	1 piece per package	541859
Spare ribs	apx. 2.0 – 3.0 kg per piece	1 piece per package	541860



Pork loin



Pork tenderloin

Pork – Sausage and ham

Product	Weight of a piece	Quantity per item	Item number
Farmer's salami, sliced	apx. 500 g per package	1 piece per package	543040
Meatball, fresh, fried	apx. 120 g per piece	5 pieces per package	543372
Homemade blood sausage	apx. 250 g per piece	4 pieces per package	541850
Homemade liver sausage	apx. 250 g per piece	4 pieces per package	541864
Cooked ham, old German style, sliced	apx. 500 g per package	1 piece per package	543039
Cooked ham, with fat	apx. 2.0 kg per piece	1 piece per package	541851
Loin ham	apx. 1.0 kg per piece	1 piece per package	541865
Country salami, smoked	apx. 500 g per piece	1 piece per package	541866
Liver sausage ‚Palatinate style‘	apx. 500 g per piece	1 piece per package	543008
Rostbratwurst, fine	apx. 100 g per piece	10 pieces per package	543217
Rostbratwurst, coarse and uncooked	apx. 100 g per piece	15 pieces per package	543317
Ham, air-dried	apx. 1.5 kg per piece	1 piece per package	543009
Speck, smoked	apx. 2.0 kg per piece	1 piece per package	540496
Stracke, air-dried	apx. 500 g per piece	1 piece per package	543010

Beck Spanferkel Spezialitäten

THE BEST OF HOHENLOHE



LOCATION: Germany, Baden-Württemberg

- **Traditional family business:**
Since 1967, Beck has been a family business synonymous with the highest quality and genuine craftsmanship in suckling pig and meat products.
- **Regional origin & control:**
The animals come exclusively from Hohenlohe – strictly monitored, QS and IFS certified, with fully traceable origins.
- **Modern high-tech production:**
Beck operates one of the most modern piglet slaughterhouses in the world—with fully air-conditioned rooms at 8°C and computer-controlled processes.
- **A wide range of suckling pig products:**
The range extends from shoulder, neck, belly, and chops to party cuts—available as fresh or frozen products with long shelf lives.

Pork

Product	Weight of a piece	Quantity per item	Item number
Cheeks		apx. 0.5 kg per package	540444
Belly, boneless	apx. 1.0 - 1.5 kg per piece	1 piece per package	543610
Belly, boneless, rolled	apx. 1.0 - 1.5 kg per piece	1 piece per package	543611
Cutlet		apx. 500 g per package	540452
Hock	apx. 450 g per piece	4 pieces per package	540549
Neck, boneless	apx. 1.0 - 1.2 kg per piece	1 piece per package	541445
Leg, with bone	apx. 2.5 kg per piece	1 piece per package	543185
Leg, boneless	apx. 2.5 kg per piece	1 piece per package	541305
Cutlet	apx. 1.5 kg per piece	1 piece per package	540442
Cutlet, minced	apx. 70 g per piece	1.25 kg per package	543205
Rack, with rind	apx. 1.0 kg per piece	1 piece per package	542995
Rolled roast, from the shoulder	apx. 0.8 - 1.8 kg per piece	1 piece per package	541274
Loin, boneless	apx. 1.5 kg per piece	1 piece per package	540355
Loin, on the bone	apx. 3.0 kg per piece	1 piece per package	540356
Whole suckling pig	apx. 15 - 20 kg per piece	1 piece per package	541313

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.
- **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.
- **Highest quality standards:**
All products come from certified partners with high standards in animal welfare, hygiene, and quality—ideal for gourmet kitchens.
- **Reliable service & flexibility:**
As an established partner, Iberdeli offers clear agreements and fast, transparent delivery service.

Pork

Product	Weight of a piece	Quantity per item	Item number
Cheeks	❄	apx. 1.0 kg per package	560483
Belly, boneless	❄ apx. 3.5 kg per piece	1 piece per package	561256
Cutlet	❄ apx. 350 g per piece	1 piece per package	560204
French rack, 10 ribs	❄ apx. 2.4 kg per piece	1 piece per package	563106
Chin, with fat	❄	apx. 1.0 kg per package	561429
Loin	❄ apx. 3.0 kg per piece	1 piece per package	560205
Pluma	❄ apx. 140 - 190 g per piece	2 pieces per package	562429
Presa	❄ apx. 450 g per piece	3 pieces per package	560794
Secreto	❄ apx. 500 g per piece	3 pieces per package	560484
Spare ribs	❄ apx. 850 g per piece	2 pieces per package	560749

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 produce 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

	Product	Weight of a piece	Quantity per item	Item number
Dry Aged Iberico	Cutlet	❄️ apx. 4.5 kg per piece	1 piece per package	563223
		❄️ apx. 250 g per piece	3 pieces per package	563224
Iberico	Loin	❄️ apx. 1.5 – 2.0 kg per piece	1 piece per package	563225
	Pluma	❄️ apx. 250 g per piece	apx. 1.0 kg per package	563227
	Secreto	❄️ apx. 400 – 600 g per piece	3 pieces per package	563228
	Presa	❄️ apx. 600 g per piece	2 pieces per package	563230
	Secreto	❄️ apx. 450 g per piece	3 pieces per package	563231
	Cheeks	❄️ apx. 1.3 – 2.0 kg per piece	apx. 1.0 kg per package	563222
	Boneless belly	❄️ apx. 1.3 – 2.0 kg per piece	2 pieces per package	563260
	Tenderloin	❄️ apx. 250 g per piece	3 pieces per package	563232



Iberico tenderloin



Iberico Pluma



Iberico Presa



Pork further selection

THE RIGHT PRODUCT FOR EVERY NEED

Pork – Boiled & Cooked Sausages

Product	Weight of a piece	Quantity per item	Item number
Bavarian meat loaf	apx. 3.5 kg per piece	1 piece per package	540651
Smoked blood sausage in a ring	apx. 500 g per piece	2 pieces per package	540669
Smoked Bregenwurst (Braunschweiger) sausage	apx. 150 g per piece	10 pieces per package	541884
Munich white sausage in brine	apx. 150 g per pair	7 pairs per package	543232
Pinkel (gourmet)	apx. 200 g per piece	8 pieces per package	540768
Pinkelwurst	apx. 80 g per piece	apx. 1.2 kg per package	541716
Vienna sausages	apx. 45 g per piece	20 pieces per package	540676
Little vienna sausages	apx. 70 g per piece	20 pieces per package	543084

Pork – Brat- & Grillwürste

Product	Weight of a piece	Quantity per item	Item number
Rostbratwurst	apx. 25 g per piece	apx. 450 g per package	543389
Rostbratwurst, original Thuringian, boiled	apx. 100 g per piece	10 pieces per package	540742
Toulouser Bratwurst	10 pieces per package	apx. 1.6 kg per package	543637



Coarse bratwurst, uncooked



Liver sausage from Apfelschwein

Pork – Sausages & Cold Cuts

Product	Weight of a piece	Quantity per item	Item number
Guanciale	apx. 1.0 kg per piece	1 piece per package	543131
Lardo	apx. 1.3 kg per piece	1 piece per package	543130
Mortadella Original	apx. 2.0 kg per piece	1 piece per package	540672
Mortadella Castello	apx. 3.0 kg per piece	1 piece per package	543121
Pancetta round	apx. 2.5 kg per piece	1 piece per package	543124
Pancetta dlat	apx. 1.5 kg per piece	1 piece per package	543129
Pancetta, flat	apx. 1.5 – 2.0 kg per piece	1 piece per package	540706
Salsiccia, spicy	apx. 100 g per piece	5 pieces per package	542957
Salsiccia mass		apx. 2.0 kg per package	543210
Coppa	apx. 0.8 kg per piece	1 piece per package	543123
Coppa, sliced	250 g per tray	1 tray	543127

Pork – Cooked ham & shoulder ham

Product	Weight of a piece	Item number
Old German cooked ham	apx. 2.0 – 2.5 kg per piece	543003
Cooked ham	apx. 1.9 kg per piece	540324
Cooked ham, sliced	apx. 500 g per tray	540658
Prague ham	apx. 6.0 kg per piece	540473
Rosemary ham	apx. 2.5 kg per piece	540666
Virginia honey ham	apx. 2.5 kg per piece	540737



Spare ribs

Pork – Raw ham

Product	Weight of a piece	Item number
Smoked ham	apx. 3.5 kg per piece	540734
Parma ham	apx. 5.0 – 7.0 kg per piece	540675
Parma ham block	apx. 2.5 kg per piece	541390
Parma ham, sliced	300 g per package	541799
Parma ham, boneless, with rind	apx. 3.0 kg, 1/2 piece	540712
Pata Negra, with bone	apx. 7.0 kg per piece	540741
Pata Negra, boneless, 22-28 months	apx. 3.0 kg per piece	540661
Prosciutto Crudo, sliced	apx. 500 g per tray	543125
San Daniele ham, boneless, with rind	apx. 5 – 6 kg per piece	540674
Schwarzwäld ham, sliced	apx. 500 g per package	540690
Serrano, whole	apx. 7.5 kg per piece	540681
Serrano ham	apx. 2.0 kg per piece	540670
Serrano, sliced	apx. 500 g per package	541707
South Tyrolean Speck	apx. 2.0 kg per piece	540327
Truffle ham	apx. 4.0 kg per piece	543132

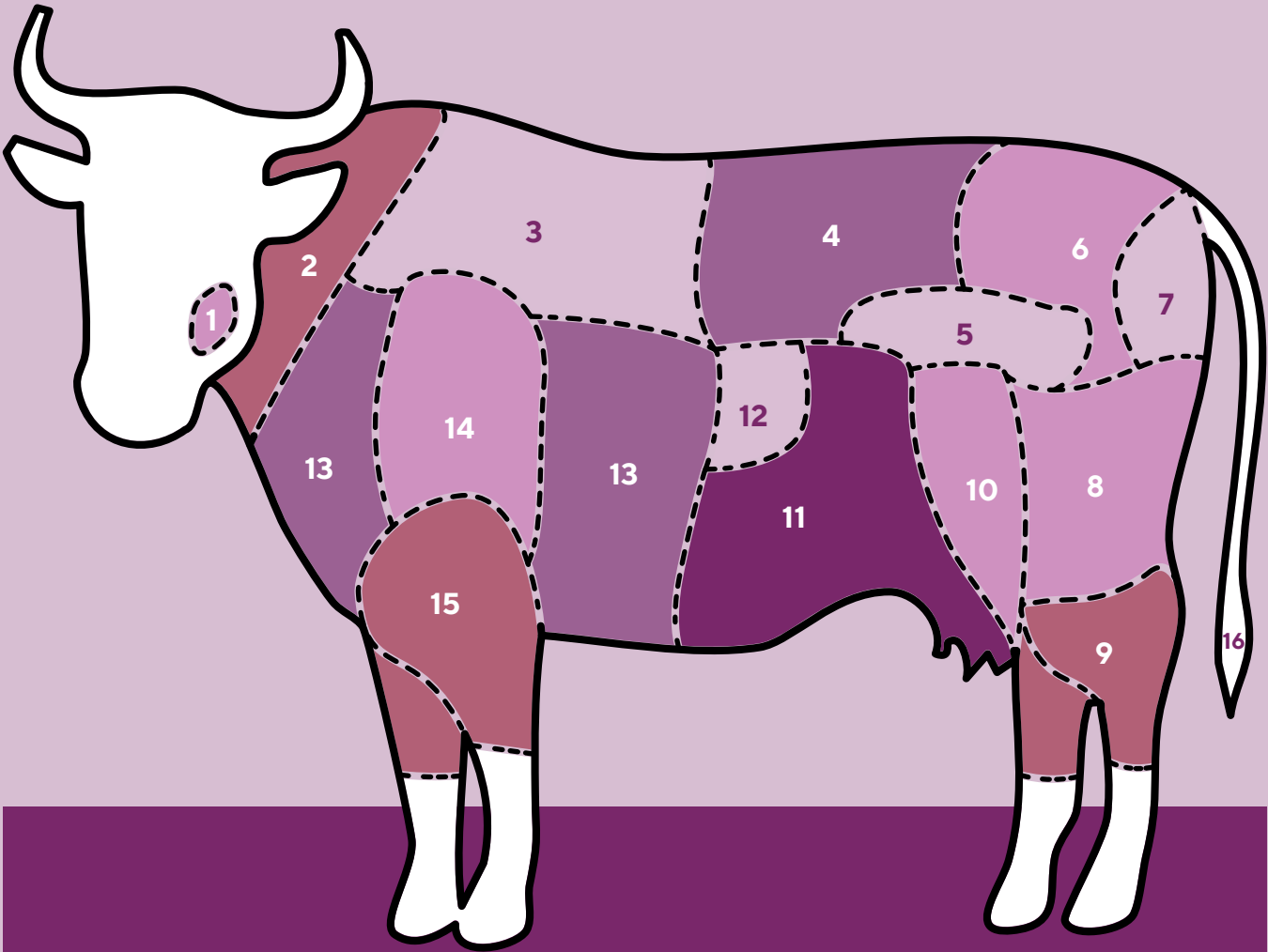
Pork – Fresh meat, bacon & roasts

Product	Weight of a piece	Quantity per item	Item number
Sliced bacon		apx. 1.0 kg per package	560470
Sliced bacon, cured	apx. 1.0 kg per piece		543016
Hock	apx. 800 g per piece		540575
Hock, meat	apx. 1.0 kg per package		540537
Barbecue hock	apx. 600 – 800 g per piece	1 piece per package	540416
Minced meat	apx. 1.0 kg per package		540405
Back leg, cured	apx. 1.0 kg per package	1 piece per package	540378
Back leg, unsalted	apx. 1.0 kg per package	1 piece per package	540377
Iberico Secreto	❄️ apx. 400 – 600 g per piece	2 –3 pieces per package	563187
Smoked pork loin	apx. 2.5 kg per piece	1 piece per package	540395
Cutlet	apx. 6.0 kg per piece	1 piece per package	540396
Caul fat, loose	apx. 1.0 kg per package	1 piece per package	560212
Sauerbraten	apx. 2.0 kg per piece	1 piece per package	540500
Shoulder	apx. 4.0 kg per piece	1 piece per package	540539
Schnitzel	apx. 180 g per piece	10 pieces per package	541643
Schnitzel	apx. 80 g per piece	10 pieces per package	541840
Schnitzel	apx. 160 g per piece	10 pieces per package	540821
Spare ribs	apx. 1.0 kg per piece	1 piece per package	540407
Spare ribs	apx. 1.0 kg per piece	1 piece per package	540616
Piglet hock, cured	❄️ apx. 250 – 350 g per piece	1 piece per package	540582

Pork – Raw sausages

Product	Weight of a piece	Quantity per item	Item number
Chorizo	apx. 1.8 kg per piece	1 piece per package	541805
Landjäger	apx. 800 g per package		540730
Mini Cabanossi	apx. 35 g per piece	20 pieces per package	540323
Mini Chorizo	apx. 300 g per package	1 piece per package	540697
Rügenwalder fine tea sausage	apx. 625 g per piece	1 piece per package	540642
Rügenwalder coarse tea sausage	apx. 625 g per piece	1 piece per package	540641
Salami with fennel	apx. 1.5 kg per piece		543118
Salami Milano	apx. 3.5 kg per piece	1 piece per package	543117
Salami Milano, sliced	apx. 300 g per tray	1 piece per package	543126
Salami Spianata Dolce	apx. 2.0 kg per piece	1 piece per package	543119
Salami Spianata Piccante	apx. 2.0 kg per piece	1 piece per package	543120
Salami, truffles, sliced	apx. 300 g per tray	1 tray	543461
Salami, truffles, sliced	apx. 2.5 kg per piece	1 piece per package	543215
Schinkenknacker	apx. 100 g per piece	10 pieces per package	541802
Krakauer	apx. 150 g per piece	10 pieces per package	540711
Onion sausage	apx. 800 g per piece	1 piece per package	541801

Beef cuts



1.

Cheeks
2.

Neck
3.

Entrecôte
4.

Roastbeef
5.

Fillet
6.

Top sirloin
7.

Fricandeu
8.

Inside / Outside round
9.

Shank
10.

Wing
11.

Flank
12.

Bavette
13.

Brisket
14.

Shoulder
15.

Shank
16.

Tail

Black Ranch

GOOD MEAT. SPECIES-APPROPRIATE. NATURAL.



📍 LOCATION: Argentina

- › Natural breeding:

Angus and Hereford cattle graze year-round in the pampas—over 100 types of grass and wild herbs provide optimal nutritional value and the best meat flavor.
- › Premium quality with provenance:

All breeders are personally known and have been working with the producer for many years – complete transparency for distribution.
- › Authentic aroma:

Black Ranch stands for robust flavor, fiery aromas, and Argentine joie de vivre—ideal for meat dishes with a strong character.
- › Tender meat that impresses:

Species-appropriate outdoor farming guarantees exceptionally tender, aromatic meat for discerning kitchens.

Beef

Product	Weight of a piece	Item number
Fillet 3/4 lbs	apx. 1.6 kg per piece	543408
Roastbeef	apx. 4.0 kg per piece	543410
Entrecôte	apx. 2.0 kg per piece	543406
Rump steak	apx. 2.5 kg per piece	543409
Top sirloin	apx. 1.3 kg per piece	543411



Roastbeef



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

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

Product	Weight of a piece	Item number
Entrecôte	apx. 5.0 kg per piece	543418
Flank steak	apx. 650 g per piece	543591
Brisket	apx. 4.2 kg per piece	543506
Fillet 4/5 lbs	apx. 2.0 kg per piece	543412
Neck	apx. 5.0 kg per piece	543507
Shoulder roast	apx. 2.0 kg per piece	543416
Top sirloin steak	apx. 2.6 kg per piece	543597
Roastbeef	apx. 4.9 kg per piece	543414



Ribeye - Entrecôte



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

AlmOxx



📍 **LOCATION:** Germany, Bavaria

» **Alpine pasture and grazing:**

AlmOxx works with small farmers in Bavaria. The animals graze on mountain pastures, are fed GMO-free feed in winter, and live in species-appropriate stables.

» **Natural growth:**

The animals are raised for over three years on natural feed. This ensures that the meat has a fine marbling and an intense flavor.

» **Aging on the bone:**

Our producer ages the meat on the bone for 3–6 weeks (dry aged or wet aged). This traditional aging process intensifies the aroma, tenderness, and nutty flavor.

» **Regional & Sustainable:**

They process only meat from Bavaria—slaughtered with minimal stress, cut and packaged locally. This guarantees short transport routes, transparent origin, and regional added value.

Beef

Description	Weight of a piece	Item number
Entrecôte	apx. 3.0 – 4.0 kg per piece	543502
Fillet	apx. 2.0 – 3.0 kg per piece	543549
Rump steak	apx. 2.5 – 3.5 kg per piece	543504
Roastbeef	apx. 4.0 – 6.0 kg per piece	543548
Loin,, whole, with bones	apx. 25.0 – 35.0 kg per piece	543536



Entrecôte - Färs

Peter Mattfeld & Sohn

QUALITY AND FRESHNESS WITH TRADITION - SINCE 1950



Peter Mattfeld & Sohn

📍 **LOCATION:** Germany, Hamburg

» **Freshness nonstop:**

Meat cutting runs continuously from Sunday evening to Friday – fresh goods every day from 4 a.m. straight off the hook.

» **Global & regional:**

The Mattfeld family business, now in its fourth generation at the Hamburg meat wholesale market since 1950, imports top-quality meat and processes regional meat by hand for the catering industry.

» **Logistics with a system:**

Temperature-controlled delivery throughout Europe – reliable, flexible, and perfect for individual customer needs.

» **Four strong pillars:**

Meat cutting, import wholesale, cash & carry fresh market & convenience manufacturing – everything from a single source for maximum product range.

Good to know

The entrecôte and roastbeef are aged on the bone for 10 days.

Beef

Product	Weight of a piece	Item number
Entrecôte	apx. 3.0 – 4.5 kg per piece	543523
Tri-Tip	apx. 1.8 kg per piece	542992
Fillet	apx. 1.8 kg per piece	541908
Terres Major	apx. 400 g per piece	542990
Shoulder roast	apx. 1.5 – 2.5 kg per piece	543083
Silverside	apx. 3.0 kg per piece	543402
Top sirloin	apx. 1.8 kg per piece	542991
Roastbeef	apx. 4.0 kg per piece	541906

Beef tenderloin





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

Description	Weight of a piece	Item number
Entrecote	apx. 2.5 - 3.5 kg per piece	543532
T-Bone Steak	apx. 0.9 - 1.1 kg per piece	543534
Tomahawk Steak	apx. 0.9-1.1 kg per piece	543529
Tomahawk whole	apx. 4.5 - 6.0 kg per piece	543530
Fillet with chain	apx. 3.0 - 3.5 kg per piece	543531
Roastbeef, „Center Cut“	apx. 3.0 - 4.0 kg per piece	543533
Short Ribs	apx. 1.0 kg /pc., 2 pc. / bag	543655



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





📍 **LOCATION:** Germany, Lower Saxony

➤ **Dry aged for intense flavor:**
Several weeks of aging on the bone ensures tender meat with a dark color and a nutty, buttery aroma—ideal for premium steaks.

➤ **Guaranteed quality from close relations with farmers:**
True Wilderness works with farmers who guarantee the highest standards in animal husbandry and feeding – for natural flavor.

➤ **Regional origin – full traceability:**
The cattle come exclusively from pastures in northern Germany – perfect for guests and customers who value regionality.

➤ **Variety for every kitchen and counter:**
Whether tomahawk, flank steak, or burger—the range offers high-quality cuts for creative cuisine and versatile sales formats.

Chef’s Choice

»We can always rely on Havelland Express. We enjoy working with them and are always satisfied.«

Dominik Penkert, Head chef – Dinzler Kaffeerösterei, Irschenberg



T-Bone Steak

Good to know

Nordish Beef consistently focuses on cattle from northern Germany – this not only strengthens regional agriculture, but also meets the growing demand for transparency of origin and local premium meat.

Beef – Dry Aged Nordish Beef

Description	Weight of a piece	Quantity per item	Item number
Chain of Tenderloin		apx. 1.0 kg per package	543254
Chateaubriand	apx. 400 – 500 g per piece	1 piece per package	543255
Chateaubriand	apx. 500 – 600 g per piece	1 piece per package	543256
Chateaubriand	apx. 600 – 700 g per piece	1 piece per package	543257
Club Steak	apx. 500 – 700 g per piece	1 piece per package	543238
Côte de Boeuf	apx. 500 g per piece	1 piece per package	543241
Cowboy Steak	apx. 1.2 kg per piece	1 piece per package	543244
Delmonico Steak	apx. 300 – 400 g per piece	1 piece per package	543243
Entrecôte	apx. 4.0 – 5.0 kg per piece	1 piece per package	543251
Flank Steak	apx. 1.5 kg per piece	2 – 3 pieces per package	543248
Flat Iron	apx. 1.5 kg per piece	1 piece per package	543250
Goulash, hand-cut, fine		apx. 2.0 kg per package	543391
Porterhouse Steak	apx. 1.1 kg per piece	1 piece per package	543239
Roastbeef	apx. 5.0 – 7.0 kg per piece	1 piece per package	543253
Seasoned ground beef, vacuum-packed		apx. 1.5 kg per package	543520
Cutlet	apx. 1.0 kg per piece	1 piece per package	543242
Bonelessshort ribs	apx. 800 g per piece	2 pieces per package	543493
Short ribs	apx. 1.0 kg per piece	1 piece per package	543247
Loin, whole	apx. 20.0 – 30.0 kg per piece	1 piece per package	543236
T-Bone, whole	apx. 5.0 – 7.0 kg per piece	1 piece per package	543246
T-Bone Steak	apx. 600 – 800 g per piece	1 piece per package	543240
Teres Major,	apx. 300 g per piece	apx. 1.5 kg per package	543249
Tomahawk Steak	apx. 1.4 – 1.8 kg per piece	1 piece per package	543237



📍 **LOCATION:** Germany, Lower Saxony

- **Finely marbled premium meat:**
Rich red meat with fine marbling – aromatic, tender, and juicy thanks to finely distributed fat that enhances the flavor.
- **Balanced feeding & slow growth:**
The animals are fed a diet high in green fodder and are slaughtered after around two years, when they weigh 350 kg – for natural quality and a more intense flavor.

- **Dry aged for intensified flavor:**
Dry aging reduces moisture, leaves the fat intact, and enhances the flavor and tenderness compared to coarse-grained bull meat.
- **Regional origin & controlled refinement:**
True Wilderness uses German dry-aging craftsmanship (IFS-certified) and only processes high-quality meat—all „born, raised, aged“ in northern Germany.

Beef - Dry Aged Nordish Färse

Description	Weight of a piece	Item number
Entrecôte	apx. 3.0 – 4.0 kg per piece	543262
Fillet with chain	apx. 2.3 – 3.0 kg per piece	543258
Fillet, without tendons	apx. 2.5 kg per piece	543259
Rib Roast	apx. 4.0 – 6.0 kg per piece	543270
Rib-eye steak with bone	apx. 600 – 800 g per piece	543260
Roast beef, boneless	apx. 5.0 – 7.0 kg per piece	543263
Whole tomahawk, 3 ribs	apx. 4.0 kg per piece	543275
Tomahawk Steak	apx. 1.2 – 2.0 kg per piece	543261

Chef's Choice



»It is important to maintain consistent quality and special products. In Havelland Express, we have found a reliable partner who fulfills exactly that.«

Phillip Schlosshauer, Executive Chef & **Moritz Busch**, Head Chef - Schloss Elmau, Krün



📍 **LOCATION:** Ireland

- **Grass-fed Angus & Hereford cattle:**
Raised in traditional pasture farming under optimal Irish climate conditions. The cattle live on lush pastures all year round, which has a positive effect on animal welfare, meat quality, and sustainability.
- **Naturally rich in nutrients:**
Rich in vitamins E and B, calcium, magnesium, and potassium, while low in saturated fatty acids. The natural feed makes the meat particularly digestible and healthy.
- **Patented Ultra-Tender process:**
Scientifically proven to be more tender thanks to an innovative maturing method with prolonged natural muscle breakdown. The process enables a particularly fine texture and consistently high product quality.
- **Aged for 28 days, vacuum-packed:**
Controlled dry aging ensures consistent top quality and intense flavor. The long aging process gives the meat a balanced aroma and keeps it extra tender.



Entrecôte

Beef

Product	Weight of a piece	Item number
Côte de Doeuf, without cap	apx. 4.0 – 5.5 kg per piece	540556
Entrecôte	apx. 2.0 – 2.5 kg per piece	541303
Fillet, 3/4 lbs	apx. 1.8 kg+ per piece	540591
Fillet, 4/5 lbs, with chain	apx. 2.0 kg+ per piece	540349
Rump steak	apx. 2.5 – 4.0 kg per piece	540552
Roastbeef	apx. 6.0 – 8.0 kg per piece	540626
T-Bone	apx. 550 – 650 g per piece	540600
Tomahawk Steak	apx. 1.0 kg per piece	540562



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

Product	Weight of a piece	Quantity per item	Item number
Ball Tip,	apx. 1.0 - 1.5 kg per piece	1 piece per package	541267
Brisket,	apx. 5.0 - 5.5 kg per piece	1 piece per package	541461
Chuck Flap	apx. 750 g per piece	2 pieces per package	543088
Chuck-Flap	apx. 2.0 - 3.0 kg per package	2 pieces per package	541367
Chuck Roll, Neck	apx. 6.0 - 8.0 kg per piece	1 piece per package	541200
Chuck Short Ribs	apx. 2.0 kg per piece	4 pieces per package	541476
Fillet, with chain	apx. 3.0 kg per piece	1 piece per package	543615
Flank Steak	apx. 1.7 kg per package	2 pieces per package	543374
Hanging Tender	apx. 1.0 kg per piece	4 pieces per package	541531
Inside Skirt,	apx. 1.5 kg per piece	4 pieces per package	543089
Ribeye Steak, without chain	apx. 5.0 kg per piece	1 piece per package	541199
Silverside	apx. 2.0 kg per piece	1 piece per package	543090
Sirloin, without chain	apx. 3.0 kg per piece	1 piece per package	540784
Strip Loin, Roastbeef	apx. 6.0 kg per piece	1 piece per package	540563
T-Bone, whole	apx. 9.0 kg per piece	1 piece per package	543361
Tenderloin, Fillet, without chain	apx. 2.2 kg per piece	1 piece per package	540603
Teres Major	apx. 300 - 400 g per piece	8 pieces per package	541813
Top Blade, shoulder	apx. 2.0 kg per piece	1 piece per package	541173
Top Butt Cap	apx. 1.5 kg per piece	1 piece per package	540502
Tri Tip	apx. 1.2 kg per piece	1 piece per package	540984



Wolowina

PURE BEEF. PURE TASTE.



LOCATION: Poland

- › **Simmental crossbreeds:**
Wolowina beef comes from an old breed of cattle whose meat is known for its intense flavor and strong marbling. This genetic basis ensures particularly juicy and aromatic meat.
- › **Regional production:**
The heifers are born, fattened, slaughtered, and cut up in Poland—ensuring consistently high quality. This means that the entire value chain is closely monitored and transparent.



Entrecôte

- › **Patented Ultra-Tender® process:**
This guarantees tender beef with excellent texture and the finest marbling. The process was specially developed to optimally promote the natural tenderness of the meat.
- › **Short transport routes:**
Short transport routes thanks to location-optimized slaughtering and cutting in the nearest possible environment. Transport distances of max. 300 km minimize the ecological footprint.



Top sirloin

Beef

Description	Weight of a piece	Quantity per item	Item number
Cheeks, cleaned, not sliced		apx. 2.0 - 3.0 kg per package	543269
Cheeks		apx. 4.0 - 5.0 kg per package	541532
Brisket	apx. 4.5 kg per piece		541426
Tri-Tip	apx. 1.5 kg per piece		541249
Entrecôte	apx. 2.5 - 3.0 kg per piece		541298
Flank Steak	apx. 0.7 kg per piece	5 pieces per package	541248
False Fillet	apx. 1.4 kg per piece		541250
Fillet, without chain	apx. 1.8 - 2.2 kg per piece		541301
Fillet, without chain	apx. 2.3 - 3.2 kg per piece		541302
Spider Steak		apx. 2.0 kg per package	541457
Bone marrow	❄ apx. 1.0 kg per package		562307
Beef clod	apx. 2.0 - 4.0 kg+ per piece		543360
Hanger steak	apx. 1.0 kg per piece	3 pieces per package	541553
Inside round, with cap	apx. 6.0 kg per piece		541407
Roastbeef	apx. 6.0 kg per piece		541299
Shoulder roast	apx. 2.5 - 4.0 kg per piece		540898
Silverside, natural	apx. 2.0 - 3.0 kg per piece		541424
Short Ribs	apx. 1.5 kg per piece	2 pieces per package	541251
Rump steak	apx. 2.5 kg per piece		540419
Top sirloin	apx. 1.5 kg per piece		540555
T-Bone, 4-5 ribs	apx. 6.5 kg per piece		541630
T-Bone Steak, „Red & White“	apx. 550 - 700 g per piece		543625
T-Bone Steak, „Simply Steak“	❄ apx. 550 g per piece		563150
Tomahawk Steak, „Red & White“	apx. 0.8 - 1.2 kg per piece		543626
Tomahawk Steak, „Simply Steak“	❄ apx. 0.8 - 1.0 kg per piece		563151



Fillet



Beef

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Good to know

Beef jerky meat loses around 50% of its weight during the drying process, resulting in a particularly intense, concentrated flavor. Ideal for dishes where even small amounts have a big impact on the taste.



Bündnerfleisch

Beef – Ham and sausage

Description	Weight of a piece	Quantity per item	Item number
Bacon, sliced		apx. 1.0 kg per package	543341
Bresaola	apx. 2.5 kg per piece	1 piece per package	543122
Bresaola, sliced	apx. 250 g per tray	1 piece per package	543128
Bündnerfleisch	apx. 1.5 kg per piece	1 piece per package	540682
Salami	apx. 500 g per tray	1 piece per package	543599
Salami	apx. 2.0 kg per piece	1 piece per package	541218

Product	Description	Weight of a piece	Item number
Beef	Brisket, Europa	apx. 3.0 kg per piece	540359
	Brisket, cured, Europe	apx. 3.0 kg per piece	540565
	Prime shoulder, Germany	apx. 4.0 – 5.0 kg per piece	540399
	Entrecôte, Argentina	apx. 2.5 kg per piece	540346
	Entrecôte, Charolais, Germany	apx. 1.5 – 2.5 kg per piece	540456
	Fillet, 3/4, without chain, Uruguay	apx. 1.6 kg per piece	543650
	Fillet, 4/5, without chain, Uruguay	apx. 1.9 kg per piece	543651
	Fillet, 3/4 lbs, Ireland	apx. 1.6 kg per piece	540862
	Fillet, Charolais, with chain, France	apx. 3.4 – 4.0 kg per piece	543613
	Meat bones, sawed ❄️	apx. 5.0 kg per box	560861
	Joint bone, sawed ❄️	apx. 5.0 kg per bag	560663
	Goulash, cut from the leg, Europe	apx. 2.0 kg per package	540360
	Minced meat, Europe	apx. 1.0 kg per package	540361
	Mixed ground meat	apx. 1.0 kg per package	540414
	Prime rib, on the bone, Germany	apx. 4.5 kg per piece	540362
	Marrowbone, sawed ❄️	apx. 5.0 kg per bag	560662
	Marrowbone, dry-aged, halved lengthwise ❄️	apx. 5.0 kg per box	551016
	Inside round, Europe	apx. 8.0 – 10.0 kg per piece	540365
	Cross rib, short	apx. 2.0 – 3.0 kg per piece	540536
	Roast beef, Ireland	apx. 4.0 – 7.0 kg per piece	540823
	Stuffed roulades	apx. 200 – 250 g per piece	541559
	Roulade slices	on request	540413
	Loin, on the bone, Ireland, Hereford	apx. 20.0 kg per piece	543396
	Ground beef	apx. 1.0 kg per package	540588
	Shoulder roast, Europe	apx. 2.0 – 4.0 kg per piece	540426
	Rump steak, Argentina	apx. 2.5 kg per piece	540347
	Top sirloin, Europe	apx. 1.5 – 2.5 kg per piece	540350
	Tongue, cured, Europe	apx. 2.0 kg per piece	540560
	Tongue, Germany	apx. 2.0 kg per piece	540400
Ox	Cheeks, Ireland ❄️	apx. 2.0 – 4.0 kg per piece	562246
	Tail, Germany ❄️	apx. 1.5 kg per package	560207
	Tail, Germany ❄️	apx. 1.0 kg per package	540411
	Tail, sawed, Germany ❄️	apx. 1.0 kg per package	560206
	Tail, sawed, Germany	apx. 1.0 kg per package	540506

Chef’s Choice



»The focus is, of course, on the products. At the same time, interpersonal relationships also play a decisive role. Thanks to our long-standing relationship with Mr. Oehler from Havelland-Express, the collaboration is always trusting and constructive—we are always available to talk and always find a suitable solution together.«

Lukas Markwalder, Head chef
& Jana Kämpfer, Hostess – Manon
Brasserie Nouvelle, Berlin

Wagyu

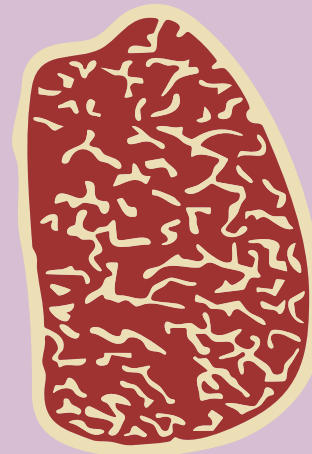
The language of quality

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.

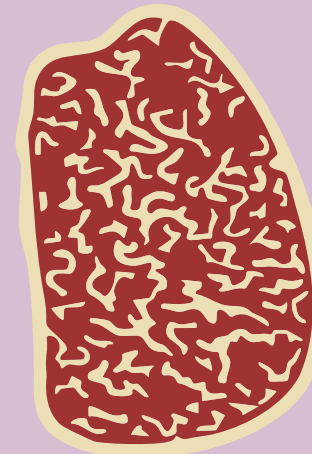
Classification is based on a combination of letters and numbers. The letter – **A, B, or C** – provides information about the **Yield Grade**, i.e., the meat yield in relation to body weight. A stands for a particularly high yield and is common for exported premium products. The subsequent quality level 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.

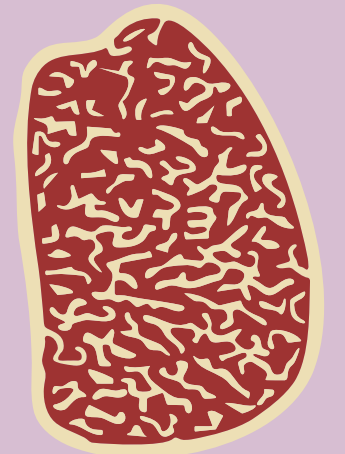
Regional origins also deserve special attention: names such as **Kobe, Matsusaka**, and **Ōmi** not only stand for geographical origin, but also for specific breeding lines, feeding methods, and characteristic flavor profiles. This differentiation opens up a wide range of possibilities for product-focused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

A 1

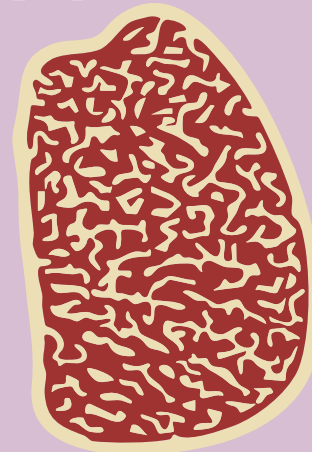
Low meat quality despite high yield
– **hardly suitable for the premium segment**

A 2

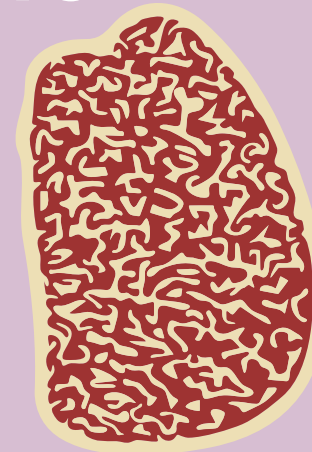
Slight marbling, slightly tougher texture
– **limited range of uses**

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

Product	Weight of a piece	Quantity per item	Item number
Entrecôte, Gunma, A5+	 apx. 3.5 kg per piece		562344
Entrecôte, Gunma, A5+	apx. 3.5 kg per piece	1 piece per package	543522
Entrecôte, Hokkaido, A5	 apx. 1.5 – 2.0 kg per piece		562930
Entrecôte, Hokkaido, A5+	 apx. 1.5 – 2.0 kg per piece		562931
Fillet, Gunma, A5+	apx. 4.0 kg per piece	1 piece per package	543455
Fillet, Hokkaido, A5+	 apx. 4.0 kg per piece		562879



Wagyu Entrecôte

Chef’s Choice



View video

»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

Wagyu from Japan

„Kagoschima“

Product	Quantity per item	Item number
Entrecôte, A5+	 apx. 2.0 – 3.0 kg per piece	563090
Roastbeef, A5+	 apx. 2.0 – 3.0 kg per piece	563091
Fillet, A5+	 apx. 4.0 kg per piece	562881
Fillet, A5	 apx. 4.0 kg per piece	562546
Fillet, A4	 apx. 4.0 kg per piece	562547

Wagyu Flat Iron

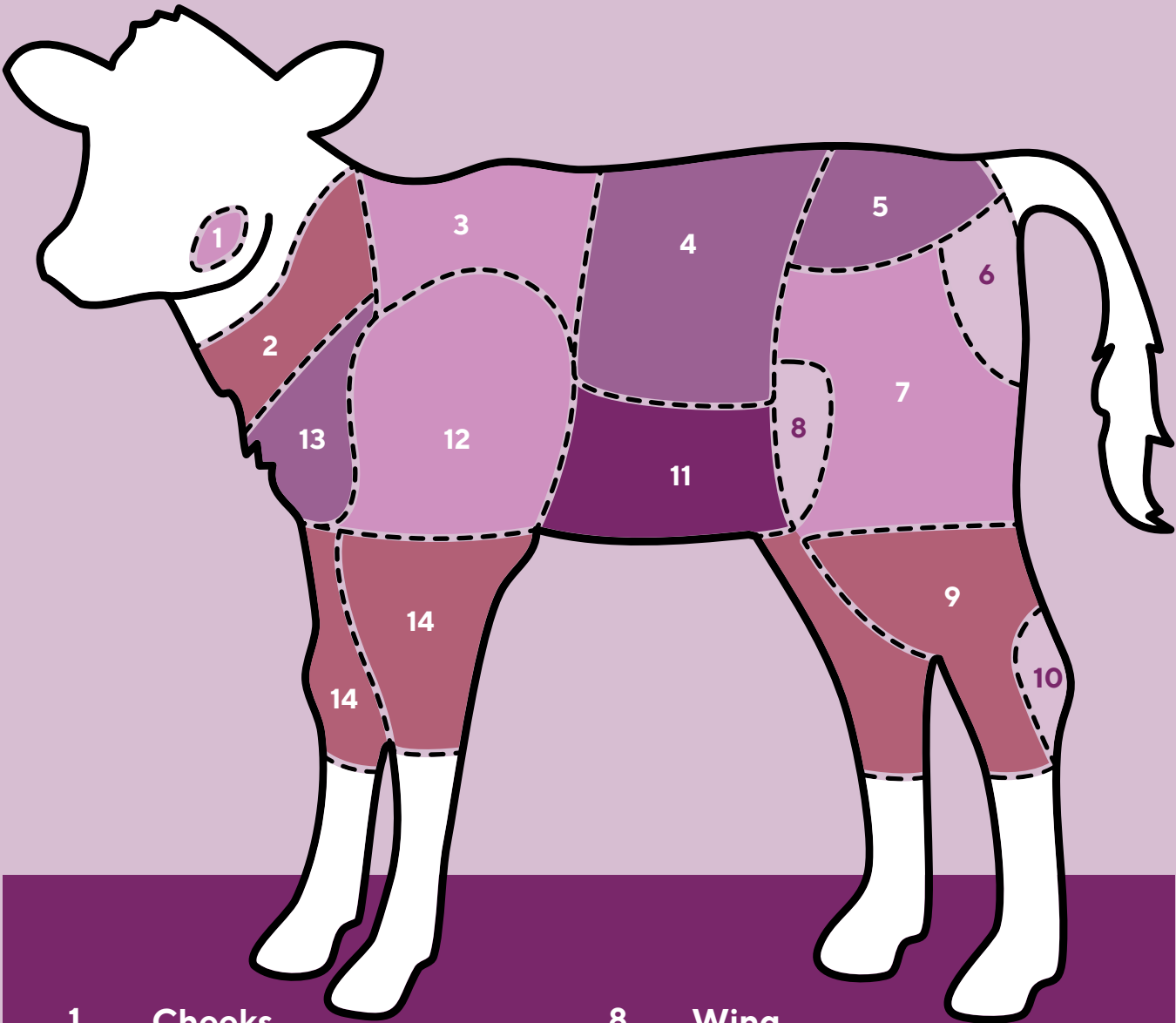


Good to know

Wagyu fat melts at just 40°C – significantly earlier than conventional beef. This low melting point is responsible for the characteristic tenderness, buttery flavor, and melt-in-the-mouth sensation that makes Wagyu so sought after worldwide.

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:** Germany, Lower Saxony

» **Dry-aged veal:**

Nordish Veal offers particularly tender, lean veal with a delicate flavor—ideal for gourmet dishes that deliberately contrast with the strong flavor of beef.

» **Cow-based rearing:**

The calves are suckled by their mothers or foster cows – this promotes health and well-being and ensures stress-free, high-quality meat.

» **Top-level refinement:**

Rico Schlegel uses only the highest quality veal – a guarantee of consistent top quality in fine dining.

» **Natural feeding concept:**

Breast milk and grass instead of industrial feed – this makes Nordish Veal particularly digestible and supports sustainable, animal-friendly meat production.

Chef's Choice



»For many years, Havelland Express has been able to make everything possible for us and support us. With their focus on regionality and manufacturing, they are a perfect fit for our company.«

Ronny Siewert, Head chef
– Restaurant Friedrich Franz –
Grand Hotel, Heiligendamm

Veal - Nordish Veal

Product	Weight of a piece	Quantity per item	Item number
Loin	apx. 3.0 - 4.0 kg per piece	1 piece per package	543349
Loin	apx. 3.0 - 4.0 kg per piece	1 piece per package	543350
Chateaubriand	apx. 300 - 400 g per piece	1 piece per package	543344
Dry Aged veal spare ribs	apx. 550 g per piece	apx. 2.5 kg per package	561955
Cutlet	apx. 350 - 400 g per piece	1 piece per package	543347
Back	apx. 2.5 kg per piece	1 piece per package	543348
Roastbeef, T-Bone-Cut	apx. 3.0 kg per piece	1 piece per package	543345
T-Bone Steak	apx. 350 g per piece	2 pieces per package	543358
Tomahawk Steak	apx. 600 - 800 g per piece	1 piece per package	543346

Peters Farm



📍 **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.

» **Premium quality for gourmets:**

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

» **Traceability guaranteed:**

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

» **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.

Good to know

Peter’s Farm stands for premium veal with complete traceability. The calves live in small herds with a free biorhythm and self-determined feeding, which reduces stress and increases meat quality. The combination of species-appropriate husbandry, high-quality nutrition, and certified sustainability makes Peter’s Farm a sought-after choice in upscale gastronomy.



Loin

Veal

Product	Weight of a piece	Quantity per item	Item number
Cheeks, light, without incision		apx. 1.0 kg per package	543223
Entrecôte	apx. 900 g per piece	1 piece per package	543371
Fillet, light	apx. 1.2 kg per piece	1 piece per package	543164
Fillet, light, without chain	apx. 1.2 kg per piece	1 piece per package	543588
Loin, light, 6 ribs	apx. 1.6 kg per piece	1 piece per package	543036
Veal steak, light, deboned	apx. 1.2 kg per piece	apx. 4.5 kg per package	543366
Liver, light	apx. 3.0 kg per piece	1 piece per package	543037
Inside round, light, peeled	apx. 3.0 kg per piece	apx. 1.5 kg per package	543585
Ossobuco, light, 5 slices	apx. 300 g per piece	1 piece per package	543403
Loin, light, short	apx. 1.2 kg per piece	1 piece per package	543163
Silverside, light	apx. 0.8 kg per piece	1 piece per package	543165
Shoulder roast, light	apx. 1.1 kg per piece	1 piece per package	543051
Top sirloin, ligt	apx. 0.9 kg per piece	1 piece per package	543050



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



Ossobuco



Veal

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Veal - Processed Products

Description	Weight of a piece	Quantity per item	Item number
Minced meat, Europe		apx. 1.0 kg per package	540476
Bratwurst, with casing	apx. 100 g per piece	20 pieces per package	540341
Goulash, cut from the leg, Europe		apx. 2.0 kg per package	540459
Sliced meat, cut from the leg, Europe		apx. 2.0 kg per package	540518

Veal cuts & bone-in cuts

Description	Weight of a piece	Quantity per item	Item number
Loin, cut into 5 ribs, Netherlands	apx. 1.7 – 2.2 kg per piece	1 piece per package	540864
Entrecôte, Netherlands	apx. 1.0 – 1.4 kg per piece	1 piece per package	540433
Fillet, with chain, Netherlands	apx. 1.0 – 1.4 kg per piece	1 piece per package	540566
Fillet, light, without chain	apx. 1.2 kg per piece	1 piece per package	543588
Feet, Europe	apx. 1.0 kg per piece	1 piece per package	540513
Feet, scalded, sawed	❄ apx. 1.0 kg per piece	1 piece per package	541841
Inside round with cap	apx. 4.0 kg per piece	1 piece per package	543364
Premium inside round, deboned	apx. 3.5 kg per piece	1 piece per package	540447
Inside round without cap, light	apx. 3.5 kg per piece	1 piece per package	541512
Inside round, peeled, light	apx. 3.0 kg per piece	1 piece per package	543585
Backbone	❄	apx. 10.0 kg per box	560469
Loin without head with cap, light	apx. 4.5 kg per piece	1 piece per package	541511
Loin, short, light		apx. 1.5 kg per piece	543163
Loin, light, with silverskin		apx. 3.5 kg per piece	543589
Loin, sheer		apx. 1.0 – 2.0 kg per piece	543636
Loin, light, Italy	apx. 3.0 – 3.5 kg per piece	1 piece per package	541587
Back loin, with silver skin, Netherlands	apx. 3.0 – 4.0 kg per piece	1 piece per package	540629
Loin, light, boneless, Germany	apx. 3.4 kg per piece	1 piece per package	543357
Calf’s tail, whole, Europe		apx. 1.0 kg per package	540392
Veal tail, sawed, Europe		apx. 1.0 kg per package	540425
Veal tail, sawed, Europe	❄	apx. 1.0 kg per package	560211
Rump steak, Netherlands	apx. 2.0 kg per piece	1 piece per package	540510
Top sirloin steak, light, boneless, Netherlands	apx. 1.2 kg per piece	2 pieces per package	543395
Top sirloin steak, boneless, Netherlands	apx. 1.3 kg per piece	1 piece per package	540931



Good to know

Veal is ideal for delicate flavor combinations—it absorbs spices and herbs particularly well without losing its own flavor.



Entrecôte

Veal - Braising cuts & classics

Product	Weight of a piece	Quantity per item	Item number
Anvil, „Golden Coin,“ Netherlands	apx. 350 g per piece	4 pieces per package	543498
Brisket, boneless, Europe	apx. 3.0 kg per piece	1 piece per package	540380
Tri-Tip, Netherlands	0.5 – 0.9 kg per piece	1 piece per package	540752
Shank, Netherlands	apx. 2.0 kg per piece	1 piece per package	540899
Shank, light, Italy	apx. 2.0 kg per piece	1 piece per package	543635
Neck, Netherlands	apx. 4.5 kg per piece	1 piece per package	540435
Wing, Europa	apx. 3.0 kg per piece	1 piece per package	540387
Hanger steak, Netherlands	apx. 0.3 – 0.4 kg per piece	apx. 1.0 kg per package	541288
Ossobuco, 5 slices,	apx. 0.3 kg per piece	apx. 1.5 kg per package	543404
Shoulder roast, Netherlands	apx. 1.1 kg per piece	1 piece per package	543390
Shoulder, boneless, Netherlands	apx. 3.0 – 4.0 kg per piece	1 piece per package	540391
Silverside, Netherlands	apx. 0.7 – 1.2 kg per piece	1 piece per package	540817
Silverside, light, Netherlands	apx. 0.7 – 1.2 kg per piece	1 piece per package	543415
Spare ribs, Netherlands	apx. 500 – 700 g per piece	2 pieces per package	541429
Top sirloin, Netherlands	apx. 1.0 kg per piece	1 piece per package	540952
Top sirloin, light, Germany	apx. 1.0 kg per piece	1 piece per package	541510

Veal – Offal

Product	Weight of a piece	Quantity per item	Item number
Cheeks, premium, Netherlands		apx. 1.0 kg per package	540614
Cheeks, light, not cut, Netherlands		1 piece per package	543569
Thymus, Netherlands		apx. 1.0 kg per package	543086
Hearts, cleaned, Netherlands		apx. 1.0 kg per package	543085
Heart, Netherlands	apx. 1.0 kg per piece	1 piece per package	541049
Tripe, Germany		apx. 1.0 kg per package	540440
Liver, light, Italy	apx. 5.0 kg per piece	1 piece per package	543623
Liver, Netherlands	apx. 5.0 kg per piece	1 piece per package	540428
Mask, Netherlands	 apx. 3.0 kg per piece	1 piece per package	560193
Kidneys, Europe		apx. 1.0 kg per package	540390
Kidney fat, Europe		apx. 1.0 kg per package	543046
Tongue, Europe	apx. 1.0 kg per piece	1 piece per package	540394
Tongue, cured, Europe	apx. 1.0 kg per piece	1 piece per package	540541

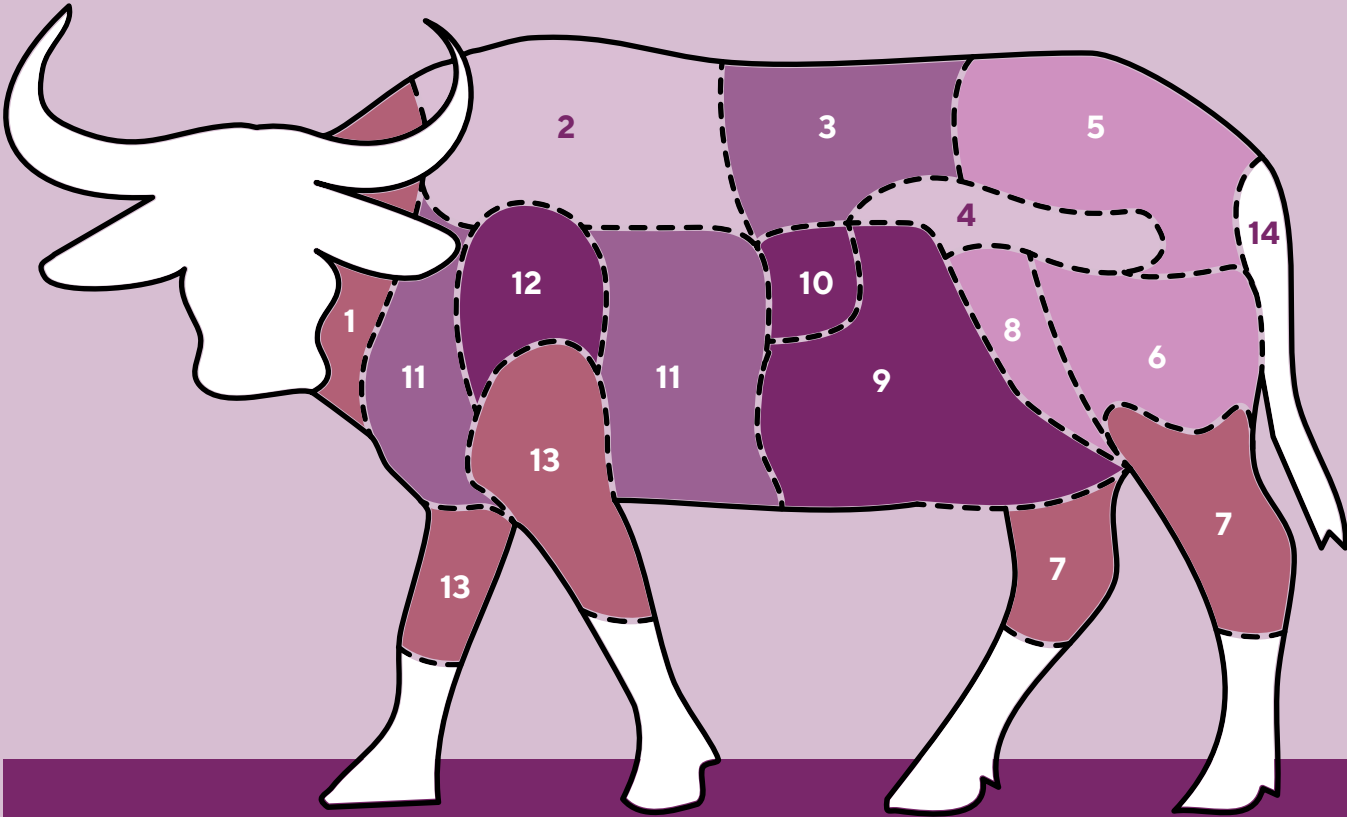


Rump steak

Veal cutlet

Product	Weight of a piece	Quantity per item	Item number
Veal cutlet	apx. 120 g per piece	10 pieces per package	540528
	apx. 140 g per piece	10 pieces per package	541161
	apx. 160 g per piece	10 pieces per package	540793
	apx. 180 g per piece	10 pieces per package	540794
	apx. 90 g per piece	10 pieces per package	541566
	apx. 70 g per piece	10 pieces per package	543633

Buffalo meat cuts



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



📍 **LOCATION:** Germany, Baden-Württemberg

» **Species-appropriate free-range farming:**

The water buffalo live outdoors all year round, without concentrated feed or hormones – male calves are also raised.

» **Nose-to-tail utilization:**

Instead of just offering the prime cuts, Büffel Bill markets the entire animal—sustainably and respectfully.

» **Mozzarella di Bufala D.O.P.:**

The buffalo mozzarella comes from a small cheese dairy in Campania and is traditionally made by hand from 100% buffalo milk.

» **Healthy premium meat:**

Buffalo meat is particularly low in fat, rich in protein, and contains high levels of iron and omega-3—a high-quality alternative to beef.



»Havelland Express explicitly communicates our unique value chain, in which we raise male buffalo instead of disposing of them—that's outstanding!«

Manuel Reuss, Founder – Büffel Bill

Buffalo meat

Other products from Büffel Bill [on page 206](#)

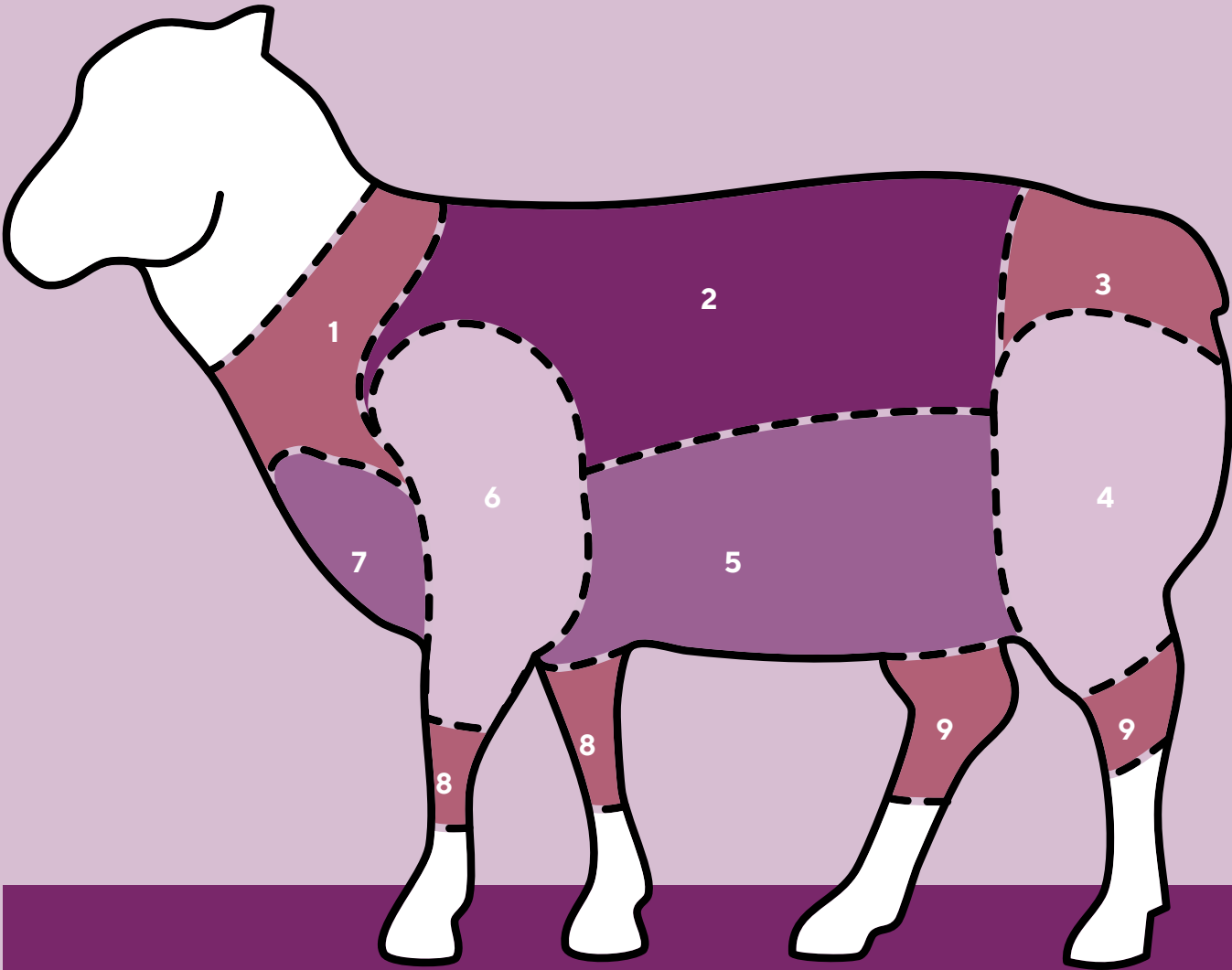
Product	Weight of a piece	Item number
Fillet, Center Cut	apx. 600 g per piece	300050
Fillet	apx. 2.0 kg per piece	541828
Rib Eye	apx. 1.5 – 2.2 kg per piece	542932



Maultasche

Product	Weight of a piece	Quantity per item	Item number
Maultasche with buffalo meat filling	apx. 100 g per piece	4 pieces per package	532280

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

Product	Weight of a piece	Quantity per item	Item number
Loin, 75 mm	apx. 650 g per piece	2 pieces per package	543177
Hind shank	apx. 350 g per piece	2 pieces per package	543175
Sirloin, with cap	apx. 300 – 450 g per piece	4 pieces per package	543184
Leg, with bone	apx. 2.4 kg per piece	1 piece per package	543179
Leg, boneless	apx. 1.5 kg per piece	1 piece per package	543174
Loin, without silver skin	apx. 300 g per piece	5 pieces per package	543178
Neck steak	apx. 200 g per piece	4 pieces per package	543219
Loin, boneless, with cap	apx. 300 g per piece	2 pieces per package	543598
Loin	apx. 2.5 kg per piece	1 piece per package	543176
Spare ribs	apx. 350 g per piece	2 pieces per package	543211
Shoulder, with bone	apx. 1.5 kg per piece	1 piece per package	543172
Shoulder, boneless	apx. 1.5 – 2.0 kg per piece	1 piece per package	543173



Silver Fern Farms

NEW ZEALAND’S FINEST LAMB AND BEEF



📍 **LOCATION:** New Zealand

➤ **Genuine farm tradition:**

Silver Fern Farms was founded as a cooperative and remains farmer-owned to this day. Many shareholders are active farmers—a foundation for quality and trust.

➤ **Grass instead of grain:**

The animals graze freely on lush pastures and feed mainly on grass. Hay and silage are only added when necessary – Silver Fern Farms stands for natural and animal-friendly husbandry.

➤ **Lean & nutrient-rich:**

Pasture-raised meat contains less fat but more vitamin A, E, omega-3, and conjugated linoleic acid. It is nutritious, finely textured, and flavorful.

➤ **Quality with responsibility:**

Our producer stands for sustainable agriculture, transparency, and meat with provenance. Quality begins with breeding—and ends with enjoyment.

Lamb

Product	Weight of a piece	Quantity per item	Item number
Loin	❄️ apx. 350 g per piece	2 pieces per package	560258
Fillet	❄️	apx. 400 – 500 g per package	560264
Hind shank	❄️ apx. 300 – 400 g per piece	3 pieces per package	560254
Sirloin, with cap	❄️ apx. 300 – 400 g per piece	4 pieces per package	561428
Sirloin, with cap	❄️ apx. 300 g per piece	4 pieces per package	563109
Leg, with bone	❄️ apx. 1.5 kg per piece	1 piece per package	560259
Leg, boneless	❄️ apx. 1.4 kg per piece	1 piece per package	560255
Loin	❄️	apx. 250 g per package	560266
Shoulder, with bone	❄️ apx. 1.0 kg per piece	1 piece per package	560667

Lamb shoulder with bone



Beef

Product	Weight of a piece	Item number
Entrecôte	apx. 3.5 – 4.0 kg per piece	541065
Fillet, 3/4 lbs	apx. 1.5 kg per piece	541148
Fillet, 4/5 lbs	apx. 2.5 kg per piece	541237
Roastbeef	apx. 4.0 kg per piece	540619



Entrecôte



Schwäbisch Hall

WHERE LAMBS STILL KNOW THE COUNTRYSIDE



Lamb further selection

THE RIGHT PRODUCT FOR EVERY NEED

LOCATION: Germany, Baden-Württemberg

- » **Regional & traceable:**
Lamb meat from species-appropriate husbandry, directly from farmers in the Hohenlohe region. 100% traceable – from farm to kitchen.

» **Flavor from pasture grazing:**
Herb-rich pastures ensure tender meat with a delicate flavor—ideal for high-quality lamb dishes.
- » **No genetic engineering or additives:**
Raised naturally without genetic engineering, antibiotics, or performance enhancers. For honest, pure meat enjoyment.

» **Sustainable & animal-friendly:**
Pasture grazing, short transport routes, and high animal welfare standards—perfect for sustainable professional kitchens.

Lamb

Product	Weight of a piece	Quantity per item	Item number
Fillet		apx. 1.0 kg per package	543544
Hind shank	apx. 0.4 kg per piece	5 pieces per package	543545
Loin	apx. 1.5 kg per piece	1 piece per package	543542
Leg, with bone	apx. 2.5 kg per piece	1 piece per package	543539
Cutlet	apx. 2.0 kg per piece	1 piece per package	543543
Loin, with bones	apx. 2.5 kg per piece	1 piece per package	543620
Shoulder, with bone	apx. 1.5 kg per piece	1 piece per package	543540
Shoulder, boneless	apx. 0.7 kg per piece	1 piece per package	543541

Milk-fed lamb

Product	Weight of a piece	Quantity per item	Item number
Whole milk-fed lamb, Pyrenees, Spain	apx. 17.0 - 1.0 kg per piece	1 piece per package	540244
Milk-fed lamb, double leg, bone-in, Pyrenees, Spain	apx. 1.8 - 2.5 kg	1 piece per package	543462
Milk-fed lamb, leg, bone-in, Pyrenees, Spain	apx. 900 - 1300 g	1 piece per package	543463
Milk-fed lamb, loin, with bone	apx. 1.6 - 3.2 kg per piece	1 piece per package	540238
Milk-fed lamb, shoulder, bone-in, Pyrenees, Spain	apx. 600 - 900 g per piece	2 pieces per package	540246
Milk-fed yanling, bone-in, Pyrenees, Spain	apx. 4.0 - 6.0 kg per piece	1 piece per package	540245

Lamb

Product		Weight of a piece	Item number
Bones	❄️	apx. 15.0 kg per box	562417
Minced meat	❄️	apx. 1.0 kg per package	540262



Loin



Beelitz Rabbit

NATURAL. REGIONAL. PURE ENJOYMENT.

LOCATION: Germany, Brandenburg

- » **Family business:**
The Beelitz rabbit comes from a traditional family farm in Beelitz, which has stood for quality and regionality for generations.

» **Regional origin:**
Breeding and processing take place entirely in Beelitz. This guarantees short transport routes and maximum freshness.
- » **Highest quality:**
The animals are mainly fed regional feed, which has a positive effect on taste and sustainability.

» **Reliable quality:**
The animals are kept under consistent conditions throughout the year, which guarantees consistent product quality.

Rabbit

Product	Weight of a piece	Quantity per item	Item number
Bratwurst, pre-cooked	apx. 100 g per piece		540230
Whole, loose	apx. 1.5 – 2.0 kg per piece	1 piece per package	540222
Whole, loose	 apx. 1.5 – 2.0 kg per piece	1 piece per package	562252
Leg, bone-in	apx. 200 g per piece	2 pieces per package	543267
Leg, bone-in	 apx. 200 g per piece	15 pieces per package	562074
Bones	apx. 1.0 kg per package		540221
Liver	apx. 50 g per piece	apx. 1.0 kg per package	540224
Kidneys	apx. 1.0 kg per package	1 piece per package	540235
Roast	apx. 0.8 – 1.0 kg per piece	1 piece per package	541076
Loin, with bones	 apx. 300 g per piece	10 pieces per package	562073
Loin, with bones	apx. 300 g per piece	10 pieces per package	540225
Loin, boneless	apx. 250 g per piece	2 pieces per package	543268
Loin, boneless	apx. 350 g per piece	4 pieces per package	540228
Fillet	apx. 100 g per piece	10 pieces per package	540226
Fillet	 apx. 100 g per piece	10 pieces per package	562072



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

Product	Weight of a piece	Quantity per item	Item number
Breast fillet, skinless, boneless	apx. 600 g per piece	2 pieces per package	543031
Breast, Supreme	apx. 300 g per piece	2 pieces per package	543266
Breast, Supreme	apx. 250 g per piece	apx. 1.2 kg per package	541812
Chicken Wings	apx. 1.0 kg per package		543033
Wing, three-part, vacuum-sealed		apx. 3.0 kg per package	543450
Skin		apx. 500 g per package	543030
Carcasses, vacuum-packed	apx. 2.0 kg per bag		541843
Leg, skinless, boneless	apx. 250 g per piece	4 pieces per package	543029
Leg, boneless, with skin	apx. 250 g per piece	4 pieces per package	543032
Leg, without the back piece	apx. 220 g per piece	6 pieces per package	543035
Corn-fed chicken	apx. 1.7 – 1.9 per piece	1 piece per package	541614
Corn-fed chicken	apx. 1.7 – 1.9 kg per piece	1 piece per package	543605
Thigh, with bone	apx. 120 g per piece	10 pieces per package	543034

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

Borgmeier Frischgeflügel

A PASSION FOR THE BEST TASTE.

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.

» **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.

» **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.

» **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

Product	Weight of a piece	Quantity per item	Item number
Breast, with skin, boneless	uncalibrated	apx. 3.0 kg per tray	543604
Breast, Supreme	4 – 7 pieces per package	apx. 3.0 kg per tray	543333
Breast, skinless, boneless	apx. 3.0 kg per tray		541447
Chicken Wings	apx. 80 g per piece	apx. 3.0 kg per tray	541656
Skin	apx. 800 g per package		541836
Carcasses	apx. 10.0 kg per box		541535
Leg, without the back piece	apx. 240 – 270 g per piece	apx. 3.0 kg per tray	543481
Corn-fed chicken	apx. 1.3 –1.8 kg per piece		541128
Corn-fed chicken	apx. 1.3 –1.8 kg per piece	4 pieces per box	540205
Thigh, with skin, boneless	apx. 160 g per piece	apx. 3.0 kg per tray	541819
Thigh, boneless, skinless	apx. 170 – 220 g per piece	apx. 2.0 kg per package	540211



Corn-fed chicken supreme



Breast fillet

Turkey

Product	Weight of a piece	Quantity per item	Item number
Turkey	apx. 4.0 – apx. 6.0 kg per piece	1 piece per package	540124
Turkey	apx. 6.0 – 9.0 kg per piece	1 piece per package	540150
Turkey	apx. 9.0 – 11.0 kg per piece	1 piece per package	541073
Turkey leg	apx. 2.5 kg per piece	4 pieces per crate	541788

Chicken

Product	Weight of a piece	Quantity per item	Item number
Chicken, „Big Polli“	apx. 2.0 – 2.4 kg per piece	4 pieces per box	541107
Chicken breast, single	apx. 600 g per tray	6 trays per box	543629
Chicken breast, single	apx. 170 – 190 g per piece	apx. 3.0 kg per tray	540207
Chicken Wings	apx. 80 g per piece	apx. 3.0 kg per tray	541412
Drumsticks, seasoned	apx. 130 – 150 g per piece	apx. 3.0 kg per tray	540854
Drumsticks, unseasoned	apx. 130 – 150 g per piece	apx. 3.0 kg per tray	541174
Wing, with tip, loose		apx. 5.0 kg per box	543465
Hearts		apx. 1.0 kg per package	541536
Chicken, loose	apx. 1.2 – 1.4 kg per piece	4 pieces per box	540853
Inside fillets		apx. 3.0 kg per tray	541763
Carcasses	❄️	apx. 10.0 kg per box	560218
Leg, without the back piece	apx. 240 – 270 g per piece	apx. 3.0 kg per tray	541176
Leg, without back piece, loose	apx. 150 – 170 g per piece	apx. 10.0 kg per box	543564
Liver		apx. 1.0 kg per package	541615
Stomachs		apx. 1.0 kg per bag	541874
Thighs, with skin, boneless	apx. 600 g per tray	6 trays per box	543630
Thighs, with skin, boneless		apx. 3.0 kg per tray	543319
Thighs, skinless, boneless		apx. 3.0 kg per package	543359
Thighs, skinless, boneless, loose		apx. 10.0 kg per box	543638
Thighs, boneless, with skin	apx. 280 g per piece	apx. 3.0 kg per tray	541370
Thighs, boneless, skinless, loose	uncalibrated	apx. 10.0 kg per box	543603
Skewer, seasoned		apx. 1.0 kg per package	541090
Supreme	7 – 10 pieces per package	apx. 2.0 kg per package	540220
Thighs, with skin and bone	apx. 600 g per tray	6 trays per box	543631



Dithmarscher Geflügel

TRADITION YOU CAN TRUST.

📍 **LOCATION:** Germany, Brandenburg

- › **150 years of breeding tradition in the north:**
For over 150 years, the „Dithmarscher Gans“ has been synonymous with particularly vigorous, pasture-ready geese with an excellent meat-fat-bone ratio.
- › **Species-appropriate free-range with plenty of exercise:**
All geese are raised in free-range farming conditions with at least 15 m² of outdoor space per animal – contributing to animal welfare and meat quality.
- › **Natural feeding for the best taste:**
The geese are fed a balanced diet consisting of 70% grain (including wheat and corn) and plenty of fresh green fodder.
- › **Gentle dry slaughtering & dry plucking:**
The complex dry slaughtering process, followed by partial manual dry plucking, ensures particularly tender, high-quality meat.

Geese and ducks

Product	Weight of a piece	Quantity per item	Item number
Duck liver	❄️	apx. 1.0 kg per package	561291
Goose breast, on the carcass	apx. 1.0 kg per piece	1 piece	540153
Goose liver	❄️	apx. 1.0 kg per bag	560214
Goose carcasses	❄️	apx. 10.0 kg per box	560227
Small goose	❄️	apx. 1.9 kg per package	560753
Fresh goose leg	apx. 500 g per piece	2 pieces per package	540152
Goose leg	❄️ apx. 500 g per piece	2 pieces per package	560767
Oat-fed goose	apx. 4.0 –6.0 kg per piece	1 piece per package	570100
Oat-fed goose	❄️ apx. 4.4 kg per piece	1 piece per package	562914



Geflügelhof Nobis

TASTE AND CARE THAT WINS YOU OVER

📍 **LOCATION:** Germany, Lower Saxony

- › **Species-appropriate husbandry:**
The ducks and geese at Nobis Poultry Farm are raised with more space than required by law, plenty of litter and straw, which guarantees healthy poultry products.
- › **Grain-rich feed:**
The animals are fed a diet consisting of more than two-thirds grain and corn from the region, which promotes a delicate flavor and an excellent meat-to-fat ratio.
- › **Dry plucking method:**
Nobis uses a gentle dry plucking process without hot water. This preserves the aromatic substances in the skin—visible and noticeable in the taste.
- › **Everything from a single source:**
Rearing, slaughtering, and marketing take place directly on the farm—complete control and traceability from egg to product.

Oldenburg duck

Product	Weight of a piece	Item number
Duck breast	❄️ apx. 370 – 370 g per piece	563047
Grilled duck, whole	❄️ apx. 2.0 kg per piece	563045
Grilled duck, whole	❄️ apx. 2.3 kg per piece	563046
Duck, whole	❄️ apx. 2.1 kg per piece	563096
Duck, whole	apx. 2.1 kg per piece	543553

Good to know

The **Oldenburg Land duck** (often referred to as the „duck from the Oldenburg region“) is carefully raised at the Nobis poultry farm in free-range conditions. It comes from a region with a mild northern climate, is fed exclusively on plant-based, grain-rich feed, and benefits from traditional farm processing, including gentle dry-plucking slaughter. The result: particularly tender breast meat, high quality, and an authentic northern German flavor.

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

Product		Weight of a piece	Quantity per item	Item number
Breast	❄️	apx. 200 g per piece	20 pieces per box	562341
With head	❄️	apx. 2.6 kg per piece	1 piece per box	563042
'Silver Hill Duck'	❄️	apx. 2.0 kg per piece	1 piece per box	562006

Chef's Choice



View video

»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

Poultry further selection

THE RIGHT PRODUCT FOR EVERY NEED

Guinea fowl from France

Product		Weight of a piece	Quantity per item	Item number
Breast, Supreme		apx. 160 - 180 g per piece	4 pieces per package	540130
Breast, Supreme		apx. 180 - 220 g per piece	4 pieces per package	541696
Carcasses	❄️		apx. 5.0 kg per box	560216
Leg		4 pieces per package	8 pieces per package	540779
Leg, boneless, with skin		apx. 150 g per piece	20 legs per box	543394
Guinea fowl		apx. 1.2 kg per piece	1 piece per package	540123

Corn-fed poultry from France

Product	Description	Weight of a piece	Quantity per item	Item number
Corn-fed chicken	deboned, vacuum-sealed	apx. 750 - 800 g per piece	4 pieces per box	543519
	breast, Supreme	apx. 170 - 200 g per piece	4 pieces per package	540104
	breast, Supreme	apx. 230 g+ per piece	4 pieces per package	540181
	leg	apx. 250 g - 270 g per piece	4 pieces per package	540149
Corn-fed duck	corn-fed duck, female, trimmed, loose	apx. 2.0 kg per piece	6 pieces per box	543419
Corn-fed hen		apx. 400 - 450 g per piece	1 piece per package	540196
Corn-fed poularde		apx. 1.2 - 1.4 kg per piece	4 pieces per box	540790

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!



Royal pigeon

Pigeons & Quails from France

Product	Description	Weight of a piece	Quantity per item	Item number
Pigeon	Breast, Supreme	apx. 90 g per piece	10 pieces per package	543079
	Breast, Supreme	apx. 35 g per piece	10 pieces per package	540138
	Imperial, loose, without head	apx. 250 g per piece	10 pieces per box	541663
	Carcasses ❄️		apx. 5.0 kg per box	560242
	Leg	apx. 20 - 40 g per piece	20 pieces per package, 8 packages per box	541522
	Miéral, Efilée	apx. 500 - 550 g a piece	10 pieces per box	543500
	Royal	apx. 540 - 580 g a piece	4 pieces per box	540191
Quail	triggered, wing with wing bone	apx. 100 g per piece	4 pieces per package, 8 packages per box	540215
	gutted, without head	apx. 230 g+ per piece	10 pieces per box	541209
	Egg, cooked	48 pieces per jar	6 jars per crate	530220
	Jumbo	apx. 170 - 200 g a piece	4 pieces per package	540127
	Carcasses ❄️		apx. 5.0 kg per box	560239
	Keg	apx. 25 g per piece	10 pieces per package	540147
	Royale, with head and claws, loose	apx. 250 g per piece	10 pieces per box	543546

Poultry from France



Bresse poularde

Productbeschreibung	Weight of a piece	Quantity per item	Item number
Bresse poularde, Mairret, loose	apx. 1.5 kg per piece	6 pieces per box	540168
Smoked goose breast	apx. 600 - 800 g per piece	1 piece per package	540698
Smoked goose breast, sliced	apx. 300 g per piece	1 package	540745
Hen, Mairret, loose	apx. 3.5 - 4.5 kg per piece	4 pieces per box	540170
Chicken liver		apx. 1.0 kg per bag	560877
Black feather chicken breast supreme	apx. 150 - 260 g per piece	2 pieces per package	541452
Oyster, vacuum-sealed	apx. 1.0 kg per package		540164

Poussin from France

Product	Weight of a piece	Quantity per item	Item number
Breast, Supreme	apx. 70 g per piece	8 pieces per package	543460
Poussin, deboned	4 pieces per package	3 packages per box	540135
Poussin	apx. 400 g per piece		540125
Legs	apx. 80 -100 g per piece	8 pieces per package	543459



Poussin



Ready to cook quails



Turkey

Turkey

Product		Weight of a piece	Item number
Breast, female, skinless, boneless		apx. 1.2 kg per piece	543171
Leg, with skin, with bone		apx. 2.5 kg per package	543145
Turkey, whole		apx. 6.0 – 8.0 kg per piece	560249

Oat-fed goose
from Poland

Product	Weight of a piece	Quantity per item	Item number
Breast	2 pieces per package	apx. 1.05 kg per package	560653
Leg	apx. 1.05 kg per piece	2 pieces per package	560657
Goose, whole	apx. 4.2 kg per piece	3 pieces per box	560245
	apx. 4.4 kg per piece	3 pieces per box	560244
	apx. 4.8 kg per piece	3 pieces per box	560503
	apx. 4.6 kg per box	3 pieces per box	560476



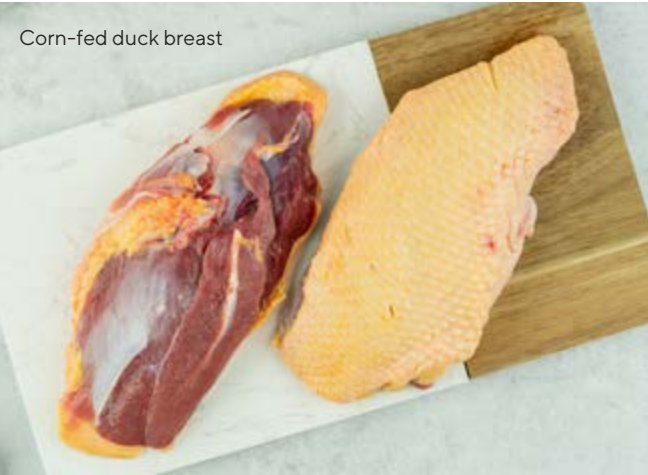
Goose

Poultry – Sausages and other products

Product	Description	Weight of a piece	Quantity per item	Item number
Poultry	bacon, sliced		apx. 0.25 kg per tray	543342
	liver sausage, fine	apx. 900 g per piece	1 piece per package	540732
	liver sausage, fine	apx. 900 g per piece	1 piece per package	540732
	viennese sausage	apx. 50 g per piece	20 pieces per package	540740
Turkey	beer ham, sliced	apx. 500 g per tray	1 tray per package	540649
	breast, natural, sliced	apx. 500 g per package	1 package	540320
	breast, bell pepper, sliced	apx. 500 g per package	1 package	540660
	smoked breast	apx. 2.2 kg per piece	1 piece per package	541419
	breast, sliced	apx. 2.0 kg per package	1 package	543640



Corn-fed duck leg



Corn-fed duck breast



Pressed duck



Duck leg

Enten

Product	Description	Weight of a piece	Quantity per item	Item number
Duck	barbarie, female, loose	apx. 1.5 kg per piece	6 pieces per box	541584
	duck, Poland	 apx. 2.2 kg per piece	6 – 7 pieces per box	561278
	leg confit	4 pieces per bag	apx. 1.0 kg per bag	543595
Pressed duck	breast	apx. 230 – 450 g a piece	2 pieces per package	543586
	double breast, on the carcass	apx. 600 – 900 g a piece	1 piece per package	543516
	male, efilée	apx. 3.1 kg per piece	2 pieces per box	543567
Duck	breast, female, corn-fed	apx. 170 – 220 g per piece	2 pieces per package	543405
	breast, male	apx. 300 – 400 g a piece	2 pieces per package	540151
	breast, female, corn-fed	apx. 170 – 2 20 g per piece	2 pieces per package	540851
	breast, female	 apx. 200 g+ per piece	apx. 5.0 kg per box	562136
	hearts		apx. 1.0 kg per package	540114
	legs, male	apx. 350 g per piece	2 pieces per package	540136
	legs, male	 apx. 350 g per piece	apx. 5.0 kg per box	560232
	legs, female	apx. 200 g per piece	2 pieces per package	540145
	stomachs		apx. 1.0 kg per package	540200
Corn-fed duck	breast	apx. 180-220 g per piece	2 pieces per package, 10 packages per box	541291
	Challans, female, loose	apx. 1.6 -1.8 kg per piece	3 pieces per box	543452
	legs	apx. 180-220 g per piece	2 pieces per package, 10 packages per box	541290



Spindler Wild

WHERE WILDLIFE IS STILL WILD.



LOCATION: Germany, Mecklenburg-Western Pomerania

» **Stress-free game meat:**

Wild game, free from the stress of slaughter, provides meat with optimal maturation, maximum tenderness, and full flavor—ideal for discerning restaurants.

» **Healthy natural product:**

Spindler Wild contains 20% less fat than farm animal meat and is free from medication residues – perfect for health-conscious customers.

» **Complete traceability:**

Each animal is delivered with a game tag and accompanying document – ensuring complete transparency and security for retailers and end customers.

» **Freshness and variety from a single source:**

Freshly cut and refined directly on site—from venison to game sausage made from 100% wild meat, all from a single source.



»Communication always takes place on an equal footing. At Havelland Express, you can tell that suppliers are partners.«

Joachim Jasmand, Spindler Wild

Deer

Product		Weight of a piece	Item number
Goulash, hand-cut	❄️	apx. 2.5 – 5.0 kg per bag	560840
Goulash, hand-cut		apx. 3.0 kg per bag	540299
Fillet	❄️	apx. 1.5 kg per package	560583
Veal leg, boneless	❄️	apx. 3.0 – 5.0 kg per piece	560277
Veal leg, boneless		apx. 2.0 – 4.0 kg per piece	540315
Inside round	❄️	apx. 0.7 – 1.2 kg per piece	562289
Veal loin, with bone		apx. 2.0 – 4.0 kg per piece	540303
Loin, boneless		apx. 3.0 kg per bag	540292

Wild boar & young boar

Product		Weight of a piece	Quantity per item	Item number
Bratwurst	❄️	apx. 100 g per piece	10 pieces per package	562220
Boneless young boar loin		apx. 3.0 kg per piece	1 piece per package	562915
Fillet	❄️		apx. 1.0 kg per bag	540284
Goulash			apx. 3.0 kg per package	540285
Loin, boneless			apx. 3.0 kg per bag	540288



Game goulash

Roe

Product		Weight of a piece	Quantity per item	Item number
Blade cut, with bone	❄️	apx. 0.8 – 1.0 kg per piece	2 pieces per package	560280
Blade cut, with bone		apx. 0.8 – 1.0 kg per piece	2 pieces per package	540294
Loin, with long bones	❄️	apx. 400 – 600 g per piece	1 piece per package	562565
Goulash, hand-cut	❄️		apx. 3.0 kg per bag	560294
Goulash, hand-cut			apx. 3.0 kg per bag	540276
Shank	❄️	apx. 200 – 300 g per piece	apx. 2.0 kg per package	562193
Leg, boneless		apx. 1.2 – 1.8 kg per piece		540278
Loin		apx. 1.5 – 2.0 kg per piece	1 piece per package	540312
Loin	❄️	apx. 1.4 – 2.4 kg per piece	1 piece per package	560647

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Good to know

Spindler Wild has been family-run and EU-certified for over 30 years—a reliable partner with experience, the highest standards, and a genuine passion for game. The combination of tradition and modern processing makes the company particularly trustworthy for discerning customers.

.....



Game further selection

THE RIGHT PRODUCT FOR EVERY NEED

Wild boar & young boar

Product		Weight of a piece	Quantity per item	Item number
Leg of young boar, with bone	❄️	apx. 2.0 - 4.0 kg per piece	1 piece per package	560285
Wild boar cheeks	❄️	apx. 30 - 50 g per piece	apx. 1.0 kg per bag	563079
Boneless wild boar leg	❄️	apx. 2.0 - 4.0 kg per piece	1 piece per package	561281
Wild boar goulash, hand-cut	❄️	apx. 2.0 kg per package	2 packages per box	561994
Wild boar goulash, hand-cut	❄️		apx. 3.0 kg per bag	540285



Venison leg

Good to know

Compared to farmed meat, **game meat** contains significantly less fat but more omega-3 fatty acids and iron—a real plus for nutrition-conscious guests. Professional chefs benefit from its strong, natural flavor, which requires few ingredients and is particularly popular in seasonal dishes, such as autumn menus. Ideal for creative nose-to-tail utilization and regional cuisine concepts.

Deer

Product		Weight of a piece	Item number
Fillet		apx. 1.0 kg per bag	541214
Loin, with bone	❄️	apx. 5.0 - 12.0 kg per piece	560290
Venison loin, boneless	❄️	apx. 1.5 - 3.0 kg per package	560839
Venison loin, with bone	❄️	apx. 2.0 -apx. 5.0 kg per piece	560288

Game birds

Product		Weight of a piece	Item number
Pheasant, whole	❄️	apx. 1.0 kg+ per piece	562294

Roe

Product		Weight of a piece	Item number
Leg of venison, with bone		apx. 2.0 kg per piece	540277
Loin of venison, with bone, PL		apx. 1.5 - 2.5 kg per piece	541126
Loin of venison, boneless	❄️		560296



Venison fillet

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



📍 **LOCATION:** Scotland, Scourie

Good to know

Loch Duart salmon grow for up to three months longer than usual in the crystal-clear waters of the UNESCO Geopark Sutherland, giving them a particularly firm texture and intense flavor. Their specially developed feed mimics the natural diet of wild salmon and comes exclusively from certified sustainable sources.

➤ **Premium Scottish salmon:**

For over 20 years, Loch Duart has stood for responsible farming in the unspoiled wilderness of northwest Scotland.

➤ **Origin with character:**

The salmon are raised in the UNESCO Geopark Sutherland – the gentle and sustainable farming methods result in a quality that is close to that of wild salmon.

➤ **Sustainable feed concept:**

In collaboration with Biomar, a feed has been developed that mimics the natural diet of wild salmon.

➤ **Responsibility to the last detail:**

All feed ingredients come from traceable sources and are certified as responsible by the Marine Trust.



»Havelland Express has long been a trusted partner that shares our commitment to quality, sustainability, and customer service. Their comprehensive product knowledge has helped place our salmon on some of the world's finest menus.«

Danny Sturrock, Loch Duart

Salmon

Description	Weight of a piece	Quantity per item	Item number
Fillet, skin on, D trim, scaled, vacuum-packed	apx. 1.0 – 1.4 kg per piece	1 piece per crate	551299
Fillet, skin on, D trim, scaled, vacuum-packed	apx. 1.4 – 1.8 kg per piece	1 piece per crate	551300
Fillet, skin on, D trim, scaled, vacuum-packed	apx. 1.8 – 2.2 kg per piece	1 piece per crate	550959
Whole, gutted, Ikejime	apx. 3.0 – 4.0 kg per piece	1 piece per crate	550870
Whole, gutted, Ikejime	apx. 4.0 – 5.0 kg per piece	1 piece per crate	551129
Whole, gutted, Ikejime	apx. 5.0 –apx. 6.0 kg per piece	1 piece per crate	551128
Whole, gutted, Ikejime	apx. 6.0 – 7.0 kg per piece	1 piece per crate	551135
Whole, gutted, Ikejime	apx. 7.0 – 8.0 kg per piece	1 piece per crate	550874



Salmon, gutted, Ikejime



Chef's Choice

»A particular highlight is a dish made with Loch Duart salmon. This special salmon comes from the Loch Duart fish farm in Scotland, which is renowned for its sustainable practices and the exceptional quality of its fish.«

Felix Dietz, head chef – Restaurant Rive

What is Ikejime

Ikejime is a traditional Japanese method for slaughtering fish in a way that causes as little stress as possible and preserves quality. It is considered one of the best techniques worldwide for optimizing the taste, texture, and shelf life of fish.

With Ikejime, the fish is treated in three steps: first, a quick stab to the brain, then the spinal cord is severed, and finally the fish is bled out. This precise technique ensures the highest product quality and is increasingly being used by top producers in Europe.

Advantages of the Ikejime method:

- **Maximum freshness:** The fish is killed professionally immediately after being caught, which prevents the formation of lactic acid and stress hormones.
- **Fine texture:** The immediate interruption of nerve pathways keeps the muscle tissue relaxed.
- **Longer shelf life:** The fish spoils more slowly because decomposition is delayed.
- **Intense flavor:** The aromas develop more clearly and delicately—ideal for sophisticated cuisine.

Müritzfischer

TRADITIONAL FISHING IN GERMANY’S
LAKE DISTRICT



LOCATION: Germany, Mecklenburg-Western Pomerania

- › **Germany’s largest inland fishing company:**
The Müritz fishermen 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 Müritz fishermen’s farms, you can experience fishing firsthand—with restaurants, direct sales, and events.

Fresh fish

Product	Description	Weight of a piece	Quantity per item	Item number
Eel	with skin	apx. 0.7 – 1.0 kg per piece	apx. 3.0 kg per crate	550127
Trout	brook trout, Ikejime	apx. 400 g+ per piece	apx. 3.0 kg per crate	550882
	caviar	apx. 50 g per jar	1 jar	532678
	lLake trout, Ikejime	apx. 1.0 kg+ per piece	1 piece per crate	550939
Sturgeon	gutted	apx. 1.0 – 2.0 kg per piece	1 piece per crate	550225
	gutted	apx. 2.0 – 3.0 kg per piece	1 piece per crate	550385
	fillet, with skin	apx. 0.5 – 1.0 kg per piece	1 piece per crate	550246
	Ikejime	apx. 3.0 – 5.0 kg per piece	1 piece per crate	550942
Zander	fillet, with skin	apx. 200–400 g per piece	apx. 3.0 kg per crate	550634



View video

Rico Kägebein from the Hotel Adlon Kempinski cooks with Zander. **More on page 177.**



Sturgeon fillet, with skin

Smoked fish

Product	Description	Weight of a piece	Quantity per item	Item number
Eel	Fillet, smoked, skinless	apx. 100 g per piece	apx. 0.5 kg per bag	551443
	smoked, with skin	apx. 1.0 – 1.5 kg per piece	1 piece per crate	550697
Salmon	VIKING BUFFET, hot-smoked, with skin, portioned	apx. 1.2 – 1.6 kg per piece	1 piece per crate	560880
	whole, smoked	apx. 2.0 – 4.0 kg per piece	1 piece per crate	550755
PREMIUM smoked fish assortment	Mackerel fillet mix, smoked mackerel fillet rolls, black halibut		apx. 1.7 kg per crate	551474
Rose fish	smoked	apx. 1.0 – 3.0 kg per piece	1 piece per crate	550764
Sturgeon	fillet, smoked	apx. 600 g per piece	1 piece per crate	550267
	whole, smoked	apx. 2.0 – 3.0 kg per piece	1 piece per crate	550791
	whole, smoked	apx. 3.0 – 5.0 kg per piece	1 piece per crate	550315



View video

Chef’s Choice

»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



Sandelmann

SMOKED FISH WITH TRADITION AND HIGH STANDARDS

LOCATION: Germany, Bremerhaven

- » **In Bremerhaven since 1929:**

Sandelmann stands for over 90 years of experience in producing the finest smoked fish specialties.
- » **Craftsmanship meets innovation:**

From classic rollmops to smoked fish cubes, the range combines tradition with creative ideas.
- » **Sustainable raw materials:**

Only fish from responsible fishing is processed – for quality with a clear conscience.
- » **Brand quality from master craftsmen:**

With products such as »Magnus smoked salmon« and »Küstenrauch« (coastal smoke), Sandelmann sets standards in taste and processing.

Räucherfisch

Product	Description	Quantity per item	Item number
Eel	smoked, individually vacuum-packed	apx. 500 g per piece	551202
Brown trout	»Lüneburger Heide«, smoked	apx. 2.0 kg per crate	551197
Shrimp tails	smoked	apx. 500 g per tray	551206
Halibut	cubes, smoked	apx. 1.0 kg per crate	551204
	steak, smoked, mixed	apx. 2.0 kg per crate	551195
Salmon	cubes, smoked	apx. 1.0 kg per crate	551203
	smoked salmon, pepper	apx. 2.0 kg per crate	551199
	smoked salmon	apx. 2.0 kg per crate	551198
Mackerel	fillet, smoked, mixed	apx. 2.0 kg per crate	551194
	fillet, smoked, natural	apx. 2.0 kg per crate	551573
	fillet, smoked, bell pepper	apx. 2.0 kg per crate	551574
	fillet, smoked, pepper	apx. 2.0 kg per crate	551575
Smoked fish cubes	black halibut, skinless salmon fillet	apx. 1.0 kg per crate	551205
Smoked fish assortment	0.4 kg black halibut, 0.4 kg smoked salmon, 0.4 kg mackerel fillet mix, 0.4 kg rose fish	apx. 1.6 kg per crate	551201
Trout	»Lüneburger Heide«, smoked	apx. 2.0 kg per crate	551196



Forellen Abel

GERMANY’S FRESHWATER FISH SPECIALIST WITH A SENSE OF RESPONSIBILITY



LOCATION: Germany, Lower Saxony

- » **Family business since 1973:**

Forellen Abel is Germany’s largest processor of live freshwater fish, based in Ganderkesee near Bremen.
- » **Sustainable & efficient:**

Photovoltaics, heat recovery, and water circulation systems enable resource-efficient production.
- » **Wide range:**

From trout and carp to zander and organic sea bream – fresh, smoked, or live.
- » **Holistic utilization:**

Every fish is processed in its entirety – for maximum quality and minimal waste.

Product	Description	Weight of a piece	Quantity per item	Item number
Brook trout	gutted	apx. 300 – 500 g per piece	apx. 3.0 kg per crate	550156
Brown trout	whole, »Oldenburger Land«, gutted	apx. 300 – 400 g per piece	apx. 3.0 kg per crate	551090
	fillet , »Oldenburger Land«	apx. 80 – 130 g per piece	apx. 3.0 kg per crate	551092
Rainbow trout	smoked	apx. 2.0 – 4.0 kg per piece	1 piece per crate	550754
	whole, gutted	apx. 500 g per piece	2 pieces per crate	550434
	whole, gutted	apx. 2.0 – 3.0 kg per piece	1 piece per crate	550245
	fillet	apx. 300 – 500 g per piece	apx. 3.0 kg per crate	550683
Trout	whole, »Oldenburger Land«, gutted	apx. 1.0 – 2.0 kg per piece	2 pieces per crate	551093
	alsatian, gutted	apx. 1.0 -apx. 2.0 kg per piece	2 pieces per crate	551432
	alsatian, gutted	apx. 2.0 kg+ per crate	1 piece per crate	551431
	fillet, with skin, »Oldenburger Land«	apx. 150 g+ per piece	apx. 3.0 kg per crate	550200
Catfish	gutted	apx. 3.0 – 5.0 kg per piece	1 piece per crate	550441
	fillet, with skin	apx. 500 – 800 g per piece	apx. 3.0 kg per crate	550399
	fillet, skinless	apx. 500 – 800 g per piece	apx. 3.0 kg per crate	550182



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

Product	Description	Weight of a piece	Item number
Traditional gravad salmon	not sliced	❄️ apx. 1.6 – 1.8 kg per piece	560800
Smoked salmon No.1	unglazed	❄️ apx. 300 g per piece	562039
Traditional smoked salmon	sliced, unglazed	❄️ apx. 1.4 – 1.8 kg per piece	560511
	not sliced	❄️ apx. 1.5 – 1.7 kg per piece	560799

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



Kaiserzander

TRADITIONAL FISH FARMING WITH
A PROMISE OF QUALITY



📍 **LOCATION:** Germany, Lower Saxony

- › **Visionary founders:**
Inspired by indoor aquaculture, Stefan Glammeier and René John started out in 2012 with the goal of producing high-quality zander regionally and sustainably.
- › **Climate protection & animal welfare:**
Thanks to a closed recirculation system (RAS) and its own wind and solar power systems, Kaiserzander produces in a climate-neutral way – and in some cases even climate-positive.
- › **Purity without compromise:**
Zander breeding in the cleanest water, free from microplastics, heavy metals, and parasites – and without medication.
- › **Technology meets responsibility:**
State-of-the-art monitoring systems and biological water purification ensure maximum efficiency and fish welfare.

Zander breeding

Description	Weight of a piece	Quantity per item	Item number
Fillet, with skin, scaled	apx. 200 – 400 g per piece	apx. 3.0 kg per crate	551501
Round	apx. 1.0 – 2.0 kg per piece	2 pieces per crate	551499
Round	apx. 2.0 – 4.0 kg per piece	1 piece per crate	551500

Good to know

Zander is prized for its firm, virtually boneless flesh and its mild, nutty flavor—an ideal choice for refined, purist dishes with regional character.



📍 **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

Weight of a piece	Quantity per item	Item number
apx. 0.8 - 1.2 kg per piece	apx. 3.0 kg per crate	551207
apx. 1.0 - 1.5 kg per piece	apx. 3.0 kg per crate	551208
apx. 1.1 - 1.3 kg per piece	apx. 3.0 kg per crate	551567
apx. 1.8 kg+ per piece	1 piece per crate	551265
apx. 2.2 kg + per piece	1 piece per crate	551266
apx. 3.0 - 4.0 kg per piece	1 piece per crate	551163



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



📍 **LOCATION:** Croatia

- » **Mediterranean diversity:**
Cromaris breeds sea bream, sea bass, amberjack, and, exclusively, Adriatic dentex—all from its own farms in Croatia.
- » **Highest standards:**
ASC-certified aquaculture in crystal-clear Adriatic waters—free from antibiotics, with a focus on animal welfare and environmental sustainability.
- » **Excellent quality:**
Multiple winner of the Diamond Taste Award and named »Manufacturer of the Year« – for taste, responsibility, and innovation.
- » **Strong partnerships:**
Collaboration with top chefs such as Giorgio Locatelli and presence at international trade fairs such as Seafood Expo Global.

Product	Description	Weight of a piece	Quantity per item	Item number
Stone bass	round	apx. 1.8 - 3.0 kg per piece	1 piece per crate	551191
	round	apx. 3.0 - 4.0 kg per piece	1 piece per crate	551136
	round	apx. 4.0 kg+ per piece	1 piece per crate	551331
	fillet, with skin	apx. 420 - 700 g per piece	apx. 3.0 kg per crate	551151
Gilthead bream	round	apx. 1.0 - 2.0 kg per piece	2 pieces per crate	551141
	fillet, with skin	apx. 120 - 160 g per piece	apx. 3.0 kg per crate	551578
European seabass	round	apx. 1.5 - 2.0 kg per piece	1 piece per crate	551147
	fillet, with skin	apx. 160 - 200 g per piece	apx. 3.0 kg per crate	551487
	fillet, with skin	apx. 200 - 300 g per piece	apx. 3.0 kg per crate	551149

Sea bream fillet, with skin





Culmarex

PRECISION FARMING IN THE MEDITERRANEAN

 **LOCATION:** Spain

- » **Pioneer of aquaculture:**

Culmarex has been farming sea bream and sea bass on the Spanish Mediterranean coast since 1986, with a focus on quality and freshness.
- » **A location steeped in tradition:**

Headquarters in Águilas, Murcia region – ideal conditions for sustainable marine fish farming in sheltered bays.
- » **Part of the Cooke Group:**

Since 2011, Culmarex has been part of the international Cooke Seafood Group, which adheres to the highest standards of animal welfare and traceability.
- » **Mediterranean quality:**

The fish are raised in natural seawater, with controlled feeding and no antibiotics – for healthy nutrition and the best taste.

Farmed fish

Product	Description	Weight of a piece	Quantity per item	Item number
Gilthead bream	round	apx. 300 – 400 g per piece	apx. 3.0 kg per crate	551582
	round	apx. 400 – 600 g per piece	apx. 3.0 kg per crate	551586
	round	apx. 600 – 800 g per piece	apx. 3.0 kg per crate	551587
European seabass	round	apx. 300 – 400 g per piece	apx. 3.0 kg per crate	551583
	round	apx. 400 – 600 g per piece	apx. 3.0 kg per crate	551584
	round	apx. 600 – 800 g per piece	apx. 3.0 kg per crate	551585
	round	apx. 0.8 – 1.2 kg per piece	apx. 3.0 kg per crate	551401
	round	apx. 1.1 – 1.4 kg per piece	apx. 3.0 kg per crate	551402
	round	apx. 1.4 – 1.8 kg per piece	1 piece per crate	551403
	round	apx. 1.8 – 2.6 kg per piece	1 piece per crate	551404
	round	apx. 2.6 – 3.5 kg per piece	1 piece per crate	551405



ISG

FRESH FISH FROM ICELAND

 **LOCATION:** Germany, Bremerhaven

- » **Directly from Iceland:**

ISG Iceland Seafood GmbH transports fresh fish by air freight directly from Iceland to Germany – for maximum freshness.
- » **Assortment with origin:**

Cod, pollock, rose fish, plaice, halibut, and more – fresh, frozen, or frozen at sea.
- » **Certified quality:**

Processing in accordance with HACCP and FDA standards, as well as sustainable fishing methods in Icelandic waters.
- » **Location Bremerhaven:**

With its own cold storage facility and logistics structure, ISG supplies catering, retail, and delicatessen customers throughout Germany.

Product	Description	Weight of a piece	Quantity per item	Item number
Rose fish	fillet, skinless	apx. 120 – 350 g per piece	apx. 3.0 kg per crate	550833
Pollock	fillet, skinless	apx. 400 – 600 g per piece	apx. 3.0 kg per crate	550226
Lake trout - Omble Chevalier	gutted	apx. 1.0 – 2.0 kg per piece	2 pieces per crate	550841
Cod	Loin with skin	apx. 800 g+ per piece	apx. 3.0 kg per crate	550964
Spined loach	cheeks		apx. 3.0 kg per crate	550418



Chef's Choice

»I deliberately choose Cod from Havelland Express because they are the only supplier who consistently delivers snow-white fish fillets, and the quality is simply outstanding.«

Thomas Wohlfeld, Head chef – Handwerk, Hanover

Kingfish

YELLOWTAIL AMBERJACK FROM ZEELAND –
SUSTAINABLY FARMED, VALUED WORLDWIDE

THE
KINGFISH
COMPANY

📍 **LOCATION:** Netherlands

Good to know

The Kingfish Company breeds yellowtail kingfish in a completely land-based system in the Netherlands – entirely without antibiotics and using 100% renewable energy.

» Pioneer of land-based aquaculture:

Since 2017, The Kingfish Company in Kats (Zeeland, Netherlands) has been producing high-quality yellowtail kingfish in recirculating aquaculture systems (RAS) – entirely without antibiotics or hormones.

» Energy self-sufficient & environmentally friendly:

Production is powered by 100% renewable energy (wind, solar, biogas) and purified Oosterschelde seawater – for maximum sustainability and fish welfare.

» Excellent quality:

Winner of the Horecava Innovation Award and the »Green Choice« label – valued by top chefs for sashimi, sushi, ceviche and more.

» Growing company:

From start-up to international brand – with planned expansion and daily fresh deliveries throughout Europe.

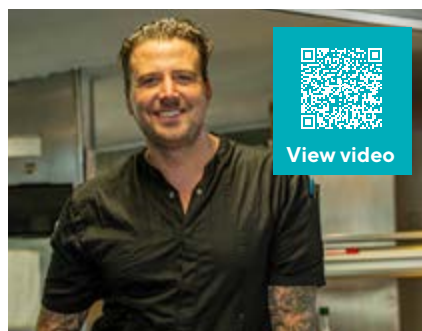
Hamachi – Yellowtail amberjack

Description	Weight of a piece	Quantity per item	Item number
Gutted	apx. 3.0 – 5.0 kg per piece	1 piece per crate	551127
Fillet, with skin	apx. 500 – 750 g per piece	1 piece per crate	551167
Fillet, with skin	apx. 0.7 – 1.3 kg per piece	1 piece per crate	551152

Chef’s Choice

»I can always rely on Havelland Express. The contact with the team is on an equal footing. The products meet our requirements in terms of quality and sustainability exactly.«

Christopher Kümper, Head chef – Patio Restaurant am Wasser, Berlin



View video

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

Description		Weight of a piece	Quantity per item	Item number
Whole	❄️	apx. 1.0 kg+ per piece	apx. 14.0 kg per crate	562928
Whole	❄️	apx. 2.0 – 3.0 kg per piece	1 piece per tray	562132
Whole	❄️	apx. 3.0 – 4.0 kg per piece	1 piece per tray	560922
Whole	❄️	apx. 4.0 – 5.0 kg per piece	1 piece per tray	562131
Tentacles, cooked, unglazed	❄️	apx. 150 – 200 g per piece	apx. 1.5 kg per tray	562518

Open
Seas



📍 **LOCATION:** Netherlands

- » **Experience & Growth:**
or over 25 years, Open Seas B.V. from Hilvarenbeek (Netherlands) has been supplying wholesalers and retailers throughout Europe with fresh fish and seafood specialties.
- » **Part of the Future Fish Group:**
Together with sister companies such as Amacore Seafood, Open Seas covers the entire market – from fresh to frozen.
- » **Sustainable values:**
With its Triple P strategy (Planet, People, Profit), the company is committed to MSC-certified fishing, traceability, and social responsibility.
- » **Product range diversity:**
From wild-caught fish such as sockeye salmon, red snapper, and swordfish to premium farmed fish such as turbot, sole, and hamachi—we are also a strong partner for exclusive sushi restaurants.

Product	Description	Weight of a piece	Quantity per item	Item number
Black Cod	gutted, with head	apx. 2.0 – 4.0 kg per piece	1 piece per crate	550761
Pink Sea Bream	Ikejime	apx. 1.5 – 2.0 kg per piece	1 piece per crate	551077
Hamachi	Ikejime	apx. 3.0 – 5.0 kg per piece	1 piece per crate	551076
Wild salmon, Keta	gutted, with head	apx. 2.0 – 4.0 kg per piece	1 piece per crate	550605
Tuna	fillet, Sashimi, Center Cut	apx. 2.0 – 4.0 kg per piece	1 piece per crate	550586
Grouper	Ikejime	apx. 0.8 – 1.5 kg per piece	apx. 3.0 kg per crate	551078
		apx. 5.0 – 10.0 kg per piece	1 piece per crate	550397

Peixos
J. Arrom

FOUR GENERATIONS OF FISHING TRADITION –
FROM BARCELONA TO THE WORLD



📍 **LOCATION:** Spain

- » **Family businesses with history:**
Peixos J. Arrom has been closely linked to Barcelona’s fish trade history for four generations, with a stall at the famous Mercat de Santa Caterina.
- » **Tradition meets innovation:**
Arrom is one of the first companies in Spain to use Japanese deep-freezing technology at –60°C to optimally preserve freshness, texture, and nutrients.
- » **Reliable logistics:**
With its own fleet of vehicles and state-of-the-art cold chain processes, Arrom guarantees uninterrupted freshness right through to the customer.
- » **Exclusive range:**
Bluefin (wild-caught & farmed), yellowfin, and big eye tuna of unparalleled quality.

Tuna – Bluefin

Description	Weight of a piece	Item number
Aquaculture, gutted	apx. 30.0 kg+ per piece	551426
Center cut, with skin	apx. 5.0 – 6.0 kg per piece	551509
Loin, with skin	apx. 4.0 – 8.0 kg per piece	551296
Toro, with skin	❄️ apx. 1.2 – 1.4 kg per piece	562902
Toro, with skin	apx. 3.0 – 5.0 kg per piece	551297
wild, gutted, with head	apx. 30 – 50 kg per piece	551270



Chef’s Choice

»We enjoy working with Havelland Express because they offer great producers, high-quality products, excellent quality, and reliable logistics. Our customer advisor Hanno is always a reliable source of support.«

Patrick Kühn, Executive chef
– Gut Immenhof, Malente



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

Product	Description	Weight of a piece	Quantity per item	Item number
Norway lobster	carcasses	❄️	apx. 4.0 kg per box	562927
	tails »L« raw, without shell	❄️ apx. 18 g per piece	apx. 1.8 kg per crate	562537

Lobster

Description	Origin	Weight of a piece	Quantity per item	Item number
Tails and claws, high pressure, raw, peeled	Canada	❄️ apx. 150 - 170 g per piece	25 pieces per box	562916
Tails and claws, high pressure, raw, peeled	Canada	❄️ apx. 170 - 190 g per piece	25 pieces per crate	563089
Tails and claws, high pressure, raw, peeled	Europe	❄️ apx. 140 - 190 g per piece	10 pieces per box	562540
Tails, high pressure, raw, with shell	Europe	❄️ apx. 240 - 300 g per piece	10 pieces per box	562543



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.

Product	Description		Weight of a piece	Item number
Swordfish fillet	with skin , vacuum-packed	❄️	apx. 1.0 – 2.0 kg per piece	562410
Tuna - Yellowfin	Sashimi, Center Cut, skinless, vacuum-packed, Ikejime	❄️	apx. 1.0 – 2.0 kg per piece	562409



Yellowfin tuna

Biotuna

SASHIMI QUALITY WITH JAPANESE SOUL



LOCATION: Spain

- Wild catch from the Pacific:

Biotuna processes only wild-caught tuna from sustainable hook fishing.
- Japanese Ikejime technique:

The fish are killed with minimal suffering – for the highest quality and fine texture.
- Ultra-freezing at -144°F:

State-of-the-art cooling technology preserves color, texture, and flavor at sashimi level.
- Complete traceability:

From catch to presentation, Biotuna stands for transparency, purity, and artisanal perfection.

Good to know

Biotuna combines decades of experience in the fish trade with Japanese precision – for tuna of uncompromising quality, processed and frozen immediately after being caught.

Tuna

Description	Weight of a piece	Item number
Fillet, chunk, skinless, MURAMASA, yellowfin, AAA, thawed	apx. 2.0 kg per piece	551591
Fillet, chunk, skinless, MURAMASA, yellowfin, AAA, thawed	apx. 3.5 kg per piece	551594
Fillet, center cut, skinless, MURAMASA, yellowfin, AAA, thawed	apx. 2.0 – 3.0 kg per piece	551592
Loin, skinless, MURAMASA, yellowfin, AAA, thawed	apx. 5.0 – 7.0 kg per piece	551593

Tuna quality grades

Quality levels (A, AA, AAA)

These classifications refer to the quality and condition of the tuna, particularly in terms of freshness, marbling, texture, and appearance:

A: Base quality – Fresh tuna with good characteristics, suitable for many types of preparation. It still shows clear marbling and is free of major defects.

AA: High-quality tuna – Better marbling, firmer texture, and an even more appealing appearance. Suitable for more demanding preparations such as sushi or sashimi.

AAA: Top quality – Extremely fresh, perfectly marbled tuna with optimal texture and appearance. Often used for the finest sushi and sashimi dishes and is usually more expensive.



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.
- Wide range:

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

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

Product	Description		Weight of a piece	Quantity per item	Item number
Rock Shrimp	brown, 71/90, peeled			apx. 2.27 kg per box	563160
King salmon	fillet, with skin, PBO		apx. 1.4 kg per piece	1 piece per crate	562527
ORA KING	portion, with skin		apx. 240 g per piece	19 pieces per box	562526
Spiny lobster	whole, raw		apx. 471 – 540 g per piece	apx. 10.0 kg per crate	562963
	tail, raw		apx. 65 – 90 g per piece	apx. 4.54 kg per crate	562529
TRISTAN	tail, raw		apx. 90 – 115 g per piece	apx. 4.54 kg per crate	562530
	tail, raw		apx. 115 – 130 g per piece	apx. 4.54 kg per crate	562564
Chilean sea bass GLACIER 51	fillet		apx. 0.8 – 2.0 kg per piece	1 piece per crate	562901
	fillet		apx. 2.0 – 3.5 kg per piece	1 piece per crate	562533
	fillet		apx. 150 g per piece	1 piece per crate	562964
Sea urchin roe	in seawater			apx. 85 g per tray	563053

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



View video



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.
- Sustainable & socially responsible:

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

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

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

Product	Description	Weight of a piece	Quantity per item	Item number
Halibut	loins, with skin	 apx. 170 - 210 g per piece	apx. 3.0 kg per crate	562203
Cod	fillet NUTAAQ, with skin, 10% glaze	 apx. 227 - 454 g per piece	apx. 5.0 kg per crate	562317
	fillet NUTAAQ, with skin, 10% glaze	 apx. 454 - 907 g per piece	apx. 10.0 kg per crate	561158
Crayfish	tails, in brine	apx. 1500 ml per cup	1 piece per crate	550463
Shrimps	Arctic shrimp, in brine	 apx. 1500 ml per cup	1 piece per crate	551224
	Greenland, XL, Premium, 10% glaze	 apx. 125 -175 per piece	apx. 2.0 kg per bag	562204

Cod fillet NUTAAQ, with skin





Gallen SA

FRESH FISH FROM BRITTANY – STRAIGHT
FROM THE HARBOR TO THE KITCHEN

📍 **LOCATION:** France

Good to know

Gallen SA is one of Brittany’s most traditional fishmongers, with a keen eye for quality and freshness. As a classic mareyeur, the company brings freshly caught Atlantic fish directly from the port to your plate every day, with uncompromising standards in selection, processing, and partnership with local fishermen. If you are looking for French fishing culture at its best, this is the place to find it.

➤ **Tradition since 1966:**

Gallen SA was founded in Concarneau (France) and has specialized in trading fresh fish for decades.

➤ **Straight from the catch:**

As a traditional fishmonger, Gallen works closely with local fishermen to ensure maximum freshness and short transport routes.

➤ **Reliable partner:**

With around 20–50 employees, the company supplies restaurants and retailers throughout Europe – reliably and with a focus on quality.

➤ **Product range diversity:**

The range includes a wide selection of Atlantic fish – fresh daily, carefully sorted, and individually packaged on request.

Sole



Product	Description	Weight of a piece	Quantity per item	Item number
Bouillabaisse			apx. 5.0 kg per crate	550289
Gurnard	round	apx. 1.0 kg per piece	2 pieces per crate	550406
	round	apx. 2.0 kg+ per piece	1 piece per crate	550404
	fillet, with skin	apx. 150 – 300 g per piece	apx. 3.0 kg per crate	550757
Ling	fillet, skinless	apx. 0.5 – 1.0 kg per piece	apx. 3.0 kg per crate	550273
Mackerel		apx. 300 – 500 g per piece	apx. 3.0 kg per crate	550145
		apx. 0.5 – 1.0 kg per piece	apx. 3.0 kg per crate	550776
Mulet		apx. 2.0 – 3.0 kg per piece	1 piece per crate	550281
Merling	fillet, with skin	apx. 100 – 150 g per piece	apx. 3.0 kg per crate	550233
Octopus	uncleaned	apx. 1.0 – 1.5 kg per piece	apx. 3.0 kg per crate	550876
John Dory		apx. 1.0 – 2.0 kg per piece	2 pieces per crate	550159
		apx. 2.0 – 3.0 kg per piece	1 piece per crate	550241
Sardines		apx. 60 – 90 g per piece	apx. 3.0 kg per crate	550254
Sole	wild	apx. 400 – 600 g per piece	apx. 3.0 kg per crate	550113
	wild	apx. 600 – 800 g per piece	apx. 3.0 kg per crate	550223
	wild	apx. 0.8 – 1.0 kg per piece	apx. 3.0 kg per crate	550206
Turbot	wild	apx. 3.0 – 4.0 kg per piece	1 piece per crate	550540



Mackerel



Stolt Sea Farm

RESPONSIBLE BREEDING

 **LOCATION:** Spain

Good to know

In 2024, **this turbot farm** became the first land-based fish farm in the world to receive ASC certification—a milestone for sustainable aquaculture.

- » **Over 50 years of expertise:**
Founded by Jacob Stolt Nielsen, Stolt Sea Farm is one of the pioneers of modern fish farming.
- » **Land-based sustainability:**
Since 2006, the company has focused on closed aquaculture systems – resource-efficient and environmentally friendly.
- » **Certified quality:**
As the first provider with ASC certification for land-based fish farms, Stolt is setting new standards in the industry.
- » **Premium products for professionals:**
Turbot and sole sold under the King Turbot™ and King Sole™ brands are popular in upscale restaurants worldwide.

Sole

Weight of a piece	Quantity per item	Item number
apx. 300 - 400 g per piece	apx. 3.0 kg per crate	551154
apx. 400 - 600 g per piece	apx. 3.0 kg per crate	550883
apx. 600 - 800 g per piece	apx. 3.0 kg per crate	550884
apx. 800 - 1000 g per piece	apx. 3.0 kg per crate	550885
apx. 1.0 kg + per piece	apx. 3.0 kg per crate	550893

Turbot Breeding

Description	Weight of a piece	Quantity per item	Item number
Whole	apx. 400 - 600 g per piece	apx. 3.0 kg per crate	550970
Whole	apx. 600 - 800 kg per piece	apx. 3.0 kg per crate	550969
Whole	apx. 0.8 - 1.0 kg per piece	apx. 3.0 kg per crate	551018
Whole	apx. 1.0 - 1.5 kg per piece	apx. 3.0 kg per crate	550602
Whole	apx. 1.0 - 2.0 kg per piece	apx. 3.0 kg per crate	551192
Whole	apx. 2.0 - 3.0 kg per piece	1 piece per crate	550287
Whole	apx. 2.5 - 3.0 kg per piece	1 piece per crate	550684
Whole	apx. 3.0 - 4.0 kg per piece	1 piece per crate	550184
Whole	apx. 4.0 - 5.0 kg per piece	1 piece per crate	550687
Whole	apx. 5.0 - 6.0 kg per piece	1 piece per crate	550630
Fillet, with skin	apx. 150 - 300 g per piece	apx. 3.0 kg per crate	550107



Turbot

Fish

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Sea bream

Product	Description		Weight of a piece	Quantity per item	Item number
Sea bream	butterfly, without head, PBO, 10% glaze	❄️	apx. 170 - 200 g per piece	apx. 5.0 kg per crate	562910
	fillet, 20% Glaze	❄️	apx. 70 - 120 g per piece	apx. 5.0 kg per crate	560166
	fillet, with skin, PBO, 10% glaze	❄️	apx. 160 - 200 g per piece	apx. 5.0 kg per crate	563019
Pink sea beam	round		apx. 400 - 600 g per piece	apx. 3.0 kg per crate	550356
	round		apx. 0.8 - 1.0 kg per piece	apx. 3.0 kg per crate	550946
	round		apx. 1.0 -apx. 2.0 kg a piece	2 pieces per crate	550379
	round		apx. 2.0 -apx. 3.0 kg a piece	1 piece per crate	550186
	round		apx. 3.0 -apx. 5.0 kg a piece	1 piece per crate	550951
	round		apx. 5.0 - 10.0 kg per piece	1 piece per crate	550157
Gilthead bream	guttled		apx. 300 - 400 g per piece	apx. 3.0 kg per crate	550362
	round, breeding		apx. 0.8 - 1.0 kg per piece	apx. 3.0 kg per crate	550299
	round, breeding		apx. 1.0 -apx. 1.5 kg per piece	2 pieces per crate	550274
	round, breeding		apx. 1.2 - 1.5 kg per piece	2 pieces per crate	551106

Trout

Product	Description		Weight of a piece	Quantity per item	Item number
Fjord trout	guttled		apx. 3.0 - 4.0 kg per piece	1 piece per crate	550353
	guttled		apx. 4.0 - 5.0 kg per piece	1 piece per crate	550381
	fillet, with skin		apx. 1.0 - 1.4 kg per piece	3 pieces per crate	550800
	fillet, TRIM A, scaled		apx. 1.4 - 1.8 kg per piece	apx. 10.0 kg per crate	551476
Trout	fillet, with skin, 10% glaze		apx. 80 - 120 g per piece	apx. 5.0 kg per crate	562427
Rainbow	guttled		apx. 300 - 400 g per piece	apx. 3.0 kg per crate	550126
	fillet, TRIM C, with skin, PBO, vacuum-packed, unglazed	❄️	apx. 0.7 - 1.0 kg per piece	apx. 17 kg per box	563133

Halibut

Description		Weight of a piece	Quantity per item	Item number
Fillet, with skin, white, aquaculture,		apx. 2.0 - 4.0 kg per piece	1 piece per crate	551601
Fillet, with skin, white, wild catch		apx. 3.0 -apx. 5.0 kg per piece	1 piece per crate	550507
Fillet, without skin, white	❄️	apx. 1.0 - 1.4 kg per piece	10.0 kg per crate	562525
Fillet, black, thawed		300 - 700 g per piece	apx. 3.0 kg per crate	550252
Fillet, black, without skin	❄️	400 - 800 g per piece	apx. 5.0 kg per crate	560995
Fillet, black, 20% glaze	❄️	400 - 800 g per piece	10.0 kg per crate	562411
Black, without head, thawed		4.0 - 10.0 kg per piece	1 piece per crate	551551
White, with head		apx. 3.0 -apx. 5.0 kg per piece	1 piece per crate	550973
White, with head, wild		10.0 - 1apx. 5.0 kg per piece	1 piece per crate	551462
White, without head		apx. 3.0 -apx. 5.0 kg per piece	1 piece per crate	550256
White, without head, gutted		5.0 - 7.0 kg per piece	1 piece per crate	551602
White, without head, gutted		7.0 - 10.0 kg per piece	1 piece per crate	551603
White, without head		5.0 - 10.0 kg per piece	1 piece per crate	550357

Cod

Description		Weight of a piece	Quantity per item	Item number
Guttled, without head		apx. 2.0 - 4.0 kg per piece	1 piece per crate	550135
Guttled, without head		apx. 4.0 - 6.0 kg per piece	1 piece per crate	550657
Guttled, without head		apx. 5.0 - 10.0 kg per piece	1 piece per crate	550655
Fillet, with skin		apx. 0.5 - 1.0 kg per piece	apx. 3.0 kg per crate	550174
Fillet, with skin		apx. 0.8 - 1.0 kg per piece	apx. 3.0 kg per crate	550387
Loin, 20% glaze	❄️ msc	apx. 180 - 200 g per piece	apx. 5.0 kg per crate	562328
Loin, with skin		apx. 800 g+ per piece	apx. 3.0 kg per crate	550766
Loin, with skin, premium, unglazed	❄️	apx. 0.8 - 1.2 kg per piece	apx. 5.0 kg per crate	562494

Gurnard

Description		Weight of a piece	Quantity per item	Item number
Fillet, with skin, 20% glaze	❄️	apx. 100 - 150 g per piece	apx. 5.0 kg per crate	560882
Fillet, with skin, 20% glaze	❄️	apx. 100 - 150 g per piece	apx. 10.0 kg per box	562178
Red gurnard fillet, with skin		apx. 100 - 150 g per piece	apx. 3.0 kg per crate	551507
Red, round		apx. 300 - 500 g per piece	apx. 3.0 kg per crate	550191

Pink sea bream



Salmon

Product	Description	Weight of a piece	Quantity per item	Item number
Fillet	trim D	apx. 1.0 - 1.4 kg per piece	1 piece per crate	550370
	trim D	apx. 1.4 - 1.8 kg per piece	1 piece per crate	550141
	trim D, with skin, scaled	apx. 1.0 - 1.4 kg per piece	1 piece per crate	550249
	trim D, with skin, land-based	apx. 1.1 - 1.4 kg per piece	1 piece per crate	551589
	trim D, with skin, land-based	apx. 1.4 - 1.8 kg per piece	1 piece per crate	551617
	trim E, without skin	apx. 1.0 - 1.4 kg per piece	1 piece per crate	550230
	FÄRÖER Trim D	apx. 1.4 - 1.8 kg per piece	1 piece per crate	550767
	FÄRÖER Trim D	apx. 1.8 - 2.2 kg per piece	1 piece per crate	551448
	LABEL ROUGE Trim D, vacuum-packed	apx. 1.0 - 1.4 kg per piece	1 piece per crate	551564
	LABEL ROUGE Trim D, loose	apx. 1.4 - 1.8 kg per piece	1 piece per crate	551485
FÄRÖER	gutted	apx. 4.0 - 5.0 kg per piece	1 piece per crate	551276
	gutted	apx. 5.0 - 6.0 kg per piece	1 piece per crate	551084
	gutted	apx. 6.0 - 7.0 kg per piece	1 piece per crate	551312
LABEL ROUGE	gutted	apx. 3.0 - 4.0 kg per piece	1 piece per crate	550268
	gutted	apx. 4.0 - 5.0 kg per piece	1 piece per crate	550669
	gutted	apx. 5.0 - 6.0 kg per piece	1 piece per crate	550376
	gutted	apx. 6.0 - 7.0 kg per piece	1 piece per crate	550818
	gutted	apx. 7.0 - 8.0 kg per piece	1 piece per crate	550968
Salmon	graved salmon, BUFFET, without skin, sliced ❄️	apx. 0.9 - 1.4 kg per piece	1 piece per crate	560180
	superior, gutted	apx. 5.0 - 6.0 kg per piece	1 piece per crate	551457
	superior, gutted	apx. 6.0 - 7.0 kg per piece	1 piece per crate	550438
ORA King	gutted	apx. 3.0-4.0 kg per piece	1 piece per crate	550351
	gutted	apx. 4.0 - 5.0 kg per piece	1 piece per crate	551111
Pollock	fillet, without skin, unglazed ❄️	apx. 230 - 450 g per piece	apx. 6.81 kg per crate	561284
	fillet, with skin	apx. 400 - 600 g per piece	apx. 3.0 kg per crate	550830
	loin, 10% glaze 🌊 msc	apx. 160 - 180 g per piece	apx. 5.0 kg per crate	562347
	loin, without skin	apx. 150 g+ per piece	apx. 3.0 kg per crate	550423
	loin, without skin	apx. 300 g per piece	apx. 3.0 kg per crate	551577



Anglerifish

Description	Weight of a piece	Quantity per item	Item number
Cheeks		apx. 3.0 kg per crate	550188
Fillet	500 - 800 g per piece	apx. 3.0 kg per crate	550428
Fillet, without skin	apx. 1.0 -apx. 2.0 kg per piece	2 pieces per crate	550208
Whole	apx. 1.0 -apx. 2.0 kg per piece	2 pieces per crate	550160
Whole, with head	5.0 - 10.0 kg per piece	1 piece per crate	550352
Liver		apx. 2.0 kg per crate	550343
Top trim, without belly flap	apx. 2.0 - 4.0 kg per piece	1 piece per crate	550235
Top trim, without belly flap	4.0 -apx. 6.0 kg per piece	1 piece per crate	550227

Sea bass

Description	Weight of a piece	Quantity per item	Item number
Gutted, scaled, farmed	apx. 300 - 400 g per piece	apx. 3.0 kg per crate	550386
Butterfly, without head, PBO, 10% glaze ❄️	apx. 170 - 200 g per piece	apx. 3.0 kg per crate	562911
Fillet, with skin	apx. 300 g+ per piece	apx. 3.0 kg per crate	551579
Fillet, with skin	apx. 140 - 180 g per piece	apx. 2.0 kg per crate	551277
Fillet, 20% glaze ❄️	apx. 120 - 160 g per piece	apx. 3.0 kg per crate	560928
Fillet, with skin, PBO, 10% glaze ❄️	apx. 160 - 200 g per piece	apx. 3.0 kg per crate	562482
Round, fishing	apx. 2.0 - 3.0 kg per piece	1 piece per crate	550161
Round, fishing	apx. 3.0 - 4.0 kg per piece	1 piece per crate	550261
Round, fishing	apx. 4.0+ kg per piece	1 piece per crate	550410
Round, breeding, France	apx. 1.5 - 2.5 kg per piece	1 piece per crate	550971
Round, breeding, France	apx. 1.2 - 1.5 kg per piece	2 pieces per crate	551107



Chef’s Choice

»We have been working with Havelland Express for quite some time now and appreciate the high quality of their products and their reliability.«

Nils Ernst - Brasserie Colette, Munich

Rose fish

Description	Weight of a piece	Quantity per item	Item number
Fillet	apx. 120 – 350 g per piece	apx. 3.0 kg per crate	550833
Fillet, with skin	apx. 150 – 200 g per piece	apx. 3.0 kg per crate	550763
Fillet, with skin	apx. 200 – 400 g per piece	apx. 3.0 kg per crate	550815
Fillet, with skin	apx. 600 g+ per piece	apx. 3.0 kg per crate	551451
Fillet without skin, IQF, 10% glaze	❄ apx. 130 g+ per piece	apx. 5.0 kg per crate	563029
Fillet, 20 % Glasur	❄ apx. 180 – 200 g per piece	apx. 5.0 kg per crate	562163
Loin, with skin, scaled	apx. 100 g + per piece	apx. 3.0 kg per crate	550600
Whole	apx. 0, – 1.5 kg per piece	apx. 3.0 kg per crate	550297
Whole, gutted	apx. 2.0 kg+ per piece	1 piece per crate	550425

Red Snapper

Description	Weight of a piece	Quantity per item	Item number
Fillet, with skin, 20% glaze	❄ apx. 170 – 230 g per piece	apx. 5.0 kg per crate	560167
Whole, with head	apx. 1.0 – 2.0 kg per piece	2 pieces per crate	550262
Whole, with head	apx. 2.0 – 4.0 kg per piece	1 piece per crate	550263
Whole, with head	apx. 3.0 – 5.0 kg per piece	1 piece per crate	550365
Whole, with head	apx. 5.0 – 8.0 kg per piece	1 piece per crate	550419

Sulphur goatfish

Description	Weight of a piece	Quantity per item	Item number
Round	apx. 200 – 300 g per piece	apx. 3.0 kg per crate	550196
Round	apx. 300 – 400 g per piece	apx. 3.0 kg per piece	550346
Round	apx. 400 – 500 g per piece	apx. 3.0 kg per crate	550320

Plaice

Description	Weight of a piece	Quantity per item	Item number
Ready to cook	apx. 350 – 450 g per piece	apx. 3.0 kg per crate	550151
ready to cook	apx. 400 – 600 g per piece	apx. 3.0 kg per crate	550112
ready to cook, 15% glaze	❄ apx. 425 – 475 g per piece	apx. 3.0 kg per crate	561430
Fillet, with skin, 20% glaze	❄ apx. 120 – 160 g per piece	apx. 5.0 kg per crate	560154
Fillet without skin	apx. 80 – 100 g per piece	apx. 3.0 kg per crate	550111
Fillet without skin	apx. 120 g+ per piece	apx. 3.0 kg per crate	550892
Whole, gutted	apx. 1.0 kg+ per piece	1 piece per crate	550653
Whole, gutted	apx. 2.0 kg+ per piece	1 piece per crate	551557
Whole, gutted	apx. 0.8 – 1.0 kg per piece	apx. 3.0 kg per crate	550454

Smoked fish

Product	Description	Weight of a piece	Item number
Trout	fillet, smoked	❄ apx. 0.5 kg per tray	560806
Halibut	smoked, sliced	❄ apx. 1.0 kg per piece	560134
Smoked salmon	BUFFET, sliced	❄ apx. 1.0 –apx. 1.6 kg per piece	560176
	smoked salmon, not sliced, vacuum-packed	apx. 1.0 kg per piece	551493
Tuna	fillet, smoked	apx. 500 g per piece	550313

Swordfish

Description	Weight of a piece	Quantity per item	Item number
Fillet, without skin, vacuum-packed	apx. 2.0 – 5.0 kg per piece	1 piece per crate	550240
Whole	apx. 20 kg+ per piece	1 piece per crate	550348
Whole	apx. 15.0 – 20.0 kg per piece	1 piece per crate	550570

Merluccid

Description	Weight of a piece	Quantity per item	Item number
Fillet, with skin	apx. 200 – 400 g per piece	apx. 3.0 kg per crate	550647
Fillet, with skin, scaled	apx. 300 – 500 g per piece	apx. 3.0 kg per crate	551479
Fillet, with skin, PBO, unglazed	❄ apx. 170 – 255 g per piece	apx. 3.0 kg per crate	562886
Loin, with skin	apx. 200 – 400 g per piece	apx. 3.0 kg per crate	550887

Sole, wild catch

Description	Weight of a piece	Quantity per item	Item number
Whole	apx. 300 – 400 g per piece	apx. 3.0 kg per crate	550176
Whole	apx. 400 – 600 g per piece	apx. 3.0 kg per crate	550113
Whole	apx. 600 – 800 g per piece	apx. 3.0 kg per crate	550223
Whole	apx. 0.8 – 1.0 kg per piece	apx. 3.0 kg per crate	550206
Whole	apx. 1.0 – 1.5 kg per piece	apx. 3.0 kg per crate	550205

Red mullet



Spined Loach

Description		Weight of a piece	Quantity per item	Item number
Fillet, unglazed	❄️	apx. 400 - 800 g per piece	apx. 6.0 kg per crate	560924
Fillet, without skin		apx. 400 - 800 g per piece	apx. 3.0 kg per crate	550426
Loin, without skin		apx. 150 - 200 g per piece	apx. 3.0 kg per crate	550667

Turbot

Description		Weight of a piece	Quantity per item	Item number
Round, wild		apx. 3.0 - 4.0 kg per piece	1 piece per crate	550540
Round, wild		apx. 5.0 - 7.0 kg per piece	1 piece per crate	550115
Round, wild		apx. 6.0 - 8.0 kg per piece	1 piece per crate	550452
Round, wild		apx. 7.0 - 10.0 kg per piece	1 piece per crate	550322
Round, wild		apx. 10 kg+ per piece	1 piece per crate	550323
Fish carcasses	❄️		apx. 5.0 kg per crate	562490

Grouper

Description		Weight of a piece	Quantity per item	Item number
Fillet, with skin, 10% glaze	❄️	apx. 120 - 170 g per piece	apx. 5.0 kg per box	563131
Fillet, with skin, 20% glaze	❄️	apx. 170 - 230 g per piece	apx. 5.0 kg per box	563149
Spotted		apx. 2.0 - 4.0 kg per piece	1 piece per crate	551543
Round		apx. 3.0 - 5.0 kg per piece	1 piece per crate	550444
Round		apx. 10 kg+ per piece	1 piece per crate	550398



Turbot



Tuna

Finest tuna – refined Japanese style

- **Discover our high-quality AAA fillet** rom 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

Description		Weight of a piece	Quantity per item	Item number
Fillet, AA Ji Hao, without skin		apx. 2.0 - 4.0 kg per piece	1 piece per crate	551598
Fillet, AAA Ji Hao Gold, softpack, without skin		apx. 2.0 - 4.0 kg per piece	1 piece per crate	551596
Fillet, AAA Ji Hao Gold, without skin, vacuum-packed		apx. 2.0 - 4.0 kg per piece	1 piece per crate	551597
Fillet, rot, thawed		apx. 3.0 - 5.0 kg per piece	1 piece per crate	550301
Fillet, Sashimi Center Cut		apx. 2.0 - 4.0 kg per piece	1 piece per crate	550586
Loin "Yellowfin"	❄️	apx. 2.0 - 5.0 kg per piece	1 piece per crate	562323
Whole, with head		apx. 20.0 kg+ per piece		550195
Sushi Block »SAKU,« big-eyed tuna, unglazed		apx. 200 - 300 g per piece	2 pieces per package	562869

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

Description		Weight of a piece	Quantity per item	Item number
Fillet, with skin		apx. 200 - 400 g per piece	apx. 3.0 kg per crate	550634
Fillet, 20% glaze	❄️	apx. 170 - 230 g per piece	apx. 5.0 kg per crate	561937
Fillet, 20% glaze	❄️	apx. 230 - 300 g per piece	apx. 5.0 kg per crate	562249
Fillet, 20% glaze	❄️	apx. 300 - 500 g per piece	apx. 5.0 kg per crate	560450
Fillet, 20% glaze	❄️	apx. 500 - 800 g per piece	apx. 5.0 kg per crate	560665
Fillet, 20% glaze	❄️	apx. 800 g+ per piece	apx. 10.0 kg per crate	560439
Fillet, unglazed	❄️	apx. 400 - 450 g per piece	apx. 5.0 kg per crate	560135
Baltic Sea, gutted		apx. 1.5 - 2.5 kg per piece	apx. 5.0 kg per crate	551116
Baltic Sea, gutted		apx. 2.5 - 4.0 kg per piece	apx. 5.0 kg per crate	551112
Baltic Sea, gutted		apx. 4.0 kg+ per piece	apx. 5.0 kg per crate	551117
Round, breeding		apx. 1.0 -apx. 2.0 kg per piece	2 pieces per crate	550121
Round, wild catch, IJsselmeer		apx. 2.0 - 4.0 kg per piece	1 piece per crate	551303
Round, wild catch, Sweden		apx. 2.0 - 4.0 kg per piece	1 piece per crate	551302
Round, wild catch, Sweden		apx. 4.0 kg+ per piece	1 piece per crate	551328

Other fish

Product	Description		Weight of a piece	Quantity per item	Item number
Stone bass			apx. 4.0 - 5.0 kg per piece	1 piece per crate	551072
Alfonsino	round		apx. 0.5 - 1.0 kg per piece	apx. 3.0 kg per crate	550526
Black Cod	fillet, with skin, unglazed	❄️	apx. 700 - 800 g per piece	1 piece per crate	563104
Black Cod,	without head, unglazed	❄️	apx. 2.0 - 4.0 kg per piece	apx. 22.7 kg per crate	560678
Bonito	gutted		apx. 2.0 - 3.0 kg per piece	1 piece per crate	550347
Bottarga di Muggine	Muletnrogen, vacuum-packed		apx. 190 g per piece	1 piece per crate	510429
Butterfisch	fillet, without skin, 20% glaze	❄️	apx. 2.0 - 7.0 kg per piece	1 piece per crate	560578
Red scorponfish			apx. 0.8 - 1.0 kg per piece	apx. 3.0 kg per crate	550222



John Dory

Other fish

Product	Description		Weight of a piece	Quantity per item	Item number
European perch	fillet, Baltic Sea, scaled, with skin, 10% glaze	❄️	apx. 60 - 80 g per piece	apx. 5.0 kg per crate	562497
Brill	round		apx. 2.0 - 3.0 kg per piece	1 piece per crate	550646
	round		apx. 3.0 - 4.0 kg per piece	1 piece per crate	550234
Yellowtail amberjack	fillet, with skin, vacuum-packed, unglazed	❄️	apx. 1.2 kg+ per piece	1 piece per crate	562370
Japanese amberjack	round, Ikejime		apx. 4.0 - 5.0 kg per piece	1 piece per crate	551413
	fillet, with skin, vacuum-packed, Ikejime		apx. 1.5 kg per piece	1 piece per crate	551414
Common dolphinfish	whole		apx. 3.0 - 5.0 kg per piece	1 piece per crate	550782
	whole		apx. 5.0 - 10.0 kg per piece	1 piece per crate	551559
Mackerel	fillet, with skin		apx. 50 - 100 g per piece	apx. 3.0 kg per crate	550720
Goatfish	fillet, with skin, without head, with scales 20% glaze, IQF	❄️	apx. 80 - 120 g per piece	apx. 1.0 kg per crate	562908
	fillet, with skin	❄️	apx. 40 - 80 g per piece	apx. 1.0 kg per crate	560144
	North Sea		apx. 200 - 300 g per piece	apx. 3.0 kg per crate	551544
	North Sea		apx. 300 - 400 g per piece	apx. 3.0 kg per crate	551545
Cobia	whole		apx. 5.0 - 10.0 kg per piece	1 piece per crate	550437
	whole		apx. 3.0 - 5.0 kg per piece	1 piece per crate	551542
Parrotfish	gutted		apx. 2.0 - 3.0 kg per piece	1 piece per crate	550232
Stingray	without skin		apx. 2.0 - 3.0 kg per piece	1 piece per crate	550430



Haddock fillet

Other fish

Product	Description	Weight of a piece	Quantity per item	Item number
John Dory	whole	apx. 800 - 100 g per piece	apx. 3.0 kg per crate	550896
	whole	apx. 1.0 - 2.0 kg per piece	2 pieces per crate	550159
	whole	apx. 2.0 - 3.0 kg per piece	1 piece per crate	550241
Sardines	fillet, with skin	apx. 30 - 40 g per piece	apx. 3.0 kg per crate	550106
Haddock	fillet, with skin	apx. 400 g+ per piece	apx. 3.0 kg per crate	551553
Lake trout	gutted	apx. 2.0 - 3.0 kg per piece	1 piece per crate	551502
	fillet, with skin, PBO, IQF, 20% glaze	❄ apx. 400 g+ per piece	apx. 5.0 kg per crate	562481
Mirror carp	gutted	apx. 1.5 - 2.5 kg per piece	2 pieces per crate	550136
Pollack	with head, Ikejime	apx. 4.0 - 6.0 kg per piece	1 piece per crate	551488
Catfish	fillet, without skin, 15% Glasur, IQF	❄ apx. 200 - 500 g per piece	apx. 5.0 kg per crate	562504
	fillet, without skin	apx. 200 - 300 g per piece	apx. 3.0 kg per crate	551125
	loin, without skin	apx. 150 g+ per piece	apx. 3.0 kg per crate	551454
Nile perch	fillet, without skin	❄ apx. 300 - 500 g per piece	apx. 6.0 kg per crate	562502



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.
- **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.
- **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.

Product		Weight of a piece	Quantity per item	Item number
Red giant shrimp »Gambero Rosso«	❄	apx. 1.0 kg per tray	16 - 18 pieces per tray	562521
Red giant shrimp »Gambero Rosso«	❄	apx. 1.0 kg per tray	30 - 32 pieces per tray	562882



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

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

Description		Quantity per item	Item number
16/20 with head, with shells	❄️	apx. 1.0 kg per package	563157
21/25 with head, with shells	❄️	apx. 1.0 kg per package	563158



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.

Deep-sea scallops

Description		Weight of a piece	Item number
10/20 pieces / lbs, raw, unshelled	❄️ msc	apx. 1.0 kg per bag	562874
20/30 pieces/lb, raw, unshelled	❄️ msc	apx. 1.0 kg per bag	563107



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:**

Hispamare 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.

Carabinero, Shrimp

Description		Weight of a piece	Quantity per item	Item number
Carabinero Carpaccio	❄️	apx. 60 g per piece	10 portions per box	562991
With head, with shell, unglazed	❄️	apx. 80 g per piece	10 – 15 pieces per kg	562892
With head, with shell, unglazed	❄️	apx. 200 g per piece	4-5 pieces per kg	562891
Carcasses, unglazed	❄️		apx. 1.0 kg per bag	562966
Shrimp tail, with shell	❄️	apx. 40 g per piece	20 – 30 pieces per kg	562498
Shrimp tail, with shell	❄️	apx. 20 g per piece	40 – 60 pieces per kg	562893

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.
- » **Focus on gastronomy:**

The company supplies wholesalers and restaurants throughout Europe with customized solutions and advice for kitchen professionals.
- » **Quality with origin:**

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

Product	Description		Weight of a piece	Quantity per item	Item number
Scallops	whole, in the shell	❄️	apx. 200 – 250 g per piece	apx. 5.0 kg per crate	562387
King crab	Alaska, legs and claws, cooked, whole, 3L, premium	❄️	apx. 0.9 – 1.1 kg per piece	apx. 2.5 kg per crate	562523
	Alaska, legs and claws, raw, whole, 3L, premium	❄️	apx. 0.9 – 1.1 kg per piece	apx. 2.5 kg per crate	562522
	Alaska, legs and claws, M, cooked, halved	❄️	apx. 250 – 500 g per piece	apx. 2.5 kg per box	563083
	Meat, cooked	❄️		apx. 200 g per package	562962
Snow crab	Combo meat, thigh and leg meat, cooked	❄️		apx. 400 g per package	563021
Brown crab	white meat, cooked	❄️		apx. 350 g per package	563085



Krijn Verwijs

SHELLFISH FISHING WITH HISTORY – FROM YERSEKE SINCE 1880

 **LOCATION:** Netherlands

» **Family business with tradition:**

Since 1880, Krijn Verwijs has been synonymous with sustainable shellfish and crustacean production—now in its fourth generation, run by Bram and Caroline Verwijs.

» **»Seafarmers by Nature«:**

Under this philosophy, Krijn Verwijs combines environmental awareness, transparency, and craftsmanship—with a focus on quality and origin.

» **Center of shellfish fishing:**

Based in Yerseke, the Dutch heart of shellfish, the company processes fresh oysters, mussels, cockles, and more every day.

» **International network:**

With around 120 employees and the »Premier« brand, the company supplies customers throughout Europe – from delicatessens to top restaurants.

Oysters

Product	Weight of a piece	Quantity per item	Item number
Supreme, No. 2	apx. 86 – 120 g per piece	24 pieces per basket	551548
Fine de Claire, No. 2	apx. 86 – 120 g per piece	48 pieces per basket	551271
OYSRI, No. 2	apx. 86 – 120 g per piece	48 pieces per basket	551227
LA ZÉLANDAISE, No. 2	apx. 86 – 120 g per piece	48 pieces per basket	551226

Lobster, live

Origin	Weight of a piece	Quantity per item	Item number
Europe	apx. 400 – 600 g per piece	1 piece per crate	551249
Europe	apx. 600 – 800 g per piece	1 piece per crate	551250
Europe	apx. 800 – 1000 g per piece	1 piece per crate	551251
Europe	apx. 1.0 – 1.5 kg per piece	1 piece per crate	551252
Europe	apx. 1.5 – 2.5 kg per piece	1 piece per crate	551253
Canada	apx. 450 – 552 g per piece	1 piece per crate	570113
Canada	apx. 553 – 661 g per piece	1 piece per crate	570107
Canada	apx. 662 – 789 g per piece	1 piece per crate	551228
Canada	apx. 800 – 1000 g per piece	1 piece per crate	570109
Canada	apx. 1.0 kg+ per piece	1 piece per crate	570127



Crustaceans

Product	Weight of a piece	Quantity per item	Item number
Norway lobster	15 – 20 pieces per kg	apx. 3.0 kg per crate	550477
	4 – 7 pieces per kg	apx. 3.0 kg per crate	550497
Crab meat		apx. 500 g per package	551103
Brown crab	apx. 400 – 600 g per piece	apx. 3.0 kg per crate	550510
	apx. 600 – 800 g per piece	apx. 3.0 kg per crate	550462

Shellfish

Product	Description	Quantity per item	Item number
Scallops PREMIER	dry, without roe, thawed	apx. 1.0 kg per cup	551263
	dry, without roe, thawed	apx. 1.0 kg per cup	551264
Mussel	EXTRA	apx. 1.0 kg per tray	550512
Grooved carpet shell	size M	apx. 1.0 kg per tray	550473
Razor clam – Pieds de Couteaux		apx. 1.0 kg per bag	551209

Lobster





Peixos de Palamós

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



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.

Product	Description	Weight of a piece	Quantity per item	Item number
Octopus	carpaccio	❄️ apx. 50 g per piece	24 pieces per box	562207
Razor clam	big	❄️ 14 - 16 cm per piece	apx. 1.0 kg per box	562493
Monkfish cheeks	unglazed	❄️	apx. 1.5 kg per crate	562872



Crustaceans further selection

THE RIGHT PRODUCT FOR EVERY NEED

Product	Description	Weight of a piece	Quantity per item	Item number
Pink shrimp	cooked	apx. 12.5 g - 16.7 g per piece	apx. 2.0 kg per crate	550458
Crayfish	cooked, unglazed	❄️ apx. 500 g per package		560168
	tails, cooked, in a block	❄️ apx. 2.3 - 3.0 g per piece	apx. 2.0 kg per package	563050
Shrimp	Red Shrimp Carpaccio	❄️ apx. 50 g per package	10 packages per box	562967
	skewers, seawater, 20% glaze	❄️ apx. 100 g per piece	10 pieces per box	560398
Norway lobster	8/12, whole, 25% glaze	❄️ 8 - 12 pieces per kg	apx. 1.0 kg per tray	562517
Mangrove crab	ribbed - softshell crab, 10% glaze	❄️ apx. 100 g per package	10 pieces per package	563087



Crayfish tails

Shrimp

Product		Weight of a piece	Quantity per item	Item number
Red Shrimp Carpaccio		apx. 50 g per portion	10 portions per package	562967

High Pressure Lobster

Product		Weight of a piece	Quantity per item	Item number
Meat, raw, claw and joint meat	 msc	apx. 227 g per bag	1 bag	562954
Meat, raw, claw and joint meat	 msc	apx. 250 g per bag	1 bag	563174
Meat, raw, claw and joint meat	 msc	apx. 454 g per bag	1 bag	562366
Whole, raw		apx. 400 - 450 g per piece	12 pieces per box	562903
Whole, raw		apx. 428 - 450 g per piece	11 pieces per box	562271
Whole, raw		apx. 500 - 550 g per piece	10 pieces per box	563124
Half, raw		apx. 200 - 225 g per piece	22 pieces per box	562280
Half, raw	 msc	apx. 250 - 300 g per piece	17 pieces per box	562333
Tails, with shell		apx. 140 - 170 g per piece	apx. 4.54 kg per box	562270

Lobster

Product		Weight of a piece	Quantity per item	Item number
Chic, alive		apx. 450 - 550 g per piece	apx. 8.0 kg per crate	550848
Quarter, alive		apx. 550 - 650 g per piece	apx. 8.0 kg per crate	550849
In the ice block		apx. 350 g per piece	10 pieces per crate	563051
Carcasses, unglazed			apx. 11.34 kg per crate	562337
Tails		apx. 140 - 170 g per piece	apx. 4.54 kg per crate	562883



High Pressure
Lobster, Tails, and
Claws



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

Black tiger prawn

Description		Weight of a piece	Item number
SW, 2/4, with head, 20% glaze		apx. 1.0 kg per box	562489
SW, 4/6, with head, 20% glaze		apx. 1.0 kg per box	560272
SW, 6/8, with head, 20% glaze		apx. 1.0 kg per box	560411
SW, 6/8, without head, easy peel, 20% glaze		apx. 1.0 kg per bag	560409
SW, 8/12, peeled, deveined, 20% glaze		apx. 1.0 kg per bag	560407
SW, 8/12, with head, 20% glaze		apx. 1.0 kg per box	560399
SW, 8/12, without head, easy peel, 20% glaze		apx. 1.0 kg per bag	560424
SW, 13/15, without head, easy peel, 20% glaze		apx. 1.0 kg per bag	561266
SW, 16/20, peeled, deveined, 20% glaze		apx. 1.0 kg per bag	562958
SW, 16/20, without head, easy peel, 20% glaze		apx. 1.0 kg per bag	560396
SW, 26/30, peeled, deveined, 20% glaze		apx. 1.0 kg per bag	560390
SW, 31/40, peeled, 20% glaze		apx. 1.0 kg per bag	560395
SW, 16/20, with head, 20% glaze		apx. 1.0 kg per bag	560940

Red shrimp

Description		Weight of a piece	Item number
8/12, without head, easy peel, 20% glaze		apx. 1.0 kg per bag	562484
8/12, easy peel, 20% glaze		apx. 1.0 kg per bag	562485
10/20, with head, unglazed		apx. 2.0 kg per box	560392
13/15, without head, easy peel, 20% glaze		apx. 1.0 kg per bag	562566
Premium, without head, easy peel, 20% glaze		apx. 1.0 kg per bag	560780

Discover the variety of oysters

Oysters impress with their diverse flavors and textures, ranging from delicate and creamy to salty and strong, offering a unique culinary experience.

Fin:

Mild, creamy, and delicate in flavor. These oysters are characterized by their soft texture and pleasant mildness, which make them particularly accessible.

Royal:

Full-bodied, nutty, and strong. They offer an intense taste experience with nutty notes and a distinct aroma.

Spéciale:

Often a complex, balanced flavor. These oysters combine different aromas to create a harmonious overall impression and offer a multi-layered palette of flavors.

Boudeuse:

Powerful, with pronounced minerality. They impress with their intense minerality and powerful depth of flavor.

Ostra Regal:

Delicate, fresh, and balanced in flavor. These oysters present themselves with a fresh, elegant note and a balanced symmetry of flavor.

Sentinelle:

The taste is elegant and fresh, indicating a pleasant, light fruitiness and a harmonious balance between acidity and freshness.

Gillardeau:

These oysters are renowned for their delicate texture, which is pleasantly soft and fine on the palate. The flavor is balanced, with a harmonious combination of salty and nutty notes.

Tsarskaya:

An exclusive variety with a rich, full-bodied aroma and a creamy texture reminiscent of luxury and sophistication.

Oyster sizes

Oyster sizes are classified according to diameter and weight, with different uses and sizes ranging from small petit oysters to large très grand specimens.

1. TP = Très Petit (Very small) = No. 5

➤ Weight: 30 – 45 g

2. P = Petit (Small) = No. 4

➤ Weight: 45–70 g

➤ Use: appetizer, individual oysters

3. M = Moyen (Middle) = No. 3

➤ Weight: 70–apx. 90 g

➤ Use: classic oysters, main courses

4. G = Grand (Large) = No. 2

➤ Weight: 90–110 g

➤ Use: special occasions, high-quality oysters

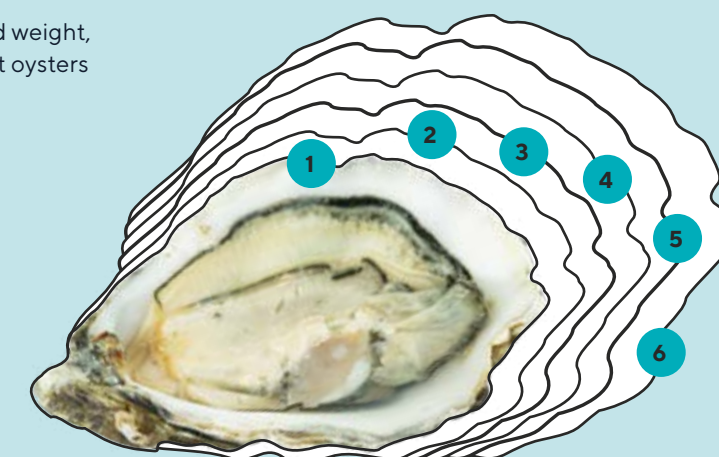
5. TG = Très Grand (Very large) = Nr. 1

➤ Weight: over 110 g

➤ Use: particularly large oysters, often as a specialty

6. Extra large oysters

➤ Weight: 150 g



Pearls of the sea



LOCATION: France, Marennes



Chef’s Choice

»We are delighted to be working with Havelland Express, as they offer a diverse selection of oysters that are ideal for our oyster bar. They are a reliable partner that we can always count on.«

Jacob Tracy,
 Department Manager & Executive Chef - KaDeWe - Die Sechste, Berlin

- Family business with tradition:**
 Huîtres Hervé - The Hervé family has been farming oysters since 1939 – now in its third generation, using modern, sustainable methods.
- Optimal conditions:**
 The oysters grow in shallow basins with fresh and salt water, resulting in tender meat and a mild, nutty flavor.
- Hand-picked quality:**
 Each oyster is carefully selected and impresses with its perfect balance of iodine, sweetness, and minerality.
- For upscale dining:**
 From »Fine de Claire« to »Spéciale N°2« – each variety offers a unique texture, color, and flavor for top-class gastronomy.

Auster Boudeuse

Description	Quantity per item	Item number
No. 4	12 pieces per basket	551525
	48 pieces per basket	551527
	96 pieces per basket	551528
No. 5	48 pieces per basket	551530

Oyster Fine

Description	Quantity per item	Item number
No. 1	48 pieces per basket	551515
	12 pieces per basket	551517
	24 pieces per basket	551518
No. 2	48 pieces per basket	551519
	96 pieces per basket	551520
No. 3	24 pieces per basket	551522
	48 pieces per basket	551523

Oysters

Product	Description	Quantity per item	Item number
Baby-Peter	No. 5	48 pieces per basket	551533
Ronce	No. 2	48 pieces per basket	551535
Royal	No. 2	48 pieces per basket	551536
	No. 3	48 pieces per basket	551566
Spéciale	No. 2	48 pieces per basket	551537
	No. 3	48 pieces per basket	551563

Crustaceans and shellfish

Product	Description	Quantity per item	Item number
Imperial Shrimp	40/60	apx. 1.0 kg per crate	551614
Clams		apx. 1.0 kg per basket	551539



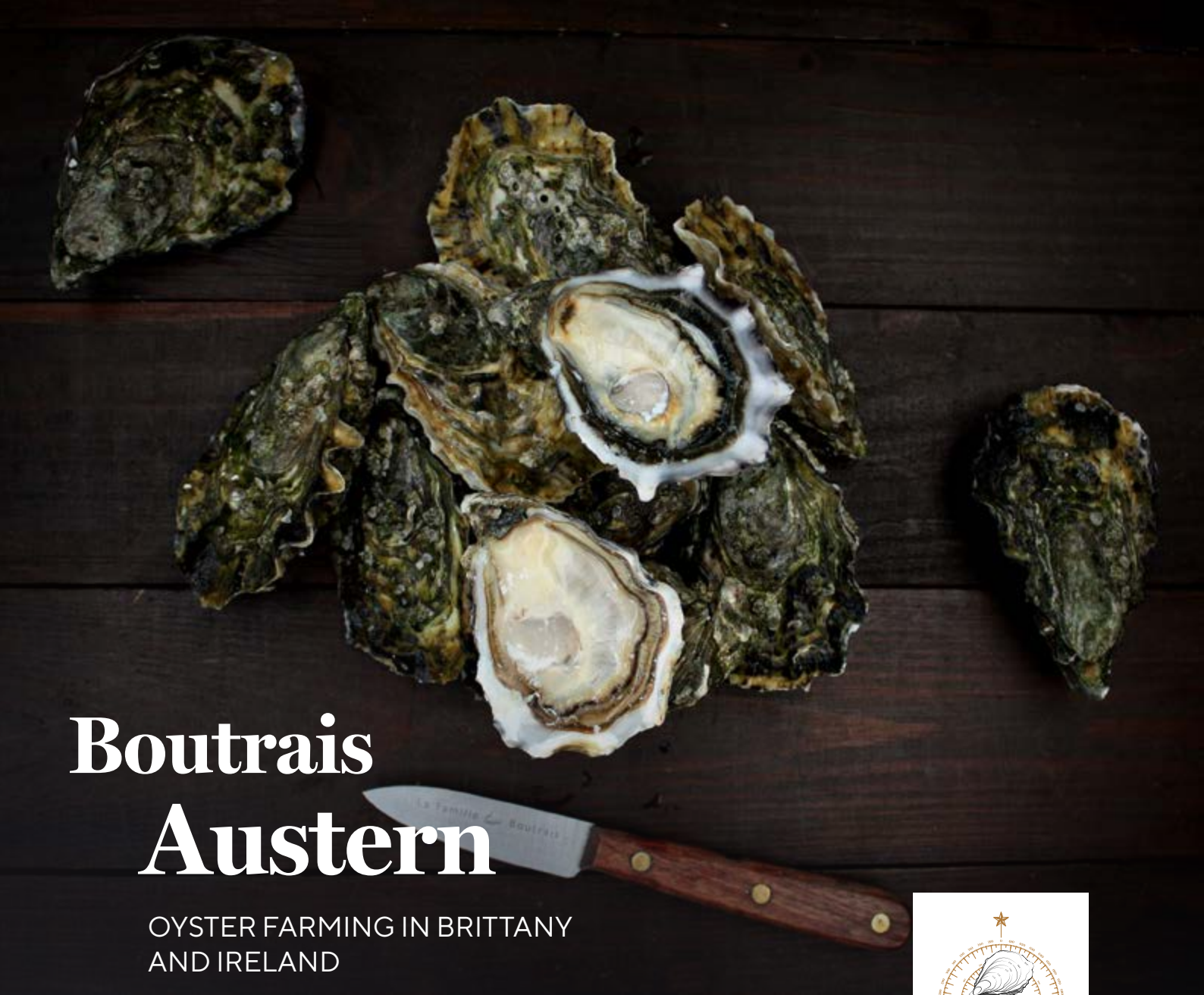
Oyster Fine

Good to know

In these basins, nutrient-rich freshwater from rivers meets mineral-rich seawater—a natural symbiosis that creates ideal conditions for refining oysters.



Oyster Royal



Boutrais Austern

OYSTER FARMING IN BRITTANY AND IRELAND

LOCATION: France

- Family business with tradition:
Founded by Pascal Boutrais, now run by his son Hugo – with five oyster farms of its own in Brittany.
- Own breeding in Ireland:
The young oysters grow up in the nutrient-rich Clew Bay – for optimal quality right from the start.



Sentinelle No. 2

- Hand-picked premium varieties:
Ostra Regal, Sentinelle, and Sélection Marine impress with their delicate sea flavor and firm texture.
- Gold refined:
Sélection Gold is dusted with 22-carat edible gold petals – a real highlight for top-class gastronomy.

Boutrais Austern is a family-run business based in Brittany. With five oyster farms of its own and a unique breeding bay in Ireland, the Boutrais family stands for uncompromising quality, artisanal care, and a deep connection to nature. Their oysters are the result of decades of experience and a genuine passion for the product.



France

Product	Description	Weight of a piece	Item number
Céline	No. 2	48 pieces per basket	551124
Sentinelle	No. 2	48 pieces per basket	551122
	No. 3	48 pieces per basket	551284
Plates	TTG	25 pieces per basket	551620
	G	50 pieces per basket	551621
	M	50 pieces per basket	551622

Ireland

Product	Description	Weight of a piece	Item number
Ostra Amulette	No. 4	48 pieces per basket	551572
Ostra Regal	No. 2	24 pieces per basket	551412
	No. 2	48 pieces per basket	551121
	No. 3	48 pieces per basket	551283
Ostra Regal GOLD	No. 2	24 pieces per basket	551123
	No. 2	48 pieces per basket	551120
	No. 4	24 pieces per basket	551285



Plates M

Good to know

Boutrais Austern combine French craftsmanship with Irish nature. The combination of our own breeding, careful selection, and exclusive varieties such as Ostra Regal make them a fixture on the best menus in Europe.



Ostra Regal GOLD No. 2



Gillardeau

OYSTER FARMING WITH FAMILY HISTORY



Oysters

further selection

THE RIGHT PRODUCT FOR EVERY NEED

 **LOCATION:** France, Marennes–Oléron

Good to know

Gillardeau oysters are so sought after that they are copied worldwide – the family business protects its originals with a laser engraving system that marks each individual oyster.

» **A tradition spanning four generations:**

The Gillardeau family has been farming oysters for over 100 years—with dedication and artisanal precision.

» **Best conditions:**

Gillardeau oysters are first grown for nine months in breeding containers and then for three years in nutrient-rich waters. During this time, they are tended, turned, and cleaned over 60 times.

» **Hand-picked selection:**

Each oyster is carefully inspected and bears the famous »G« branding as a sign of origin and excellence.

» **Distinctive taste:**

Gillardeau oysters are characterized by their firm, meaty interior and a particularly pure, slightly sweet and nutty flavor. They are considered a top-class delicacy worldwide.

Oysters

Description	Quantity per item	Item number
No. 1	48 pieces per basket	550902
No. 2	48 pieces per basket	550853
No. 2	96 pieces per basket	551484
No. 3	12 pieces per basket	551183
No. 3	48 pieces per basket	551184
No. 4	48 pieces per basket	551085
No. 4	96 pieces per basket	551280
No. 5	48 pieces per basket	551281

Accessories for oysters

Product	Description	Quantity per item	Item number
Oyster knife	oyster shucker	1 piece	550468

Oysters

Product	Description	Weight of a piece	Quantity per item	Item number
Belon	G	apx. 66 – 85 g per piece	50 pieces per basket	551623
Belon	TG	apx. 86 – 105 g per piece	50 pieces per basket	551624
Belon	TTG	apx. 106 – 165 g per piece	50 pieces per basket	570110
Belon	PDC	apx. 166 g+ per piece	50 pieces per basket	551626
Cork	No. 2		50 pieces per basket	570121
Muirgen	No. 3		50 pieces per basket	570125
TARBOURIECH - La Réserve	No. 2		48 pieces per basket	551510
Tsarskaya	No. 2		50 pieces per basket	550505
	No. 3		50 pieces per basket	570122
Utah Beach	No. 2		48 pieces per basket	550941

Good to know

Belon oysters mature in the mouth of the Bélon River, where fresh and salt water mix. This unique environment gives them their characteristic nutty flavor with a creamy texture—a profile that clearly sets them apart from other oysters.



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.
- » **Craftsmanship with origin:**

Production follows traditional rituals, characterized by respect for nature and animals.
- » **Purity without compromise:**

The caviar is obtained fresh and unpasteurized from unfertilized sturgeon eggs – for the finest texture and taste.
- » **Highly regarded in top-class gastronomy:**

With its perfect texture and balanced aroma, Antonius Caviar impresses discerning kitchens worldwide.

Product	Weight of a piece	Item number
Albino	apx. 30 g per can	532631



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	Item number
5*	apx. 20 g per can	532833
5*	apx. 30 g per can	532493
5*	apx. 50 g per can	532494
5*	apx. 125 g per can	532495
5*	apx. 250 g per can	532788
5*	apx. 500 g per can	532789
6*	apx. 30 g per can	532797
6*	apx. 50 g per can	532798
6*	apx. 125 g per can	532799
6*	apx. 500 g per can	532850

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	Item number
5*	apx. 20 g per can	532832
5*	apx. 30 g per can	532490
5*	apx. 50 g per can	532491
5*	apx. 125 g per can	532492
5*	apx. 250 g per can	532808
5*	apx. 500 g per can	532853
5*	apx. 1.0 kg per can	532852
6*	apx. 30 g per can	532800
6*	apx. 50 g per can	532801
6*	apx. 125 g per can	532802

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.



Imperial Caviar

KAVIAR MIT ORIGIN – EXCLUSIVE, SUSTAINABLE, MASTERFULLY REFINED



 **LOCATION:** Germany, Berlin

Good to know

Imperial Caviar combines decades of experience with a clear promise of quality: only the best roe makes it into the product range.

- › **30 years of expertise:**
Imperial Caviar GmbH is one of Germany’s leading caviar importers, with roots in the Persian caviar tradition and headquarters in Berlin.
- › **Hand-picked quality:**
The range includes the finest sturgeon caviar from sustainable aquaculture – with a focus on purity, taste, and traceability.
- › **Delicacies for connoisseurs:**
In addition to caviar, Imperial Caviar also offers premium salmon and other delicacies—for upscale restaurants and discerning retailers.
- › **Reliable partner:**
As an owner-managed company with an international network, Imperial Caviar stands for personal advice, fast delivery, and uncompromising freshness.

Caviar

Weight of a piece	Item number
apx. 10 g per can	532775
apx. 30 g per can	532776
apx. 50 g per can	530600

AKI

ALTONAER KAVIAR IMPORT HAUS



 **LOCATION:** Germany, Hamburg

- › **Nearly 100 years of expertise:**
AKI is one of the world’s most traditional caviar houses, founded in Altona, Hamburg.
- › **Sustainable origin:**
The products come from certified aquaculture and meet the highest standards, such as »Friends of the Sea.«

Caviar

Product	Weight of a piece	Item number
Arenkha, made from smoked herring	apx. 120 g per jar	531165
Whitefish	apx. 100 g per jar	532525
Brown trout	apx. 100 g per jar	530140
Northern pike	apx. 100 g per jar	530128
Chum salmon	apx. 100 g per jar	530139
Original Tobiko, flying fish roe, red	apx. 90 g per jar	531224
Trout	apx. 100 g per jar	530231
Lumpfish	apx. 100 g per jar	531052

Mini Blinis

Description	Quantity per item	Item number
5.5 cm	 16 pieces per package, 10 packages per box	563159



Northern pike caviar



Fangst

A NEW APPROACH TO PRESERVING
FISH IN THE NORDIC REGION

 **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.

Product	Description	Weight of a piece	Item number
Trout	Rainbow trout, smoked	apx. 100 g per can	515882
Herring	Smoked herring No. 1	apx. 100 g per can	515880
Cockles	Limfjord cockles	apx. 100 g per can	532587
Salmon	FAROE SALMON, grilled	apx. 100 g per can	515883
Mussels	Blamusling No. 1 marinated	apx. 100 g per can	532586
Sardines	Brisling No. 2, smoked over beech wood in rapeseed oil	apx. 100 g per can	532584
Sardines	Brisling No. 4, natural in Rapeseed Oil	apx. 100 g per can	532583



Mussels, Blamusling



Seafood

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Seafood delicacies

Product	Description	Weight of a piece	Quantity per item	Item number
Algae	for decoration		apx. 5.0 kg per bag	551464
Lobster	lobster butter	apx. 370 g per can	1 piece per crate	550103
	lobster soup paste	apx. 450 g per can	1 piece per crate	550300
Crayfish	crayfish butter	apx. 370 g per can	1 piece per crate	550102
Salicornia	fresh sea asparagus		apx. 1.0 kg per crate	550284
Sea urchin			apx. 3.0 kg per crate	550494
Tobiko - Flying fish caviar	green, wasabi	❄ apx. 500 g per tray	1 piece per crate	560387
	orange	❄ apx. 500 g per tray	1 piece per crate	560977
Wakame	Algae salad	❄ apx. 1.0 kg per package	1 piece per crate	560473

Shellfish & Snails

Product	Description	Weight of a piece	Quantity per item	Item number	
Amandes sea slug			apx. 3.0 kg per bag	550491	
Bouchot mussels	Morisseau mussels		90 pieces per kg, apx. 5.0 kg per bag	550475	
Bulot	whelk			550488	
Green mussels	unglazed	❄	apx. 1.0 kg per package	560402	
Scallops	in the shell, dipped	apx. 200 - 250 g per piece	apx. 6.0 kg per basket	551541	
	in shell, 10-11 cm, Norway	apx. 185 - 192 g per piece	apx. 5.0 kg per crate	551607	
	in shell, 11-12 cm, Norway	apx. 227 - 238 g per piece	apx. 5.0 kg per crate	551608	
	in shell, 12-13 cm, Norway	apx. 227 - 238 g per piece	apx. 5.0 kg per crate	551609	
	in shell, 13+ cm, Norway	apx. 278 - 313 g per piece	apx. 5.0 kg per crate	551610	
	in shell, 14+ cm, Norway	apx. 385 - 417 g per piece	apx. 5.0 kg per crate	551611	
Mussels	medium size		apx. 1.0 kg per tray	551463	
	Föhrer EXTRA		apx. 1.0 kg per tray	550508	
	Barlomar, cooked, pasteurized, vacuum-packed	❄	apx. 1.0 kg per tray	561271	
Mussel	meat, 10% glaze	❄	apx. 1.0 kg per bag	560401	
Percebes	rock oyster		apx. 3.0 kg per crate	550518	
Carpet shells	meat, 20% glaze	❄	apx. 1.0 kg per bag	562538	
Clamshells	brown		apx. 1.0 kg per bag	551006	
	brown, cooked, whole	❄	apx. 14 - 20 g per piece	apx. 1.0 kg per bag	563129
	brown, cooked, whole	❄	apx. 17 - 25 g per piece	apx. 1.0 kg per bag	563093
	white, cooked, whole	❄	apx. 17 - 25 g per piece	apx. 1.0 kg per bag	563092
	Carpet shell clams			apx. 1.0 kg per bag	550474

Squid

Product	Description	Weight of a piece	Quantity per item	Item number
Baby octopus	whole, cleaned, 20-40, 25% glaze	apx. 25 - 50 g per piece	apx. 1.0 kg per bag	563162
Squids	thawed	apx. 50 - 100 g per piece	apx. 2.0 kg per crate	551495
Squid		apx. 300 - 500 g per piece	apx. 3.0 kg per crate	550192
		apx. 0.5 - 1.0 kg per piece	apx. 3.0 kg per crate	551450
		apx. 1.0 - 1.5 kg per piece	apx. 3.0 kg per crate	550453
	Patagonia, unglazed	❄ apx. 60 - 100 g per piece	apx. 1.0 kg per package	560745
Squid	IQF, 20% glaze	❄ apx. 50 - 100 g per piece	apx. 1.0 kg per bag	560987
	Tubes »BLUE« U 5, 30% glaze	❄ apx. 175 g per piece	4 pieces per bag	562949
	Tubes U 10, 30% glaze	apx. 100 g per piece	apx. 1.0 kg per bag	560968
Octopus	cleaned	❄ apx. 1.0 kg+ per piece	1 piece per crate	550181
	cleaned, thawed	apx. 2.0 - 3.0 kg per piece	1 piece per crate	551494
	cleaned, 10% glaze	apx. 1.0 kg+ per piece	1 piece per crate	560454
	tentacles, cooked, vacuum-packed	apx. 300 - 350 g per piece	2 pieces per bag	551171

Fruits & Vegetables

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»As a former chef, it is a daily pleasure for me to work with first-class ingredients and select them for our customers with the highest standards in mind. I place particular emphasis on sustainable sourcing, seasonal freshness, and close cooperation with trusted producers. «

Max Leopold Landhäuser, Purchasing



Keltenhof

FRESHNESS FROM THE FILDER PLAIN



 **LOCATION:** Germany, Baden-Württemberg

- » **Traditional company with high quality standards:**
Since 1958, Keltenhof has been synonymous with vegetable cultivation to the highest standards—now run by Gerhard Daumüller, the second generation of the family.
- » **Fresh produce logistics for the catering industry:**
Harvested in the morning, processed at noon, delivered the day after next – for maximum freshness and flavor.

- » **Sustainable production:**
Energy generation via solar panels and water cycles for field irrigation – resource-saving and efficient.
- » **Variety from the open field and greenhouse:**
Salads, herbs, and edible flowers are grown under organic conditions on the Filder plain near Stuttgart.



»Havelland Express stands for innovation, reliability, speed, and quality, among other things. Our partner has a wealth of expertise, which suits us well. We see ourselves as freshness partners on equal footing.«

Gerhard Daumüller, Management – Keltenhof Frischprodukte

Leaves

Product	Description	Weight of a piece	Quantity per item	Item number
Begonia		apx. 100 g per tray	1 tray	521716
Flower mix		apx. 15 g per tray	1 tray	521018
Daisy			15 pieces per tray	521042
Snapdragon			15 pieces per tray	521648
Oxalis	green	apx. 15 g per tray	1 tray	521011
	red	apx. 15 g per tray	1 tray	520696
Marigolds		apx. 75 g per tray	1 tray	521820
Violet			35 – 45 pieces per tray	521062

Vegetables

Product	Description	Weight of a piece	Quantity per item	Item number
Wild broccoli, bimi	crisp, sweet, nutty		apx. 1.5 kg per crate	521718
	crisp, sweet, nutty	apx. 300 g per bag	1 bag	521041
Mini baby fennel	fine, crisp, sweet		12 pieces per tray, 1 tray	521752
Mini radishes			15 pieces per tray, 1 tray	521250
Pak Choi	wild, juicy, crisp, gentle	apx. 125 g per tray	1 tray	521777
Wild cauliflower	crisp, buttery, nutty	apx. 300 g per bag	1 bag	521206
	Mix, pink cauliflower, romanesco, wild cauliflower	apx. 300 g per tray	1 tray	521837
	pink, crisp, aromatic	apx. 300 g per tray	1 tray	521743
Maitake		apx. 250 g per tray	1 tray	521792



Good to know

Keltenhof processes everything by hand and relies on modern sorting technology. This ensures consistently high quality—a real advantage for fine dining.



Finely chopped
frisee

Salads

Product	Description	Weight of a piece	Quantity per item	Item number
Lamb's lettuce		apx. 250 g per bag	1 bag	521146
Lamb's lettuce Micro		apx. 30 g per tray	1 bag	521178
Finely chopped frisee	yellow, 60%,	apx. 250 g per bag	1 bag	521016
Kale	green	apx. 250 g per tray	1 tray	521105
	red	apx. 250 g per tray	1 tray	521170
Leaf Mix Micro		apx. 40 g per tray	1 tray	520353
Rapunzel mixed salad		apx. 500 g per bag	1 bag	521020
Mizuna Baby Leaf	green	apx. 200 g per tray	1 tray	521776
	green	apx. 250 g per tray	1 tray	521217
	red	apx. 250 g per tray	1 tray	521320
Arugula		apx. 75 g per tray	1 tray	521818
		apx. 250 g per bag	1 bag	521136
Baby leaf salad		apx. 75 g per tray	1 tray	521817
Little Champ salad mix			apx. 900 g per crate	521023
Seasonal salad mix			apx. 1.0 kg per crate	521649
Super Food Salad Mix		apx. 250 g per bag	1 bag	521022
Red Swiss Chard Baby Leaf Salad		apx. 250 g per tray	1 bag	521616
Baby spinach leaves		apx. 250 g per bag	1 bag	521013
Wild herb salad		apx. 75 g per tray	1 tray	521816
		apx. 250 g per tray	1 tray	521014



Wild herb salad



Amethystea

Herbs

Product	Weight of a piece	Quantity per item	Item number
Bronze fennel	apx. 30 g per tray	1 tray	521019
Coriander Micro	apx. 30 g per tray	1 tray	521318
Red Amaranth Micro	apx. 30 g per tray	1 tray	521100
Yarrow	apx. 30 g per tray	1 tray	521063
Swabian green sauce	apx. 250 g per tray	1 tray	521187
Amethystea	apx. 40 per tray	1 tray	521021
Chickweed	apx. 40 g per tray	1 tray	521106
Wasabi leaves		10 pieces per tray, 1 tray	521427
	apx. 100 g per tray	1 tray	521651
Meadow herb mix	apx. 250 g per bag	1 bag	521015
Lemon verbena	apx. 30 g per tray	1 tray	521115

Cress & Sprouts

Product	Description	Weight of a piece	Quantity per item	Item number
Blood sorrel Micro		apx. 25 g per tray	1 tray	521012
Nasturtium leaves Micro		apx. 25 g per tray	1 tray	521116
Peashoots	pea shoots	apx. 250 g per tray	1 tray	521294
Watercress		apx. 200 g per tray	1 tray	521662

Horst Krämer

Gemüsebau

DIVERSITY FROM FRANKFURT AM MAIN

 **LOCATION:** Germany, Hesse

» **Family business with tradition:**

Horst Krämer has been growing regional vegetables in Frankfurt-Oberrad for generations, focusing on taste and authenticity.

» **Nature-friendly agriculture:**

Vegetable cultivation is carried out in harmony with the ecosystem—without laboratory conditions, but with respect for natural cycles.

» **Variety & biodiversity:**

Old tomato and potato varieties and colorful fruit vegetables represent genetic diversity and sustainable cultivation.

» **Regionality for the restaurant industry:**

Seasonal vegetables from Hesse impress with their freshness, character, and proximity—ideal for discerning kitchens.

Vegetables

Product	Description	Weight of a piece	Quantity per item	Item number
Icicle radish			6 bunches per crate	520907
Kale	hand-stripped		apx. 1.0 kg per bag	520171
Hokkaido pumpkin		apx. 1.0 - 3.0 kg per piece	1 piece	520187
Chard			apx. 4.5 kg per crate	520526
Chard	assorted box, yellow/ green/red		apx. 5.0 kg per crate	520191
Mini cucumber - Pepquino			apx. 100 g per tray	521154
Pak-Choi	Baby	apx. 500 g per bag	1 bag	520343
Padrón peppers		apx. 500 g per tray	1 tray	520525
Radish	Mix		8 bunches per crate	520999
Spinach			apx. 5.0 kg per crate	520753
Pointed cabbage			apx. 10.0 kg per crate	520147
Tomatoes	on vein, red		apx. 5.0 kg per crate	521181
	Ur-Mix		apx. 3.0 kg per crate	520286

Flowers & herbs

Product	Description	Quantity per item	Item number
Wild garlic		apx. 1.0 kg per crate	520606
Wild garlic, bunch		apx. 100 g per bunch	521619
Basil		apx. 100 g per tray	520706
Thai basil		apx. 100 g per tray	521773
Mugwort		apx. 100 g per package	520584
Satureja		apx. 100 g per tray	520691
Stinging nettle		apx. 500 g per crate	520611
Dill		apx. 100 g per tray	520681
Tarragon		apx. 100 g per tray	520600
Elderberry		apx. 500 g per crate	520377
Nasturtium leaves		apx. 50 g per tray	520800
Chervil		apx. 100 g per tray	520686
Coriander		apx. 100 g per tray	520601
Herbal bundle	»green sauce«	apx. 150 g per bunch	521589
Lovage		apx. 100 g per tray	520958
Laurel		apx. 100 g per tray	520670
Marjoram		apx. 100 g per tray	520602
Minze		apx. 100 g per tray	520603
Oregano		apx. 100 g per tray	520671
Parsley	curly	apx. 300 g per package	520590
	straight	apx. 300 g per package	520589
Pimpinella		apx. 100 g per tray	520567
Rosemary		apx. 100 g per tray	520672
Sage		apx. 100 g per tray	520673
Sorrel		apx. 100 g per tray	520597
Chives		apx. 100 g per tray	520571
Chive flowers	with stems	10 pieces per tray	521497
Thyme		apx. 100 g per tray	520674
Verbena		apx. 40 g per tray	520615
Chervil		apx. 100 g per tray	520614
Wild herb salad		apx. 250 g per tray	520765
Lemon balm		apx. 100 g per tray	520676
Lemon thyme		apx. 100 g per tray	520675
Zucchini flowers		5 pieces per tray	520501



Elderflowers

Good to know

Horst Krämer focuses on old varieties and natural cultivation—you can not only taste it, you can also see it in the diversity of its products.



»Havelland Express is a reliable and fair trading partner. Once commitments have been made, they are strictly adhered to.«

Horst Krämer, Managing director - Krämer Gemüsebau



Jakobs Hof

BEELITZ ASPARAGUS TRADITION

📍 **LOCATION:** Germany, Brandenburg

Good to know

During asparagus season, Jakobshof delivers freshly harvested Beelitz asparagus—white, green, or purple—directly from Schäpe every day. Prized for its quality and freshness, it is a highlight on seasonal menus.

➤ **Partners from the very beginning:**

Jakobshof has been supplying Havelland Express with fresh Beelitz asparagus and seasonal produce since the beginning.

➤ **Asparagus variety from Schäpe:**

White, green, and purple asparagus—aromatic, fresh, and straight from the field.

➤ **Regionality & direct marketing:**

With its farm shop and restaurant, Jakobshof combines agriculture, commerce, and family fun.

➤ **Tradition meets quality:**

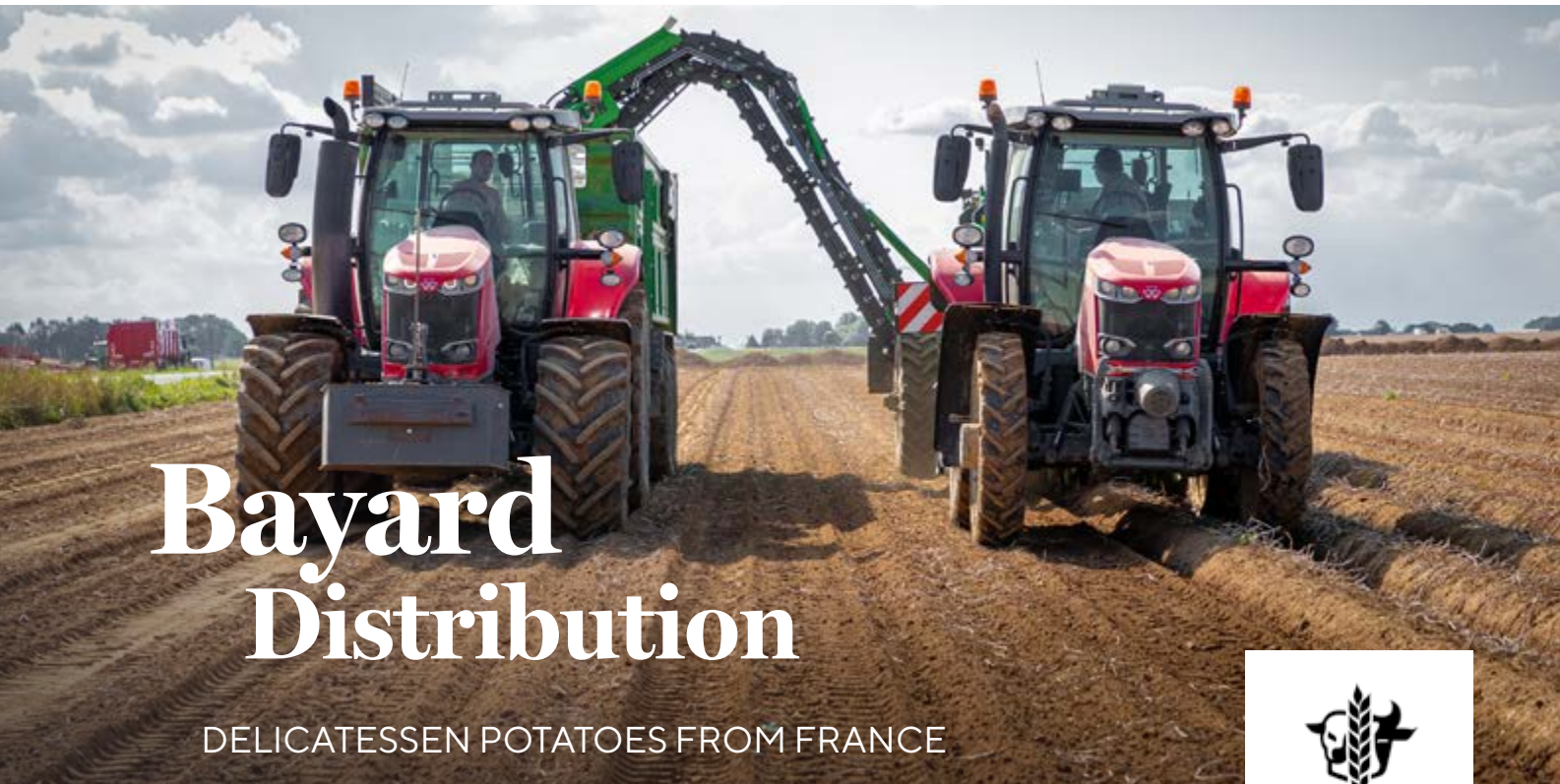
Josef Jakobs has been growing asparagus and other crops on 250 hectares since 1996, with roots in his family of asparagus farmers from the Lower Rhine region.



Grüner Spargel

Asparagus

Description	Quantity per item	Item number
green	apx. 500 g per bunch	520657
white, broken, peeled	apx. 3.5 kg per tray	520663
white, »Extra,« peeled	apx. 3.5 kg per box	520662
white, peeled	apx. 3.5 kg per tray	520659
White, Hkl 1, 1, Sorted, 16mm+	apx. 5.0 kg per box	520658
White Hkl 2, sorted, 18-28 mm	apx. 5.0 kg per box	520658
white, »premium,« peeled	apx. 4.0 kg per tray	521037



Bayard Distribution

DELICATESSEN POTATOES FROM FRANCE

📍 **LOCATION:** France, Santerre



➤ **Family business with history:**

For over 100 years, the family has been dedicated to growing potatoes and has focused on regional specialties.

➤ **Strong structure:**

Stands for uncompromising quality. The potatoes are cultivated, harvested, and sorted with great care.

➤ **Regional identity and sustainability:**

The potatoes come from our own region. They are grown in accordance with the natural conditions of Picardy.

➤ **Variety diversity:**

The range includes unusual varieties such as Vitelotte Corne de Gatte, Juliette, Blue Belle, Miss Blush, and Aztek Gold.

Good to know

Bayard potatoes are not only a taste sensation—they are packaged in wooden crates that were originally intended for champagne bottles. They are functional, reusable, and a stylish eye-catcher in upscale restaurants.

Potatoes

Product	Quantity per item	Item number
Agria	apx. 12.5 kg per crate	521828
Aztec Gold	apx. 5.0 kg per crate	521741
Blue Star	apx. 5.0 kg per crate	521742
Drilling	apx. 10.0 kg per crate	521747
Grenailles	apx. 10.0 kg per crate	521745
Mini Ratte	apx. 5.0 kg per crate	521744
Mulberry Beauty	apx. 5.0 kg per crate	521740



Potato Aztec Gold

Paris Direkt

MUSHROOMS FROM THE MÜNSTERLAND REGION



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

Good to know

Paris Direkt offers one of the most diverse selections of mushrooms in Germany—including high-quality truffle products for top-class gastronomy.

» **From market to factory:**

Paris Direkt began over 20 years ago at a weekly market in Paris – today it specializes in mushrooms from the Münsterland region.

» **Availability of wild mushrooms:**

Paris Direkt is one of the few suppliers to sell fresh wild mushrooms all year round, including chanterelles, porcini mushrooms, black trumpet mushrooms, and truffles.

» **Own processing technology:**

With washing, drying, and packaging facilities, Paris Direkt guarantees quality and durability.

» **Partner of upscale gastronomy:**

Around 30 fresh products in the range – ideal for discerning kitchens and hotels.



View video

Chef's Choice

»Havelland Express offers a wide range of outstanding regional products and an extensive portfolio for fine dining. That suits us perfectly.«

Nikodemus Berger, Head chef – Bonvivant, Berlin

Mushrooms

Product	Quantity per item	Item number
Oyster mushrooms	apx. 2.0 kg per crate	520624
Beech mushroom, white	apx. 1.0 kg per basket	521736
Beech mushroom, white 	apx. 1.0 kg per basket	520646
Cordyceps	apx. 1.0 kg per crate	521611
Goldilocks	apx. 1.0 kg per crate	521784
Cauliflower mushroom	apx. 1.0 kg per basket	520835
Golden oyster mushroom	apx. 1.0 kg per basket	521770
Maitake	apx. 1.0 kg per basket	521423
Mushroom mix	apx. 1.0 kg per crate	521717
White pom pom 	apx. 1.0 kg per basket	520633
White pom pom	apx. 1.0 kg per basket	521754
Porto Bello	apx. 1.5 kg per basket	520638
King oyster mushroom	apx. 1.0 kg per crate	521774
King oyster mushroom 	apx. 1.0 kg per basket	520769
Enoki	apx. 1.0 kg per basket	521735
Shitake	apx. 1.0 kg per basket	521787
Horn of plenty	apx. 1.0 kg per crate	520841



Oyster mushrooms



Product	Description	Quantity per item	Item number
Mushroom	large	apx. 2.0 kg per crate	520625
	rose	apx. 3.0 kg per crate	520626
	white small	apx. 3.0 kg per crate	520627
King oyster mushrooms		apx. 1.0 kg per basket	520648
	mini 	apx. 1.0 kg per basket	520962
Chanterelles	ready to cook	apx. 1.0 kg per basket	521332
	medium-falling	apx. 1.0 kg per basket	521125
	Premium, small drop	apx. 1.0 kg per basket	521852
Morel mushroom		apx. 1.0 kg per basket	521501
	mini, dried	apx. 150 g per can	515994

King oyster mushrooms

Mushrooms further selection

THE RIGHT PRODUCT FOR EVERY NEED

Product	Description	Weight of a piece	Item number
Oster mushrooms	brown	apx. 150 g per tray	521122
	white	apx. 150 g per tray	520937
Chanterelles		apx. 1.0 kg per basket	520630
Enoki		apx. 100 g per tray	520623
St. George's mushroom		apx. 1.0 kg per basket	520651
Chanterelles		❄ apx. 1.0 kg per bag	560311
	small	apx. 1.0 kg per basket	521054
Morrel		❄ apx. 1.0 kg per bag	560328
Porcini mushrooms	whole	❄ apx. 1.0 kg per bag	560310
	cut	❄ apx. 1.0 kg per bag	560312
	cut	apx. 1.0 kg per basket	520701



Chanterelles, small

About us



»Their absolute focus on top quality and service makes Havelland-Express unique in Europe!«

Christian Adamski, Sales manager

»I've been working here for many years and it's just great to be able to teach the best to the best. Every day brings new challenges. You develop yourself further. The team is great. HavEx is a matter close to my heart.«

Jana Lukášová, Managing Director Czechia



»I enjoy working at Havelland-Express because it's fun to work with great products every day and we're a fantastic team.«

Tobias Gantke, Internal sales

»Unlike in a large corporation, the various areas of activity here are not far apart and everyone is very closely connected. Incoming goods, order picking, quality management, outbound—we are all a bit of an all-rounder here in the warehouse. It never gets boring here and you are constantly learning new things. It is a very special company that you simply live and breathe.«

Rainer Zielske, Inbound manager



Flavour Hunters

MICROGREENS FROM POLAND



📍 **LOCATION:** Poland, Bielsko-Biała

- » **Pioneers in hydroponic cultivation:**
Flavour Hunters operates a modern hydroponics laboratory in Bielsko-Biała, where plants grow in nutrient-rich water under controlled conditions.
- » **Fresh all year round:**
Thanks to controlled indoor production, the products are available regardless of seasonal conditions.

- » **Vertical indoor farms:**
By using vertical cultivation systems, the Flavour Hunters maximize their production area and enable year-round harvesting.
- » **Exclusive product range:**
The range includes microgreens, baby salad leaves, edible flowers, and sorrel mixes. These products are not only decorative, but also really flavorful.

Good to know

Flavour Hunters delivers fresh microgreens all year round – sustainably produced and perfect for creative plate compositions.



Coriander

Cress & Flowers

Product	Description	Quantity per item	Item number
Leaf mix		100 sheets per tray	521738
Wood dock		40 sheets per tray	521706
Wood dock		4 trays per crate	521848
		8 trays per crate	521700
Watercress		8 trays per crate	521714
Pea sprouts	cut	apx. 100 g per tray	521704
		8 trays per crate	521696
Nasturtium		4 trays per crate	521850
		8 trays per crate	521721
Chervil		8 trays per crate	521701
Coriander		4 trays per crate	521847
		8 trays per crate	521702
Leek sprouts		8 trays per crate	521746

Product	Description	Quantity per item	Item number
Cress mix		apx. 150 g pr package, 4 trays per crate	521811
		apx. 300 g per package, 8 trays per crate	521703
Classic Flower Mix		apx. 50 g per tray	521707
Mizuna		8 trays per crate	521713
Clove		25 pieces per tray	521726
Red oxalis		20 sheets per tray	521737
Red Mustard		8 trays per crate	521720
Red radish		8 trays per crate	521698
Watercress mix	Sorrel, red sorrel, red chard, blood sorrel	apx. 30 g per tray	521723
Narrow-leaved marigold		8 trays per crate	521715
Shiso		75 g per tray	521819
		4 trays per crate	521849
Pansy	yellow	50 pieces per tray	521724
	violet	50 pieces per tray	521725
Marigolds		25 pieces per tray	521769
Wasabi		4 trays per crate	521851
		8 trays per crate	521699



Classic mix box – Flowers



Chef’s Choice

»I really appreciate the personal relationship, flexibility, and regional products at Havelland Express. «

Rico Kägebein, Head Chef A la Carte
– Hotel Adlon Kempinski, Berlin



Michael and Jacob from
the Flavour Hunters



Zimpelmann

FRUIT VARIETY WITH AIR FREIGHT



 **LOCATION:** Germany, North Rhine–Westphalia

Good to know

The Cologne-based company works exclusively with certified producers worldwide and offers classic varieties as well as exotic fruits, mini vegetables, and edible flowers—all under the quality promise »Es fruchtet!«.

- » **Experience & Freshness:**
For over 40 years, Zimpelmann has been synonymous with high-quality—products today under the management of Jürgen Hubounig.
- » **Guaranteed freshness through air freight:**
Air freight enables delivery just a few days after harvesting – with full flavor and the best quality.

- » **Certified standards:**
Collaboration with producers certified according to GlobalGAP, IFS, and BRC standards—from origin to delivery.
- » **Exotisch & regional:**
From mangoes, papayas, and pitahayas to berries, mini vegetables, and edible flowers—diversity for creative kitchens.



Thai papaya



Mini pattypan

Fruits & Vegetables

Product	Description	Weight of a piece	Quantity per item	Item number
Beans	Kenya	apx. 250 g per tray	12 trays per crate	520458
Finger Limes	red	apx. 250 g per tray	4 trays per crate	521678
Sugar snap peas	washed	apx. 250 g per tray	12 trays per crate	520176
Potatoes	grilled		apx. 15.0 kg per crate	520218
Pumpkin	spaghetti	apx. 1.0 kg per piece	1 piece	520386
Sweet chestnuts	peeled, vacuum-packed	apx. 400 g per package	1 package	510628
Mini fennel	RSA	apx. 200 g per tray	1 tray	520427
Mini turnips	white	apx. 200 g per tray	1 tray	520487
Mini pattypan	green	apx. 200 g per tray	1 tray	520468
Mini zucchini		apx. 200 g per tray	1 tray	520471
Passion fruit	farm		apx. 2.5 kg per crate	521664
Shiso / Hanahojiso			18 - 20 pieces per crate	521679
Thai banana leaves	round		apx. 2.0 kg per crate	521732
Thai kaffir lime leaves	dried	apx. 100 g per bag	1 bag	521688
Thai garlic	black	apx. 100 g per package	1 package	521238
Thai papaya	green		1 piece	521071
Thai asparagus	mini	apx. 200 g per tray	1 tray	521666
Water spinach		apx. 500 g per bag	1 bag	521695



SPANISH FRUIT DIRECTLY FROM THE SOURCE

📍 **LOCATION:** Germany, Baden-Württemberg

- **Tradition & direct purchase:**
Since 1957, Ulmer Direkt Fruits & Vegetables has been importing directly from Spanish producers – today with its own logistics.
- **Year-round fresh produce range:**
Thanks to close partnerships in Spain, many products are available throughout the year.
- **Certified & sustainable:**
IFS Broker, Naturland, Demeter, and ABCERT – Ulmer Direkt stands for transparent quality assurance.
- **Diversity in organic quality:**
From citrus fruits and specialty tomatoes to exotic fruits such as Buddha’s hand – many products also meet organic and Demeter standards.

Fruits & Vegetables

Product	Description	Weight of a piece	Item number
Melon	water, orange	apx. 5.0 kg per piece	521838
Mini Bell Pepper	yellow	apx. 1.0 kg per crate	521808
	red	apx. 1.0 kg per crate	521807
	tatayoyo	apx. 1.0 kg per crate	521809
Padrón peppers		apx. 200 g per tray	521810
Pitaya		apx. 3.0 kg per crate	521856
Tomatoes	Adora	apx. 3.0 kg per crate	521802
	date on the bush	apx. 3.0 kg per crate	521822
	extra sweet	apx. 1.0 kg per crate	521827
	miniature cocktail bush	apx. 3.0 kg per crate	521805
	Murice	apx. 3.0 kg per crate	521803
	Ur-Mix	apx. 3.4 kg per crate	521801
	wild mix, Cherry, La Palma	apx. 1.5 kg per crate	521800



A VARIETY OF BERRIES FROM FRANCE

📍 **LOCATION:** France

- **Family business with vision:**
Since 1995, Panach’Fruits has been cultivating high-quality berries in the Vendée region and surrounding areas with a focus on sustainability.
- **Pesticide-free cultivation:**
Soilless greenhouse cultivation and organic methods enable aromatic fruits to be grown without pesticides.
- **Colorful variety:**
In addition to red raspberries, there are also yellow, black, orange varieties, as well as wild strawberries, currants, and more.
- **Daily harvest for freshness:**
The berries are picked at dawn for maximum freshness and intense flavor.

Berries

Product	Weight of a piece	Quantity per item	Item number
Berries, mix	apx. 100 g per crate	8 pieces per crate	521061
Raspberries	apx. 100 g per crate	8 pieces per crate	521036

Good to know

Panach’Fruits delivers pesticide-free berries in an extraordinary variety of colors—a highlight for creative dessert and breakfast cuisine.

Disco
Prim

FRESHNESS EXPERTISE FROM RUNGIS

📍 LOCATION: France

Good to know

Discoprime is regularly represented at trade fairs such as SIAL and Fruit Logistica – a sign of innovative strength and proximity to the international catering industry.

- **Directly from wholesale market:**
Discoprime has been active in Rungis—Europe’s largest fresh produce market—for decades, supplying fruit and vegetables to top restaurants.
- **Quality with a system:**
Through close partnerships with producers and farmers, Discoprime guarantees freshness, traceability, and consistent availability.
- **Product range diversity:**
From mini vegetables to wild herbs and exotic varieties, the range is tailored to the needs of discerning kitchens.
- **For creative cooking:**
The selection also includes rare and forgotten varieties – ideal for culinary individuality and seasonal highlights.

Salad & herbs

Product	Description	Weight of a piece	Quantity per item	Item number
Watercress			6 bunches per crate	521151
Portulaca salad			apx. 1.0 kg per crate	520276
Artichokes	with stem	5 pieces per bunch	1 bunch	520328
Wild asparagus		apx. 200 g per bunch	1 bunch	520293

Artichokes

Fruits & Vegetables

Product	Description	Weight of a piece	Quantity per item	Item number
Artichokes			15 pieces per crate	521137
Beetroot Mix			apx. 5.0 kg per crate	520809
Cauliflower	violet		6 – 10 pieces per crate	521064
	orange		8 pieces per crate	520826
Peas	green, in the pod		apx. 5.0 kg per crate	520392
Potato	La Ratte	apx. 1.0 kg per bag	1 bag per crate	520259
Chestnuts	peeled, vacuum-packed	apx. 400 g per package		510628
Mini fennel		apx. 400 g per tray	1 tray	520264
Mini carrots	with parsley	apx. 400 g per tray	1 tray	520396
	mix, with parsley	10 carrots per bunch	1 tray	520878
Mini turnips	round	apx. 400 g per tray	1 tray	520415
Mini leeks		apx. 400 g per tray	1 tray	520853
Mini beetroot		apx. 400 g per tray	1 tray	520416
Carrot mix	3 varieties		apx. 5.0 kg per crate	520528
Peaches	orchard		apx. 4.0 kg per crate	520297
Radishes, black			apx. 5.0 kg per crate	520338
Romanesco			8 pieces per crate	520136
Beetroot	cooked, vacuum-packed	apx. 500 g per package		520111
Tomatoes	Ur-Mix (Heirloom)		apx. 3.5 kg per crate	520274
Crosne root			apx. 2.0 kg per crate	520281
Onion	Roscoff		apx. 5.0 kg per bag	520902



Romanesco



Mini beetroot



Fruits

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Product	Description	Weight of a piece	Quantity per item	Item number
Pineapple	Extra Sweet		8 - 10 pieces per crate	521055
	Extra Sweet	apx. 0.6 - 1.0 kg per piece		521786
Apple	Boskoop		apx. 10.0 kg per crate	520116
	Braeburn		apx. 6.5 kg per crate	520279
	Elstar		apx. 6.0 kg per crate	520689
	Gala Royal		apx. 13.0 kg per crate	520411
	Granny Smith		apx. 5.0 kg per crate	521540
	Granny Smith		apx. 7.0 kg per crate	521551
	Red Chief		apx. 4.0 kg per crate	520839
Apricots		apx. 1.4 kg per tray		521829
Bananas			apx. 9.0 kg per crate	520203
Berry mix	❄️		apx. 10.0 kg per crate	560926
Pears	Nashi	24 pieces per crate	apx. 5.0 kg per crate	521750
	Santa Maria		apx. 4.0 kg per crate	520731
	Williams green		apx. 4.0 kg per crate	520888
Blood orange - Moro			apx. 6.5 kg per crate	520208

Product	Description	Weight of a piece	Quantity per item	Item number
Blackberry		apx. 125 g per tray	1 tray	520230
Buddha's Hand			1 piece	520979
Clementine	low in seeds		10.0 kg per crate	521167
Clementine	with leaf		apx. 6.0 kg per crate	520278
Dates			apx. 5.0 kg per crate	520315
Dragon fruit			10 pieces per crate	521076
Strawberries		apx. 500 g per tray	1 tray	520238
Figs			14 - 16 pieces per crate	520552
Finger - Limes		apx. 100 g per tray		521193
Pomegranate			14 - 16 pieces per crate	521349
Pomegranate seeds		apx. 500 g per bag		521767
Grapefruit	red		45 pieces per crate	520167
Blueberries		apx. 125 g per tray	1 tray	520395
	❄️		apx. 2.5 kg per bag	560704
Raspberries		apx. 125 g per tray	1 tray	520236
	❄️		apx. 2.5 kg per bag	560713
Jackfruit		apx. 10.0 kg per piece		521210
Currants		apx. 125 g per tray	1 tray	520228
	blackcurrant	❄️	apx. 10.0 kg per box	560345
Kaki			apx. 10 pieces per crate	520426



Pomegranate seeds



Mango

Product	Description	Weight of a piece	Quantity per item	Item number
Kiwi Green			48 pieces per crate	520246
Kumquats			apx. 4.0 kg per crate	521304
Limes			60 pieces per crate	520324
Mango			8 pieces per crate	521079
	Kent, Avojoy		8 - 9 pieces per crate, apx. 2.0 kg per crate	521799
	Air freight, matured		9 - 12 pieces per crate	521839
	ready to eat		9 pieces per crate	520190
Melon	Cantaloupe		5 - 6 pieces per crate	521066
	Galia		6 pieces per crate	520163
	Honey		6 - 14 pieces per crate	520325
	Jolly - Smooth melon		6 - 8 pieces per crate	520927
	Bag		5 - 6 pieces per crate	521247
	Water, red, low in seeds	per kg	apx. 3.0 - 6.0 kg per piece	520249
	Zerbinati - Smooth melon		5 - 8 pieces per crate	521254
	Water, yellow	piece	apx. 2.0 - 5.0 kg per piece	520150
Mirabelle			apx. 10.0 kg per crate	520459
Nectarines	yellow		apx. 10.0 kg per crate	521150

Product	Description	Weight of a piece	Quantity per item	Item number
Oranges	juicy		apx. 15.0 kg per box	520474
Passion fruit			apx. 1.5 -2.0 kg per crate	520130
Papaya			9 pieces per crate	520682
Peaches	Paraguayan, flat		apx. 5.0 kg per crate	520494
	yello		apx. 5.0 kg per crate	520223
	white		apx. 4.0 kg per crate	521833
	white		apx. 4.0 kg per crate	520497
Physalis		apx. 100 g per tray	1 tray	520251
Plums			apx. 10.0 kg per box	560370
	blue		apx. 4.0 kg per crate	520332
	yellow		apx. 10.0 kg per crate	520766
Cranberries			apx. 10.0 kg per box	560342
Sour cherries			apx. 10.0 kg per box	560377
Quince			apx. 4.5 kg per crate	521029
Grapes	dark		apx. 4.5 kg per crate	521127
	green		apx. 4.5 kg per crate	520463
Lemons	Amalfi		apx. 8.0 kg per crate	520805
		apx. 200 g per piece	apx. 8.0 kg per crate	521825
	untreated		apx. 9.0 kg per crate	520225



Quince

Vegetables

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Product	Description	Weight of a piece	Quantity per item	Item number
Artichokes			15 pieces per crate	521137
Eggplants			apx. 5.0 kg per crate	521214
	round		apx. 5.0 kg per crate	520916
	white	apx. 5.0 kg per crate	apx. 5.0 kg per crate	521631
Avocado „Hass“	Avojoy	apx. 200 g per piece	16 – 20 pieces per crate	521798
Baby Spinach			apx. 800 g per crate	520744
Beetroots	yellow		apx. 5.0 kg per crate	520483
Beetroot Mix			apx. 5.0 kg per crate	520809
Celery			10 pieces per crate	520330
Cauliflower		apx. 800 g per piece	6 pieces per crate	520207
	orange	apx. 800 g per piece	8 pieces per crate	520826
	violet		6 – 10 pieces per crate	521064
Beans	wide		apx. 4.0 kg per crate	520210
	Broad beans		apx. 2.5 kg per bag	560710
	wax		apx. 6.0 kg per crate	520165
Broccoli			apx. 6.0 kg per crate	521182
Butternut squash		apx. 800 g per piece	1 piece	521771
	Zerbinati	apx. 1.0 – 3.0 kg per piece	1 piece	521584
Chicory			apx. 5.0 kg per crate	520319
	red		apx. 3.0 kg per crate	520214
Chili Pepper Mix		apx. 75 g per tray	1 tray	521456
Chioggia Beetroot			apx. 5.0 kg per crate	520440
Crosne			apx. 2.0 kg per crate	520281



Ginger

Product	Description	Weight of a piece	Quantity per item	Item number
Delicata squash – Zerbinati		apx. 1.0 kg per piece		521600
Edamame	Soybeans in pods		apx. 500 g per bag	561952
	Soybean kernels		apx. 10.0 kg per box	561287
Icicle radish			15 bunches per crate	520428
Iceberg lettuce			10 pieces per crate	520194
Peas				
			apx. 2.5 kg per bag	560711
	green, in the pod		apx. 5.0 kg per crate	520392
	Sugar Snaps	apx. 200 g per tray	1 tray	520971
Lamb’s lettuce			apx. 800 g per crate	520306
Fennel			apx. 5.0 kg per crate	520762
Flower Sprout			apx. 2.0 kg per crate	521006
Kale	hand-stripped		apx. 8.0 kg per crate	560353
Cucumber	Pickles – Spreewald		apx. 1.0 kg per bucket	515764
	Honey – Spreewald		apx. 1.0 kg per bucket	515765
			12 pieces per crate	520995
Ginger	pickled	apx. 1.0 kg per bag	1 bag	530939
	piece		apx. 1.0 kg per crate	520174
Jalapeno	green		apx. 2.0 kg per crate	521452



Fennel

Product	Description	Weight of a piece	Quantity per item	Item number
Potatoes			apx. 2.5 kg per bag	520485
			apx. 5.0 kg per bag	520178
	Drilling, fast cooking		apx. 10.0 kg per crate	520335
	fast cooking		apx. 25.0 kg per bag	520447
	peeled		apx. 10.0 kg per bag	520253
	Grenaille		apx. 12.5 kg per crate	520477
	Griller		apx. 15.0 kg per crate	520218
	La Ratte		apx. 5.0 kg per crate	520489
	early		apx. 12.0 kg per crate	521375
Chervil			apx. 100 g per bunch	520575
Garlic	peeled		apx. 1.0 kg per package	520508
	green		apx. 5.0 kg per crate	520182
	black	apx. 100 g per tray	1 tray	520838
	braid	apx. 500 g per braid		520183
Celeriac			apx. 5.0 kg per crate	520184
Lettuce			12 pieces per crate	520186
Pumpkin	Spaghetti	apx. 1.0 kg per piece		520386
Kurkuma			apx. 2.0 kg per crate	521429
Lollo	Bionda		10 pieces per crate	520188
	Rosso		10 pieces per crate	520189
Lotus root			apx. 2.0 kg per crate	520105
May turnips			10 bunches per crate	520235
Chestnuts			apx. 5.0 kg per crate	560351
Mini corn		apx. 125 g per tray	1 tray	521082
Mini fennel		apx. 400 g per tray	1 tray	520264
Mini cucumber		apx. 250 g per tray		521860



Garlic



Carrots

Product	Description	Weight of a piece	Quantity per item	Item number
Mini carrots		apx. 200 g per tray		521337
	with tops	apx. 400 g per tray	1 tray	520396
	mix, with tops		8 bunches per crate	520878
Mini navettes	round	apx. 400 g per tray	1 tray	520415
Mini Bell Pepper			apx. 1.0 kg per crate	520455
Mini pattypan	yellow	apx. 200 g per tray	1 tray	520414
Mini leeks		apx. 200 g per tray	1 tray	520921
Mini beetroot		apx. 400 g per tray	1 tray	520416
Salad mix	washed		apx. 800 g per crate	520703
Nutmeg squash			1 piece	520410
Carrots			apx. 5.0 kg per crate	520507
			apx. 9.0 kg per crate	520317
	bunch, with tops		12 bunches per crate	520242
	yellow		apx. 5.0 kg per bag	520484
	mix, 3 varieties		apx. 5.0 kg per crate	520528
Saltwort	washed	apx. 250 g per tray		521789
Okra		apx. 225 g per bag	1 bag	521083
Peppers	yellow		apx. 5.0 kg per crate	520127
	mix		apx. 5.0 kg per crate	520156
	red		apx. 5.0 kg per crate	520129
	pointed peppers, red		apx. 4.0 kg per crate	520478
Parsnip			apx. 5.0 kg per crate	520436
Parsley root			apx. 5.0 kg per crate	520318
Leeks			apx. 5.0 kg per crate	520133

Product	Description	Weight of a piece	Quantity per item	Item number
Baby artichokes	with stem	5 pieces per bunch	12 bunches per crate	520328
Radicchio			apx. 3.0 kg per crate	520113
	Castelfranco		apx. 2.5 kg per crate	520421
	Trevisiano		apx. 3.0 kg per crate	520723
Radish		apx. 500 g per bunch	15 bunches per crate	520231
Radish	blue		apx. 5.0 kg per crate	521002
	green		apx. 5.0 kg per crate	521806
	red		apx. 5.0 kg per crate	520831
	black		apx. 5.0 kg per crate	520338
	black round		10 pieces per crate	521393
	white	apx. 500 g per piece	1 piece	520135
Rhubarb			apx. 10.0 kg per crate	520906
Romanesco			8 pieces per crate	520136
Romaine lettuce			10 pieces per crate	520140
Rosemary		apx. 500 g per bunch		520568
Beetroot			apx. 5.0 kg per crate	520320
Red cabbage			apx. 15.0 kg per bag	520138



Rhubarb



Sweet potatoes

Product	Description	Weight of a piece	Quantity per item	Item number
Arugula		apx. 250 g per bag	1 bag	521853
	washed		apx. 800 g per crate	520742
Broad beans	unpolished		apx. 8.0 kg per crate	520393
Sorrel		apx. 500 g per bunch		520570
Sauerkraut			apx. 10.0 kg per bucket	510586
	SPREEWALD		apx. 1.0 kg per bucket	515763
Shallots			apx. 500 g per package	521085
	long		apx. 5.0 kg per bag	521281
Long green onion			12 - 14 pieces per crate	520142
Scorzonera			apx. 5.0 kg per crate	520144
			apx. 2.5 kg per bag	560720
Asparagus	green - Italy	apx. 500 g per bunch	8 bunches per crate	520655
	green - Peru	apx. 450 g per bunch	11 bunches per crate	520268
	wild	apx. 200 g per bunch	5 bunches per crate	520293
Pointed cabbage	red		8 pieces per crate	520329
Rutabaga			apx. 15.0 kg per bag	520226
Sweet potato			apx. 6.0 kg per crate	520403
Tamarillos			20 pieces per crate	521309



Shallots

Product	Description	Weight of a piece	Quantity per item	Item number
Tomatoes	Pineapple		apx. 3.0 kg per crate	521845
	Datterino, on the vine		apx. 3.0 kg per crate	520887
	Fleurette oxheart		apx. 3.0 kg per crate	521842
	Green Zebra		apx. 3.5 kg per crate	520213
	Cherry, Black Moon		apx. 3.0 kg per crate	521846
	Cherry, Bumble Bee		apx. 3.0 kg per crate	521840
	Cherry, Chocolate Pear		apx. 3.0 kg per crate	521841
	Mix, large		apx. 3.0 kg per crate	521843
	Mini cocktail tomato		apx. 3.0 kg per crate	520738
	Mini Tomato Mix		apx. 4.0 kg per crate	521610
	Oxheart		apx. 3.0 kg per crate	521267
	Vine tomatoes		apx. 6.0 kg per crate	520378
	Tomberry, yellow	apx. 125 g per tray		520947
	Tomberry, red	apx. 125 g per tray		520946
	Umamini		apx. 3.0 kg per crate	521844
	Ur-Mix - Heirloom		apx. 3.5 kg per crate	520274
	dried		apx. 1.0 kg per bag	520466
Topinambur			apx. 6.0 kg per crate	521778
White cabbage			apx. 15.0 kg per bag	520151
Savoy cabbage			6 - 10 heads per crate	520868
Zucchini	yellow		apx. 4.5 kg per crate	520154
	green		apx. 5.0 kg per crate	521039
Sweet corn			10 - 12 pieces per package, 2 packages per box	520450
	cooked		10 - 12 pieces per package, 2 pieces per box	521804
Onion	white		apx. 5.0 kg per bag	520115
	vegetable onions		apx. 25.0 kg per bag	521223
	pearl onions, white		apx. 5.0 kg per bag	520423
	red		apx. 10.0 kg per bag	520220
	Tropea, red, in a braid		apx. 2.0 kg per piece	521417
	white		apx. 10.0 kg per bag	520557



Zucchini



Naturally processed:

Juices and sliced fruit

Fruit salad & sliced fruit

Product	Description	Weight of a piece	Item number
Pineapple cubes	without juice	apx. 1.5 kg per tray	521763
Cantaloupe melon cubes	without juice	apx. 1.5 kg per tray	521765
Grapefruit segments	red	apx. 1.0 kg per bucket	521759
Honeydew melon cubes	without juice	apx. 1.5 kg per tray	521766
Mango cubes		apx. 2.5 kg per bag	562007
		apx. 5.0 kg per bucket	521758
Fruit salad	premium, without juice	apx. 3.0 kg per tray	521764
Orange segments		apx. 1.0 kg per bucket	521760
Orange slices	without juice	apx. 1.5 kg per tray	521768

Juices

Product	Description	Weight of a piece	Item number
Apple	unfiltered	apx. 3.05 l per box	532423
Blood orange		apx. 3.05 l per box	532424
Grapefruit	freshly squeezed	apx. 3.05 l per box	532425
Mango		apx. 1.0 l per package	531231
Multivitamin	freshly squeezed	apx. 3.05 l per box	532426
Orange	freshly squeezed	apx. 3.05 l per box	532422
Beetroot		apx. 3.05 l per box	532847
Lemon	freshly squeezed	apx. 1.0 l per bottle	530371

Good to know

Enjoy pure natural freshness: our orange, grapefruit, apple, pineapple, multivitamin, and lemon juices impress with their full flavor. Whether for breakfast or as a healthy refreshment, quality from controlled cultivation ensures an incomparable taste experience. Natural, fresh, and premium—the perfect start to your day.

Flowers & Herbs

Flowers

Product		Weight of a piece	Quantity per item	Item number
Artichoke blossoms, candied, in olive oil	❄️	apx. 55 g per piece	20 pieces, 1 tray	563070
Wild garlic buds		apx. 50 g per tray		521630
Borage		apx. 100 g per tray		520591
Blinq Blossom		apx. 50 g per tray	2 trays per crate	521615
Sechuan Bottoms			20 pieces per tray	521143
Sansho Leaves			2x 25 pieces per crate	521710
Zucchini flowers			15 pieces per crate	520273



Wild garlic buds

Herbs & Cress

Product	Quantity per item	Item number
Atsina	16 trays per crate	520871
Wild garlic buds	apx. 50 g per tray	521630
Basil	16 trays per crate	520801
Borage	16 trays per crate	521454
Watercress	6 bunches per crate	521151
Daikon Kresse	apx. 500 g per crate	520216
Tarragon	apx. 500 g per bunch	520581
Ghoa cress	16 trays per crate	520857
Hippo Tops	2 trays per crate	521295
Honny	16 trays per crate	520812
Herb pot, mixed	apx. 500 g per pot	520607
Lime cress	16 trays per crate	520814
Melissa cress	16 trays per crate	521416
Saltwort	apx. 5.0 kg per crate	520975
Saltwort, cleaned	apx. 250 g per tray	521789
Oregano	apx. 500 g per bunch	520566
Oyster Leaves	1 tray	520720
Persinette cress	16 trays per crate	520858
Arugula cress	16 trays per crate	520806
Sakura mix cress	18 trays per crate	520491
Sage	apx. 500 g per bunch	520569
Salty Fingers	2 trays per crate	521291
Sea fennel cress	2 trays per crate	521428
Mustard green cress	16 trays per crate	521271
Shiso Leaves green	1 tray	520968
Shiso Leaves purple	1 tray	521218
Shiso Mix	16 trays per crate	520408
Shiso Purple	16 trays per crate	520813
Thai lemongrass	apx. 100 g per bag	521096
Thyme	apx. 500 g per bunch	520572
Tahoon cress	16 trays per crate	520795
Vene Cress	16 trays per crate	521220
Zorri Cress	16 trays per crate	520855
Lemon balm	apx. 500 g per bunch	520573
Lemon thyme	apx. 500 g per bunch	520574

Daikon Cress





Boiron

FRUIT PUREES FROM FRANCE



 **LOCATION:** France

» **Global market leader with tradition:**

For over 80 years, Boiron Frères has been synonymous with fruity excellence—and remains the leader in frozen fruit purees to this day.

» **Innovation with responsibility:**

As a »Société à Mission,« Boiron combines enjoyment with sustainability and sensory research (Fruitologie®).

» **Variety for professionals:**

Over 140 varieties – from classic fruit purees to vegetable purees, organic options, and products with no added sugar.

» **For kitchen & bar:**

Purees, coulis, concentrates, and semi-candied products—ideal for creative applications in gastronomy and mixology.

Good to know

Using its in-house **Fruitologie®** method, Boiron analyzes fruit purées using sensory testing, much like a sommelier would evaluate wine—each variety is given its own aroma profile. This allows chefs and bartenders to work with flavor, texture, and origin.

Fruit coulis

Product		Weight of a piece	Item number
Raspberry sauce		apx. 500 ml per bottle	560627
Mango/passionfruit sauce		apx. 500 ml per bottle	560913

Fruit puree

Product		Weight of a piece	Item number
Pineapple		apx. 1.0 kg per tray	560554
Apricot		apx. 1.0 kg per tray	560547
Bananas		apx. 1.0 kg per tray	562368
Bergamot, unsweetened		apx. 1.0 kg per tray	562075
Pears		apx. 1.0 kg per tray	560567
Blueberry		apx. 1.0 kg per tray	560568
Blood orange		apx. 1.0 kg per tray	560558
Blackberry		apx. 1.0 kg per tray	560542
Blackcurrant		apx. 1.0 kg per tray	560546
Strawberry		apx. 1.0 kg per tray	560562
Strawberry, Mara des Bois		apx. 1.0 kg per tray	563166
Figs		apx. 1.0 kg per tray	560566
Pomegranate		apx. 1.0 kg per tray	560569
Green apple		apx. 1.0 kg per tray	560549
Raspberry		apx. 1.0 kg per tray	560544
Red currant		apx. 1.0 kg per tray	560862
Kalamansi		apx. 1.0 kg per tray	560559
Cherry, black		apx. 1.0 kg per tray	560643



Blackcurrant puree

Fruit puree

Product		Weight of a piece	Item number
Coconut		apx. 1.0 kg per tray	560555
Lime		apx. 1.0 kg per tray	560560
Lychee		apx. 1.0 kg per tray	560644
Mandarins		apx. 1.0 kg per tray	560561
Mango		apx. 1.0 kg per tray	560582
Mirabelle		apx. 1.0 kg per tray	560550
Papaya		apx. 1.0 kg per tray	560645
Passion fruit		apx. 1.0 kg per tray	560557
Rhubarb		apx. 1.0 kg per tray	560551
Sea buckthorn		apx. 1.0 kg per tray	562361
Sour cherry		apx. 1.0 kg per tray	560545
Forest fruit		apx. 1.0 kg per tray	560990
White peach		apx. 1.0 kg per tray	560553
Yuzu		apx. 1.0 kg per tray	560838
Lemon, Sicily, unsweetened		apx. 1.0 kg per tray	560991
Plum		apx. 1.0 kg per tray	560756



Passion fruit puree

Diary & eggs

- 202 Butter Boyz
- 203 Diano Casearia
- 204 Milchhof Sterzing
- 206 Büffel Bill
- 207 Rohmilchkäserei Backensholz
- 208 Thomas Export
- 210 Tölzer Kasladen
- 212 Ucker-Ei
- 213 Dairy & Eggs - further selection

»No one can whistle a symphony. It takes an entire orchestra to play it.«

Björn Bielitzer, Purchasing



Butter Boyz

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.
- » **A wide variety of types:**

The range extends from classic salted butter to creative herb and spice varieties.
- » **Handcrafted production:**

Every butter is handmade – with a focus on quality, high-quality ingredients, and attention to detail.
- » **Sustainability & regionality:**

The Butter Boyz rely on regional suppliers and sustainable sources of ingredients.

Butter

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



Diano Casearia

 **LOCATION:** Italy

- » **Tradition since 1933:**

Diano Casearia has been producing cheese according to traditional methods for over 90 years – a guarantee of authentic taste and consistent quality.
- » **Modern technology meets craftsmanship:**

Innovative production facilities combined with traditional craftsmanship enable high volumes without compromising on quality – perfect for commercial kitchens and caterers.
- » **100% Italian milk:**

The entire production is based on locally sourced milk from southern Italy – ideal for kitchens that value regionality and freshness.
- » **Certified sustainability:**

Diano is committed to a fair, transparent supply chain with a focus on animal welfare and environmental standards—a strong selling point for conscious catering concepts.

Mozzarella

Product	Description	Weight of a piece	Quantity per item	Item number
Bufala Campana D.O.P.		125 g per piece		532284
		250 g per piece		532283
	Perline	25 g per piece	10 pieces per tray	532282
Burrata		125 g per piece	1 piece per tray	530918
Burratina		50 g per piece	4 pieces per tray	532269



Milchhof Sterzing

 **LOCATION:** Italy



› **Regional mountain milk:**

The yogurt from the Sterzing dairy is made from fresh mountain milk – sourced from an alpine region renowned for its natural quality and traditional animal husbandry.

› **Short distances, fresh every day:**

Around 600 farmers from within a 40 km radius deliver fresh milk every day, ensuring the high quality and freshness of the yogurt from the Sterzing dairy.

› **Creamy & natural taste:**

The yogurt impresses with its fine, creamy texture and mildly tart, natural flavor—ideal on its own or combined with fruit.

› **Regionally rooted:**

The Sterzing Dairy is a cooperative with around 170 employees that processes regional milk into yogurt and other high-quality products.

Product	Description	Weight of a piece	Quantity per item	Item number
Yogurt	Honey	150 g per jar	30 pieces per crate	531026
	Forest fruit	150 g per jar	30 pieces per crate	531021
	Lemon	150 g per jar	30 pieces per crate	531022
	Banana	 150 g per jar	30 pieces per crate	531099
	Strawberry	 150 g per jar	30 pieces per tray	532805
	Blueberry	 150 g per jar	30 pieces per crate	531100
	Coffee	 150 g per jar	30 pieces per crate	532806
	Lactose-free	 150 g per jar	30 pieces per tray	532804
	Low-fat	 150 g per jar	30 pieces per crate	532803
	Mango Vanilla	 150 g per jar	30 pieces per crate	531101
	Natural	 150 g per jar	30 pieces per crate	532792
	Orange	 150 g per jar	30 pieces per crate	531098
	Vanilla	 150 g per jar	30 pieces per crate	531070
	Natural 4.2%	apx. 5.0 kg per bucket		532278
	Quark 0.1 %	apx. 5.0 kg per bucket		532698
	Strawberry	apx. 5.0 kg per bucket		532696
	Forest fruit	apx. 5.0 kg per bucket		532697
	Whole milk	apx. 5.0 kg per bucket		532699
UHT milk	3.6 %	apx. 1.0 l per piece	12 pieces per box	532230
	1.6 %	apx. 1.0 l per piece	12 pieces per box	532231
Butter	natural	250 g per jar		532502



Alpine natural yogurt

Good to know

The production process guarantees freshness through rapid action: the milk delivered is processed within 24 hours—a high quality standard for the company, which is clearly reflected in the taste and consistency. This immediate processing not only preserves valuable nutrients, but also results in a particularly fresh end product that meets the highest standards.



Büffel Bill



LOCATION: Germany, Baden-Württemberg

- **100% pure buffalo milk:**

Buffalo Bill uses only pure buffalo milk—no cow’s milk added. This ensures a particularly creamy consistency and intense flavor.
- **Ethics meets quality:**

Mozzarella production is based on species-appropriate husbandry and sustainable breeding—a strong argument for responsible kitchen concepts.
- **Mozzarella with D.O.P. standard:**

Many varieties comply with the „Campana D.O.P.“ designation of origin—a guarantee of authentic quality, ideal for Italian signature dishes.
- **Fresh food logistics for the catering industry:**

Refrigerated express shipping and cutting on the day of dispatch ensure maximum freshness – perfect for restaurants with high quality standards.



»The commitment of Havelland Express and the passion of Büffel Bill have resulted in an outstanding collaboration—a partnership that embodies quality, sustainability, and responsibility.«

Manuel Reuss, Büffel Bill

Product	Description	Weight of a piece	Quantity per item	Item number
Mozzarella di Bufala		apx. 250 g per piece		532533
		apx. 50 g per piece	5 pieces per package	532529
		apx. 125 g per piece	2 pieces per package	532531
	Cardinali	apx. 16 g per piece	14 pieces per package	532881
	Cardinali		14 pieces per package	532530
	Stracciatella	apx. 250 g per tray		532883
	Burrata	apx. 125 g per piece		532532

Other meat products from Büffel Bill

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Rohmilchkäserei Backensholz



LOCATION: Germany, Schleswig-Holstein

- **100% organic raw milk from our own farm:**

The cheese dairy processes only milk from its own Bioland farm – ideal for kitchens that value origin and quality.
- **The art of artisanal cheese making:**

Each loaf is filled, turned, and cared for by hand—guaranteeing unique products with character and depth.
- **Internationally recognized:**

Varieties such as „Michel“ and „Deichkäse Gold“ are among the 16 best cheeses worldwide – a strong selling point for premium gastronomy.
- **Closed farm cycle:**

From feed production to cheese care: agriculture and cheese making form a sustainable, self-sufficient system—perfect for green gastronomy concepts.

Cheese

Product		Weight of a piece	Item number
Deichkäse GOLD, matured by mites	BIO	apx. 500 g per piece	532875
Friesisch Blue	BIO	apx. 1.7 kg per piece	532876
Large Deichkäse cheese, quartered, 12 months	BIO	apx. 450 g per piece	532872
Kleine Ziege, quartered	BIO	apx. 450 g per piece	532870
Kleiner Deichkäse	BIO	apx. 670 g per piece	532873
Kleiner Husumer	BIO	apx. 400 g per piece	532874
Michel, quartered	BIO	apx. 450 g per piece	532871



Deichkäse Gold cheese



Thomas Export

 **LOCATION:** France

- **Over 3,500 French cheese varieties:**

Thomas Export offers a huge selection from over 270 suppliers – ideal for creative cuisine and exclusive cheese platters.
- **Expertise for professionals:**

The team shares expertise on maturation, food pairing, and storage—a real advantage for menu development.
- **Worldwide delivery to 70 countries:**

Whether in Europe, Asia, or America, logistics are geared toward fast, reliable cheese deliveries—perfect for international catering projects.
- **In-house cheese production & Mimolette ripening:**

Since 2018, Thomas Export has also been producing its own cheese, including hand-matured Mimolette from the Fromageries des Régions.

Goat cheese

Typ	Product	Weight of a piece	Quantity per item	Item number
Soft goat cheese	Buchette de Chevre Cendrée	apx. 150 g per piece		530547
	Buchette de Chevre nature	apx. 150 g per piece		532877
	Crottin de Chavignol, pasteurized	apx. 60 g per piece	12 pieces per crate	531191
	Selles sur Cher	apx. 150 g per piece		531033
Fresh goat cheese	Goat cheese coins	apx. 40 g per piece	24 pieces per box	531218
	goat’s milk curd cheese	apx. 1.0 kg per piece		532816
Fresh cheese mozzarella	Mozzarella Burrata goat’s milk	apx. 120 g per piece		532562

Cheese selection

Typ	Product	Weight of a piece	Item number
Blue cheese	Bleu d’Auvergne	apx. 1.4 kg per piece	530572
	Bleu des Neiges	apx. 500 g per piece	530511
	Blue Stilton	apx. 2.0 kg per piece	531239
	Fourme d’ Ambert	apx. 2.0 kg per piece	530458
	Roquefort	apx. 600 g per piece	531184
	Roquefort, half loaf	apx. 1.2 – 1.4 kg per piece	532669
Hard cheese	Comté, aged for 8 months	apx. 200 g per piece	531186
	Mimolette	apx. 190 g per piece	531188
Semi-hard cheese	Tete de Moine	apx. 900 g per piece	531240
	Tomme de Savoie, IGP	apx. 1.8 kg per piece	532888
Soft cheese	Brie de Meaux	apx. 750 g per piece	531190
	Brie with truffles 2.5%	apx. 1.4 kg per piece	532395
	Brillat Savarin aged	apx. 200 g per piece	531195
	Camembert Calvados	apx. 250 g per piece	530545
	Camembert de Normandie	apx. 250 g per piece	530954
	Chaource	apx. 500 g per piece	530928
	Fougerous Petit	apx. 250 g per piece	531187
	Reblochon Souple	apx. 550 g per piece	530468
Rotschmier cheese	Epoisses Berthaut	apx. 250 g per piece	530501
	Langres	apx. 180 g per piece	530463
	Livarot Affineur	apx. 500 g per piece	532295
	Munster	apx. 500 g per piece	531189
	Pont L'Eveque	apx. 220 g per piece	530933
Soft rind cheese	Mont d’Or	apx. 435 g per piece	530922
Cream cheese	Brillat Savarin	apx. 500 g per piece	531008

Good to know

The **Thomas Export** team not only brings cheese, but also offers in-depth expertise—and actively shares it with its customers. Whether it’s advice on product ranges, sensory training, or tips on optimal storage and presentation, the experts are on hand to offer help and advice, not only to sell cheese, but to bring it to life.



Mimolette

Butter & Cream Products

Typ	Product	Weight of a piece	Quantity per item	Item number
Butter	butter, fas, made from raw milk, with fleur de sel	apx. 250 g per piece		531308
	butter, fas, made from raw milk, unsalted	apx. 250 g per piece		531309
	rolled butter, salted	apx. 250 g per piece		532664
	roll butter	apx. 250 g per piece		532665
Cream	Isigny AOP Crème Fraîche 38% Absolute Fat	apx. 200 g per jar	6 jars per box	531312

Tölzer Kasladen

 **LOCATION:** Germany, Bavaria

› **Affineur with over 200 varieties:**

The Tölzer Kasladen refines over 200 artisanal cheeses from 10 countries—ideal for sophisticated cheese platters and menu variety.

› **Excellent cheese quality:**

Multiple award winner and listed by Feinschmecker magazine as Germany’s top cheese retailer – a strong selling point for premium gastronomy.

Cheese assortment France

Typ	Product	Weight of a piece	Item number
Soft cheese	Camembert de Normandie, with outer mold, cow’s milk, 45% fat in dry matter	apx. 2.7 kg per crate	532890
	Gratte Paille with outer mold, cow’s milk, 75% fat in dry matter		
	Pont l’Evêque, sheep’s milk, min. 50% fat in dry matter		
	Livarot petit, cow’s milk, 40% fat in dry matter		
	Valençay, goat’s milk, 45% fat in dry matter		
Semi-hard cheese	Brebis de Montagne, sheep’s milk, 50% fat in dry matter		
	Salers cow’s milk, 45% fat in dry matter		
Hard cheese	Comté, cow’s milk, 45% fat in dry matter		

› **Sustainable origin & feeding:**

Milk from silage-free cows from regional dairies – for ecologically responsible enjoyment with full flavor.

› **Tradition meets the art of aging cellars:**

Since 1972, the Hofmann family has been maturing and refining cheese in their own cellars—each wheel is unique, with character and depth.



Cheese assortment Europe

Typ	Product	Weight of a piece	Item number
Soft cheese	Mothais, goat’s milk, 45% fat in dry matter, aged for 2 weeks	apx. 2.5 kg per crate	532892
	Taleggio, cow’s milk, 45% fat in dry matter, aged for 2 months		
Hard cheese	Pecorino Gran Riserva, sheep’s milk, 50% fat in dry matter, aged for 12 months		
	Vorarlberg mountain cheese, cow’s milk, 50% fat in dry matter, aged for 24 months		
Semi-hard cheese	Meadow flower cheese, meadow herbs, cow’s milk, 50% fat in dry matter, aged for 3 months		



Cheese assortment France

Good to know

The **Tölzer Kasladen** is not only a paradise for cheese lovers, but also a real center of expertise for cheese culture. With its in-house cheese academy, it offers tailor-made specialist courses for catering professionals, retailers, and anyone who not only enjoys cheese but also wants to understand it. Whether it’s „Top Fit am Käsebrett“ or the demanding course to become a „European Cheese Expert“ – here, knowledge is imparted with passion.

Cheese assortment Italy

Typ	Product	Weight of a piece	Item number
Soft cheese	Camembert Bufala, outer mold, buffalo milk, 60% fat in dry matter	apx. 2.7 kg per crate	532891
	Robiola Bosina, sheep’s and cow’s milk, 57% fat in dry matter		
	Rocchetta, goat’s, sheep’s, and cow’s milk, 48% fat in dry matter		
	Taleggio, cow’s milk, 48% fat in dry matter		
Hard cheese	Capra thyme, goat’s milk, 45% fat in dry matter		
Semi-hard cheese	Fontina, cow’s milk, 48% fat in dry matter		
	Montasio, cow’s milk, 40% fat in dry matter		
	Medium-aged Pecorino, sheep’s milk, 50% fat in dry matter		

Cheese

Typ	Product	Weight of a piece	Item number
Hard cheese	Comté, aged 16 months	apx. 1.0 kg per piece	532913
Soft cheese	Pont l’Evêque, aged for appx. 5 weeks		532898



 **LOCATION:** Germany, Brandenburg

- **Fresh eggs every day, straight from the farm:**

Thanks to the short distance from the farm to the point of sale, Ucker Ei guarantees maximum freshness—ideal for breakfast buffets and baked goods with high standards.
- **Produced regionally and sustainably:**

Short transport routes and environmentally friendly packaging reduce CO₂ emissions – perfect for catering concepts with an ecological focus.
- **Species-appropriate husbandry as standard:**

Free range, daylight, and stress-free environment ensure healthy chickens, and outstanding flavor for professional kitchens.
- **Family business with tradition:**

Rooted in the Uckermark region for generations – an authentic producer offering reliable quality and transparent origins.



Eggs

Eggs

Product	Weight of a piece	Quantity per item	Item number
Size M, outdoor, white	apx. 56 g per piece	10 pieces per package	530996
		90 pieces per box	530997
Size L, outdoor, white	apx. 65 g per piece,	10 pieces per package	530998
		90 pieces per box	530999

Egg products

Product	Weight of a piece	Item number
Whole eggs	apx. 1.0 l per piece	530346
Egg yolks	apx. 1.0 l per piece	530345
Egg whites	apx. 1.0 l per piece	530347

Cheese products

Typ	Product	Weight of a piece	Quantity per item	Item number
Soft and semi-hard cheese	Taleggio D.O.P.	apx. 2.2 kg per piece		530564
	Tortenbrie french 50%	apx. 2.5 – 3.0 kg per piece		530506
	Fontina	apx. 2.0 kg per piece		530489
	Gorgonzola D.O.P.	apx. 1.5 kg per piece		530428
	Gouda	apx. 3.0 kg per piece		530496
Goat & sheep cheese	Aged goat cheese	apx. 1.0 kg per piece		530949
	Fresh goat cheese Buche Soignon	apx. 1.0 kg per piece		530916
	Sliced goat cheese	apx. 100 g per tray		532906
	Sliced sheep’s cheese	apx. 100 g per tray		532904
Smoked cheese	Smoked scamorza	apx. 300 g per piece	4 pieces per package	530927
		apx. 250 g per piece		532903
Grilled cheese	Sliced scamorza cheese	apx. 110 g per package		532753
	Halloumi	apx. 250 g per piece		530557

Good to know

Oat milk is becoming increasingly popular because it is environmentally friendly, lactose-free, and suitable for vegans and people with allergies. Consumers appreciate its mild taste, creamy consistency, and versatility in coffee, cereal, and cooking. This makes oat milk an attractive choice for environmentally and health-conscious customers.

Plant-based alternatives

You can find more vegan products

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Product	Weight of a piece	Quantity per item	Item number
Original soy drink	 apx. 1.0 l per piece		532312
Original oat drink	 apx. 1.0 l per piece		532427
Mandel drink original	 apx. 1.0 l per piece		511207
Vanilla soy drink	 apx. 1.0 l per piece		532313
Soja Cuisine	 apx. 1.0 l per piece		531226
Oat drink Barista	 apx. 1.0 l per piece	6 pieces per box	515613



Mozzarella

Product	Weight of a piece	Quantity per item	Item number
Bufala Campana D.O.P.	apx. 200 g per piece	10 pieces per crate	530542
Burratina	apx. 50 g per piece	3 pieces per tray	531032
Burrata	apx. 125 g per piece	8 pieces per crate	532826
Platten „Sfoglia,” France	apx. 1.0 kg per piece		530532
Straciatella	apx. 300 g per tray		532563
Straciatella	apx. 150 g per tray		532908
Grated mozzarella	apx. 1.0 kg per bag		531307



Cheese assortment France

Typ	Product	Weight of a piece	Item number
Soft cheese	Belle Laitiere Brie Spitze – soft cheese, 75% fat in dry matter	apx. 1.6 kg per crate	532907
	Bleu d’Auvergne – soft cheese, min. 50% fat in dry matter		
	Carre Coeur Lion – soft cheese, min. 57% fat in dry matter		
	CBT Champsecret – soft cheese, min. 55% fat in dry matter		
	CBT Royal – soft cheese, min. 45% fat in dry matter		
	Le Merlemont – soft cheese, min. 55% fat in dry matter		
	St. Andre – soft cheese, min. 75% fat in dry matter		
	Cabriolait goat cheese roll – soft cheese, min. 50% fat in dry matter		

Cheese assortment Italy

Typ	Product	Weight of a piece	Item number
Hard cheese	Grana Padano D.O.P., min. 32% fat in dry matter	apx. 1.8 kg per crate	532909
	Pecorino Romano DOP, sheep’s milk, min. 40% fat in dry matter		
	Pecorino San Marino, D.O.P., min. 50% fat in dry matter		
Soft cheese	Taleggio DOP, min. 48% fat in dry matter		
Filata cheese	Smoked Scamorza cheese – pasta, min. 48% fat in dry matter		
Semi-hard cheese	Gorgonzola DOP, min. 56% fat in dry matter		
Sliced cheese	Stilfser D.O.P., min. 50% fat in dry matter		
Whey protein cheese	Buffalo ricotta, min. 18% fat in dry matter		

Cheese assortment Spain

Typ	Product	Weight of a piece	Item number
Sliced cheese	Garlic cheese	apx. 1.6 kg per crate	532907
	Valdeón Madurado, cow’s and goat’s milk, min. 45% fat in dry matter		
	Iberico, cow’s, sheep’s, and goat’s milk, min. 50% fat in dry matter		
	Goat cheese with red wine, goat milk red wine rind, min. 45% fat in dry matter		
	Sheep cheese with rosemary, raw sheep’s milk, at least 45% fat in dry matter		
	Sheep’s cheese with truffles, min. 45% fat in dry matter		
	Goat cheese, goat milk, min. 45% fat in dry matter		
Semi-hard cheese	Manchego, sheep’s milk, min. 50% fat in dry matter		

Hard cheese

Product	Weight of a piece	Item number
Appenzeller	apx. 1.7 kg per piece	530491
Dersauer farm cheese	apx. 500 g per piece	532854
Emmentaler	apx. 2.8 kg per block	532582
Emmentaler sliced	apx. 1.0 kg per package	530556
Emmentaler grated	apx. 1.0 kg per package	530539
Grana Biraghi, shaved	apx. 500 g per package	532661
Grana Padano D.O.P. Trentingrana	apx. 1.0 kg per piece	532536
Grana Padano, whole wheel	apx. 40.0 kg+ per piece	530521
Grana Padano, half wheel	apx. 20.0 kg+ per piece	530683
Grana Padano, grated	apx. 1.0 kg per bag	532473
Gruyère Swiss cheese	apx. 2.0 kg per piece	530504
Kaiseralm mountain cheese, aged for 15 m.	apx. 3.7 kg per piece	532855
Manchego	apx. 1.0 kg per piece	530541
Parmigiano Reggiano	apx. 1.0 kg per piece	530931
Pecorino Romano D.O.P	apx. 2.5 – 3.5 kg per piece	532679



Appenzeller



Gruyère Swiss cheese

Yogurt & milk

Typ	Product	Weight of a piece	Quantity per item	Item number
Yogurt	Natural 3.5 %	apx. 5.0 kg per bucket		530398
Milk	UHT milk, 1.5% fat	1 liter per package	12 packages per box	511035
	UHT milk, 3.5% fat	1 liter per package	12 packages per box	511036

Cream cheese & quark

Typ	Product	Weight of a piece	Item number
Cream cheese	Natural	apx. 1.5 kg per tray	532588
	Obazda	apx. 1.5 kg per bucket	530563
Quark	Low-fat quark	apx. 5.0 kg per bucket	530397
	Cottage cheese 40%	apx. 5.0 per bucket	530400

Butter, cream, and milk

Typ	Product	Weight of a piece	Quantity per item	Item number
Butter	Conviette	apx. 15 g per piece		561049
	Conviette, unsalted	apx. 15 g per piece		561050
	Markenbutter	apx. 250 g per piece		530399
Cream	Clotted Cream	apx. 454 g per jar		530227
	Mascarpone 80 %	apx. 500 g per tray		530499
	Ricotta	apx. 1.5 kg per tray		530516
	Creme fraiche 38%	apx. 1.0 kg per cup		531086
	Creme double 45 %	apx. 1.0 kg per cup		530329
	Whipped cream 30 %	apx. 5.0 l per piece		530405
	Sour cream 10%	apx. 5.0 kg per bucket		530403
	Sour cream	apx. 5.0 kg per bucket		530411
	Butaris	apx. 2.5 kg per piece		530436
	H whipping cream, 30% fat	apx. 1.0 l per piece	12 pieces per box	511034

Manufaktur & ready-made products

220 Speisenwerft
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.
- » **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.
- » **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.
- » **Sustainable & welcoming:**
Waste prevention, ecological action, and an atmosphere like among friends—that is the Speisenwerft philosophy.

Meat & Poultry

Product	Description		Weight of a piece	Quantity per item	Item number
Karaage - Chicken		❄️	approx. 3.0 kg per bag	2 pieces per box	563206
Beef cheek	braised, with sauce	❄️	approx. 3.0 kg per bag	2 bags per box	563075
Beef goulash		❄️	approx. 3.0 kg per bag	2 bags per box	563074
Beef shoulder	braised	❄️	approx. 3.0 kg per bag	2 bags per box	563076
Pork cheeks	braised, with sauce	❄️	approx. 3.0 kg per bag	2 bags per box	563086



»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

Product	Description		Weight of a piece	Quantity per item	Item number
Kale	with pork belly	❄️	approx. 2.5 kg per bag	2 bags per box	563078
Red cabbage		❄️	approx. 3.0 kg per bag	2 bags per box	563081

Sauces & Gravies

Product	Description		Weight of a piece	Quantity per item	Item number
BBQ Sauce	Pepsi Cola	❄️	approx. 3.0 kg per bag	2 bags per box	563165
Currywurst sauce		❄️	approx. 3.0 kg per bag	2 bags per box	563207
Duck sauce		❄️	approx. 3.0 kg per bag	2 bags per box	563204
Basic sauce	light	❄️🌱	approx. 3.0 kg per bag	2 bags per box	563205
Calf jus		❄️	approx. 2.0 kg per bag	1 bag per box	563072
	premium	❄️	approx. 3.0 kg per bag	1 bag per box	563073
Tomato sauce	coarse, fruity	❄️	approx. 3.0 kg per bag	2 bags per box	563208

Soups

Product	Description		Weight of a piece	Quantity per item	Item number
Lobster cream soup		❄️	approx. 2.0 kg per bag	3 bags per box	563203
Lentil soup		❄️🌱	approx. 3.0 kg per bag	2 bags per box	563202

Red cabbage



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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.

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Finger food

Product	Description		Weight of a piece	Quantity per item	Item number
Falafel balls	vegetarian	❄️	approx. 15 g per piece	200 pieces per box	560986
Mini spring rolls „Tsingtao“		❄️	approx. 15 g per piece	60 pieces per package	561971
Finger food platter	salty, Saveurs Cristal	❄️	approx. 0.5 g per piece	40 pieces (approx. 418 g) per tray	563154
	duck liver & chocolate, Saveurs Cristal	❄️	approx. 9.5 g per piece	40 pieces (approx. 380 g) per tray	563153
	salty, mixed, round, Saveurs Cristal	❄️	approx. 12.5 g per piece	40 pieces (approx. 503 g) per tray	563152

Fish & Seafood

Product	Description		Weight of a piece	Quantity per item	Item number
Shrimp	Vegetable skewers in tempura batter, pre-fried	❄️	34 pieces per package	approximately 1.0 kg per package	561981



Finger food platter

Meat & Poultry

Product	Description		Weight of a piece	Quantity per item	Item number
Chicken leg	lemongrass and ginger	❄️	approx. 1.0 kg per bag	6 bags per box	563008
Chicken skewer	Yakitori Satay	❄️		approx. 1.6 kg per box	562172
Veal shoulder	Sous Vide with Sauce	❄️	apx. 1.7 – 3.0 kg per piece	4 pieces per box	562091
Veal tafelspitz	Sous Vide	❄️		approx. 6.0 kg per box	561232
Königsberg meatballs	with sauce			approx. 2.0 l per bag	532460
Pastrami		❄️	apx. 1.5 kg per piece	1 piece per box	561214
Pulled Pork		❄️	apx. 2.0 – 2.7 kg per piece	3 pieces per box	562242
Venison goulash		❄️	approx. 2.0 kg per bag	approx. 6.0 kg per box	560982

Side dishes & purées

Product	Description	Weight of a piece	Quantity per item	Item number
Vegetable purée	red bell pepper	approx. 1.0 kg per piece	approx. 2.0 kg per bag	532736
Mashed potatoes			approx. 2.0 kg per bag	532796
Dumplings	rolled	 approx. 40 g per piece	76 pieces per box	562024
	rolled	approx. 90 g per piece	20 pieces per box	531142
Dumpling dough			approx. 2.5 kg per bag	531305
Pumpkin puree			approx. 2.0 kg per bag	562945
Celery root purée			approx. 2.0 kg per bag	562946
Spinach purée			approx. 2.0 kg per bag	562947

Cereal

Product	Description	Weight of a piece	Quantity per item	Item number
Gyoza dough Happy Belly	10x10 cm	 38 sheets	approx. 300 g per bag	562943
Gyoza dumpling	Seafood - Shrimp and Fish	 approx. 20 g per piece	40 pieces per package	562175
	Chicken	 approx. 20 g per piece	30 pieces per bag	561977
	Tofu	 approx. 20 g per piece	30 pieces per bag	561975
Potato tree cake		 approx. 3.0 kg per piece	1 piece per crate	560116
Samosa pastry	vegetarian	 approx. 15 g per piece	53 pieces (approx. 900 g) per package	561980



Gyoza dumpling

Duck jus



Sauces & Gravies

Product	Description	Weight of a piece	Item number
Yellow Thai curry sauce		approx. 2.0 l per bag	563235
Sauce béarnaise		approx. 1.0 l per bag	532794
Hollandaise sauce		approx. 1.0 l per bag	532711
Teriyaki sauce		approx. 1.0 l per bag	563180

Broths

Product	Weight of a piece	Quantity per item	Item number
Chicken stock	approx. 2.0 l per bag	1 bag	532456
Beef stock	approx. 2.0 l per bag	3 pieces per box	531287

Delicatessen & dry goods

- | | |
|---------------------------------------|--|
| 226 Bon Pastaio | 247 Eléia |
| 228 La Pastaia | 248 Ölmühle Garting |
| 230 Mondo Pasta | 249 Oils & Vinegars - further selection |
| 232 DeCecco | 250 Ed & Fred Nussdepot |
| 234 Nihon Mono | 251 Dried fruit, nuts & seeds - further selection |
| 236 Schwarzwald Miso | 252 Terra di Tartufi |
| 237 Asia - further selection | 254 Trüffel Freunde |
| 238 Altes Gewürzamt | 255 Honey & Syrup - further selection |
| 240 Spices - further selection | 256 Happy Foie |
| 242 Balema | 257 Terrines & Pâtés - further selection |
| 242 Essigmeisterei | 258 Sauces & Concentrates - further selection |
| 244 Castillo de Canena | 260 Antipasti - further selection |
| 245 Caviaroli | 262 Cereals & Rice - further selection |
| 246 Jordan Olivenöl | 264 Additives & Textures - further selection |

»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

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

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





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.
- » **High-quality ingredients, clearly declared:**
Only durum wheat semolina, water, and egg—no colorings, no artificial flavors. This ensures an authentic taste.
- » **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.
- » **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.

Pasta

Product	Description	Quantity per item	Item number
Pappardelle		3.0 kg per box	530543
Penne		3.0 kg pro Karton	530305
Ravioli	Chestnut and pear	3.0 kg per box	530706
	Beetroot	3.0 kg per box	530298
Ravioloni	Ricotta and lemon	3.0 kg per box	530316
	Tomato and Mozzarella	3.0 kg per box	530317
Rondoni	Ricotta and chanterelle	3.0 kg per box	531154
	Ppumpkin filling	3.0 kg per box	531295
Spaghetti		3.0 kg per box	530634
Tagliatelle		3.0 kg per box	530685



Tagliatelle

Gnocchi

Product	Quantity per item	Item number
stuffed, wild garlic	3.0 kg per box	530320
stuffed, Gorgonzola	3.0 kg per box	530291
stuffed, green, with basil pesto	3.0 kg pro Karton	532326
stuffed, pumpkin	3.0 kg per box	530294
stuffed, 8 herbs	3.0 kg per box	530981
stuffed, mozzarella lemon	3.0 kg pro Karton	530876
stuffed, chanterelle	3.0 kg per box	531108
stuffed, ricotta and spinach	3.0 kg per box	530925
stuffed, beetroot	3.0 kg per box	530629
stuffed, porcini mushroom	3.0 kg per box	530287
stuffed, tomato, mozzarella, basil	3.0 kg pro Karton	530290
stuffed, truffles	3.0 kg per box	530301
stuffed, fresh goat cheese	3.0 kg per box	531020
not stuffed, pillows	3.0 kg per box	530983
not stuffed, natural	3.0 kg per box	530295

Frozen gnocchi

Product		Quantity per item	Item number
stuffed, 8 herbs		1.5 kg per tray	560813
stuffed, wild garlic		1.5 kg per tray	560725
stuffed, Gorgonzola		1.5 kg per tray	560869
stuffed, pumpkin		1.5 kg per tray	562067
stuffed, mozzarella and spinach		1.5 kg per tray	562871
stuffed, porcini mushroom		1.5 kg per tray	560812
stuffed, tomato and mozzarella		1.5 kg per tray	560814
stuffed, truffles		1.5 kg per tray	560815
not stuffed, natural		1.5 kg per tray	561381

Arugula Taglierini



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.



Ravioli

Pasta

Product	Description		Quantity per item	Item number
Cappelli di prete	stuffed with cacio e pepe	❄️	3.0 kg per box	562870
Caramelle	stuffed with sun-dried tomatoes, mozzarella, basil	❄️	3.0 kg per box	563115
Gnocchi	natural	❄️	4.0 kg per box	560600
	with beetroot, mascarpone, walnut	❄️	3.0 kg per box	560591
Raviolacci	stuffed with wild mushrooms and truffles	❄️🌱	3.0 kg per box	562894
Ravioli	stuffed with wild mushrooms and truffles	❄️🌱	3.0 kg per box	562308
	ricotta and spinach	❄️	approx. 3.0 kg per box	560737
Tagliatelle	natural		1.0 kg per tray	531281
	sepia		1.0 kg per tray	531280
Tagliolini	natural		1.0 kg per tray	531282
	sepia		1.0 kg per tray	531283

Pesto

Product	Quantity per item	Item number
Basil pesto	500 g per cup	560705

Tagliatelle



Good to know

The factory is located in the heart of Berlin-Spandau, but the recipes and ingredients come directly from Italy. **Mondo Pasta** thus combines local proximity with Mediterranean authenticity—a real USP for the catering industry.

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.

Long pasta

Product	Quantity per item	Item number
Linguine Integrale NO. 7	500 g per package	511064
Linguine NO. 7	500 g per package	510986
Spaghetti NO. 12	500 g per package	510989
Spaghettini No. 11	500 g per package	510987
Taglierini No. 205	500 g per package	515743
Taglierini No. 105	250 g per package	510985
Tagliatelle No. 104	250 g per package	510991
Tagliatelle No. 203	500 g per package	510992

- **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.

Linguine No. 8



Durum wheat pasta

Product	Quantity per item	Item number
Farina di Grano Duro, durum flour	1.0 kg per package	515803
Semola di Grano Duro, durum semolina	1.0 kg per package	515804

Tube pasta

Product	Quantity per item	Item number
Cannelloni No. 100	250 g per package	510996
Mezzi Rigatoni No. 26	500 g per package	515986
Penne Rigate No. 41	500 g per package	510990
Penne Rigate No. 41	3.0 kg per package	515745
Whole wheat penne	500 g per package	511241
Rigatoni No. 24	500 g per package	510981
Sedani Rigati No. 57	500 g per package	515852



Conchiglioni Rigati No. 126

Flat pasta

Product	Quantity per item	Item number
Lasagne No. 114	500 g per package	510995
Lasagne white No .112	500 g per package	510977

Stuffed & shell-shaped pasta

Product	Quantity per item	Item number
Conchiglioni Rigate No. 126	500 g per package	510983
Gnocchetti Sardi	500 g per package	532695
Orecchiette No. 91	500 g per package	510978



Rigatoni No. 24

Twisted pasta

Product	Quantity per item	Item number
Casareccia No. 88	500 g per package	510998
Garganelli No. 115	250 g per package	510997
Fusilli No. 34	500 g per package	510984
Fusilli No. 34	3.0 kg per package	515744
Strozzapreti No. 116	250 g per package	511046



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.

» **Tradition meets expertise:**

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

» **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.

» **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	Item number
Vinegar	Sushi	360 ml per bottle	532561
Katsuobushi	Bonito flakes	500 g per bag	532550
Kaviar des Feldes	Kochia Scoparia	280 g per jar	515969
Kombu seaweed	Ne Kombu	500 g per bag	532549
Mirin Hon		1.8 liters per bottle	532544
Miso paste	Barley miso	1.0 kg per package	532701
	Fermented miso paste	1.0 kg per tray	532702
Rice vinegar	Genmai, dark	500 ml per bottle	532560
	rice vinegar Junmai, light	360 ml per bottle	532559
Sake	Kasu Sake trester	1.0 kg per package	532712
	Cooking sake	1.8 liters per bottle	532546
Sesame paste	Black	1.0 kg per bag	532556
	White sesame paste	1.0 kg per bag	532557
Shiitake	stems	500 g per bag	532547
Soy Sauce	light, SHIRO TAMARI	1.8 liters per bottle	515976
Soy Sauce	unpasteurized	1.0 l per bottle	532542
Ume Boshi	paste	100 g per bag	532554
Yuzu	vinegar, Sennari	270 ml per bottle	515861
	Kosho Green, Yuzu & Chili	200 g per bag	532552
	Kosho, red	200 g per bag	532553
	Sirup	1.0 l per bag	515963





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

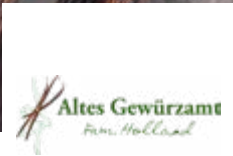
THE RIGHT PRODUCT FOR EVERY NEED

Asian products

Product	Weight of a piece	Quantity per item	Item number
Oyster sauce	600 ml per bottle		510943
Bao Buns	❄️ 70 g per piece	60 pieces per box	562905
Bao Buns, Gua rolls	❄️ 60 g per piece	100 pieces per box	562348
Sriracha	455 ml per bottle		515668
Peanut sauce	226 g per jar		511352
Fish sauce	725 ml per bottle		510942
Tiparos fish sauce	200 ml per bottle		516002
Glass noodles	1.0 kg per package		510947
Hoi Sin Sauce	730 ml for Glass		515669
Pickled ginger „Gari,“ pink	1.0 kg per bag		532328
Japanese dressing, with soy sauce, vinegar, oil, wasabi, citrus, Nihon Shokken	1.0 l per bottle		532729
Kimchi Mat Jongga	500 g per bag		532878
Coconut milk	1.0 l per TetraPak		530938
Krupuk	200 g per package		510204
Mayonnaise, Japanese style	500 ml per bottle		531107
Ggg noodles	250 g per package		510321
Mirin seasoning, sweet	400 ml per bottle		515907
Green olives from Chalkidiki		3.0 kg per container	530102
Green pitted olives from Chalkidiki		3.0 kg per container	530104
Panko breadcrumbs	1.0 kg per package		510941
Rice paper, medium, ø 22cm	48 sheets per pack		515784
Radish, takuwan, yellow, whole, sweet and sour pickled	approx. 500 g per piece		511006
Sesam dressing, Goma dressing	1.0 l per bottle		532733
Sriracha mayo Sauce	455 ml per bottle		515672
Soba noodles	300 g per package		515998
Soy sauce - Shoyu, Pearl River Bridge, dark, with mushrooms	500 ml per bottle		515785
Soy Sauce Kikkoman	1.0 l per bottle		510305
Udon noodles, pre-cooked	200 g per piece	30 pieces per box	515813
Wonton wrappers	❄️	500 g per package	560358
Yakinori sheets		50 pieces per packet	515603
Yakinori sheets		10 pieces per package	510298
Yakiniku grilled meat sauce „Umami“	360 g per bottle		515913
Sesame Kimchi	1.0 kg per bag		515930



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	Item number
Whole anise seeds	55 g per can	515612
Ground chili	60 g per can	511267
Fennel seeds, whole	500 g per bag	515944
Szechuan pepper, green	35 g per can	515899
Whole cardamom, green	60 g per can	511292
Black caraway seeds, whole	75 g per can	511221
Ground turmeric	80 g per can	511211
Lavender flowers	15 g per can	511202
Smoked paprika, Pimentón de la Vera	1.0 kg per bag	515934



Various spice blends

Spice blends

Product	Description	Quantity per item	Item number
BBQ Beef	Smoky, spicy blend – ideal for grilled beef and aromatic BBQs.	100 g per can	511213
Franconian bread spice	Coriander, fennel, caraway, coarsely ground—for hearty sourdough breads and savory baked goods.	1.0 kg per bag	515935
Cafe de Paris	Spicy-sweet with a subtle heat – perfect for butter sauces, meat, or vegetarian dishes.	500 g per bag	515945
Curry Goa	Pepper, chili, turmeric, fenugreek, lemongrass – for spicy curry sauces and poultry.	70 g per can	511236
Curry Jaipur	Light, fresh, and tangy—perfect for vegetables, fish, vinaigrette, or mayonnaise.	65 g per can	511200
Curry Mumbai	Fruity and floral with a mild spiciness – goes well with mild curries, desserts, or cream.	70 g per can	511305
Curry (Purple Curry)	Hibiscus, cinnamon blossom, mace, cardamom – mild, floral, ideal for fish, poultry, rabbit.	85 g per can	511247
Ducca	Nutty and aromatic – for pumpkin, cabbage, fish, and poultry.	80 g per can	511196
Garam Masala	Indian spices without heat – adds depth and warmth to meat, lentils, or vegetables.	65 g per can	511201
Vegetable seasoning	Tomato flakes, Vadouvan – adds umami to stews, vegetable stir-fries, and soups.	80 g per can	511239
Mulled wine spice	Balanced and aromatic – perfect for mulled wine, punch, or spiced tea.	50 g per can	532400
Mashed potato seasoning	Ideal for mashed potatoes, fried and baked potatoes, and soups.	85 g per can	511238
Melange Noir	Cubeb, long, and black pepper—intensely fruity with steak, lamb, and game.	500 g per bag	515936
Mole	Chili, cocoa, nuts, spices – for wild fowl and Mexican-inspired sauces.	500 g per bag	515937
Quatre Épices	Pepper, cinnamon, mace, star anise, and more – for ragouts, game, or spicy desserts.	70 g per can	511203
Raz el Hanout	20+ spices: rose petals, lavender, galangal, etc. – oriental flavors for couscous, lamb, vegetables.	500 g per bag	515958
Tikka Masala	Tomato, fried onion, ginger, coriander, cumin – ideal for yogurt marinades with meat.	75 g per can	515600
Vadouvan	Fermented mixture with onion, garlic, curry – adds umami to lentils, fish, and sauces.	1.0 kg per bag	515960
Game seasoning	Juniper, long pepper, cocoa, cinnamon blossom – for venison, gravy, and wine marinades.	75 g per can	511209

Pure spices

Product	Quantity per item	Item number
Genuine red Kampot pepper	40 g per can	511176
Long peppercorns, whole	70 g per can	511216
Black pepper, fermented with sea salt	80 g per jar	532668
Pepper, black, whole	500 g per bag	515961
Whole Tasmanian pepper	25 g per can	511237
White pepper, whole	500 g per bag	515968
Ground Piment d’Espelette	250 g per bag	515955
Sumac, ground	0.5 kg per bag	515947
Whole tonka beans	30 g per can	511243
Ground cinnamon blossom	70 g per can	511208

Melange Noir





Spices

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Basic spices & classic kitchen spices

Product	Weight of a piece	Item number
Fleur de Sel	250 g per package	510217
Coriander	300 g per can	510936
Cumin	350 g per can	515667
Ground cumin	450 g per can	511011
Whole bay leaves	500 g per bag	510855
Maldon salt	1.4 kg per bucket	511321
Maldon Sea Salt Flakes, smoked	500 g per can	511284
Sea salt, washed, coarse	1.0 kg per bag	510310
Whole nutmeg	200 g per can	510842
Whole cloves	300 g per can	510843
Sweet paprika	500 g per can	510845
Smoked paprika	500 g per can	511322
Green peppercorns in brine, whole	500 g per can	532372
Ground black pepper	430 g per can	511295
Ground white pepper	550 g per can	510847
Pepper, ground lemon	500 g per can	511093
Allspice whole	350 g per can	510850
Yellow mustard seeds	650 g per can	510851
Avocado puree – guacamole	 500 g per bag	560361

Bay leaves



Salts, spices & pastes

Product	Weight of a piece	Item number
Chili pepper – Shichimi Togarashi	300 g per bag	532373
Liquid smoke	950 ml per bottle	532831
Gingerbread spice mix	220 g per can	532403
Lime leaves	 100 g per package	560524
Maldon salt	1.4 kg per bucket	511321
Maldon Sea Salt Flakes, smoked	500 g per can	511284
Sea salt, washed, coarse	1.0 kg per bag	510310
White miso paste	400 g per package	516003
White miso paste	1.0 kg per package	510745
Rose water	250 ml per bottle	532644
Beetroot powder	1.0 kg per can	515866
Saffron threads	5 g per piece	511092
Gourmet saffron powder	10 g per piece	511088
Salt, iodized	15.0 kg per bucket	510517
Salt, iodine-free	15.0 kg per bucket	510579
Black garlic paste 70%, fermented	325 g per package	532437
Sea Salt Flakes	1.0 kg per package	511107
Sesame Paste	650 g per jar	510932
Speculoos spice	100 g per can	532404
Whole star anise	180 g per can	511278
Tandoori paste	280 ml per jar	510381
Thai yellow curry paste	400 g per piece	510556
Whole juniper berries	300 g per can	510853
Green wasabi paste	43 g per piece	510374
Wasabi Powder, Hakata	200 g per can	511013
Whole cinnamon sticks	200 g per can	511222

Alcoholic ingredients & specialty beverages

Product	Weight of a piece	Quantity per item	Item number
Red cooking wine	2.0 l per bottle	4 bottles per case	511279
White cooking wine	2.0 l per bottle	4 bottles per case	511294
Noilly Prat, extra dry	1.0 l per bottle		515918
Brandy	0.7 l per bottle		515740
Pernod	0.7 l per bottle		510527
Porto, red	0.75 l per bottle	6 bottles per case	515729
Porto, white	0.75 l per bottle	6 bottles per case	515730
Wood, „Veiga“	1.0 l per bottle		515889

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	Item number
021 Barrique	500 ml per bottle	532416
050 White wine vinegar	500 ml per bottle	511183
White vinegar	 200 ml per bottle	532166

Spiced balsamic vinegar

Product	Quantity per item	Item number
041 White pepper balsamic vinegar	500 ml per bottle	511129
043 Red long pepper balsamic vinegar	500 ml per bottle	511085

Bag in Box Product

Product	Quantity per item	Item number
501 Traditional Balsam Bag in Box	3.0 l per box	511050
502 White Gold Balm Bag in Box	3.0 l per box	511051
503 Apple Cider Vinegar Bag in Box	3.0 l per box	511052
504 White wine vinegar bag in box	3.0 l per box	511053
505 Red wine vinegar Bag in Box	3.0 l per box	511054

Balsam-Essige

Product	Quantity per item	Item number
003 Elderflower balsamic vinegar	500 ml per bottle	511055
008 Gold balsamic vinegar white	 500 ml per bottle	511059
010 Ruby balsamic vinegar	 500 ml per bottle	511060
013 Black Cherry balsamic vinegar	500 ml per bottle	511056
014 Apple Amber balsamic vinegar	500 ml per bottle	511057
015 Apple Lime balsamic vinegar	500 ml per bottle	511058
017 Whiskey Single Malt balsamic vinegar	200 ml per bottle	511120
022 Pear balsamic vinegar	500 ml per bottle	511119
026 Blackcurrant balsamic vinegar	500 ml per bottle	511117
030 Raspberry balsamic vinegar	500 ml per bottle	511106
Pomegranate balsamic vinegar	200 ml per bottle	511219
Plum balsamic vinegar	500 ml per bottle	511118

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	Item number
Ahumado Canena	250 ml per bottle	515839
Amontillado Barriques Canena	250 ml per bottle	515858
Family Reserve Arbequino Canena	250 ml per bottle	515838
Family Reserve Picual Canena	250 ml per bottle	515837
Plankton Canena	250 ml per bottle	515857

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	Item number
Raspberry	200 g per jar	532683
Olive oil (Arbequina)	200 g per jar	532681
Olive oil, basil	50 g per jar	532685
Olive oil, truffles	50 g per jar	532686

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.

Jordan Olivenöl



📍 **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).

Extra virgin olive oil



Product	Description	Quantity per item	Item number
Olives	black Kalamata	2.0 kg per piece	532717
Olive oil	Extra Nativ	2.0 kg per piece	532715
	Extra Nativ	2.0 kg per piece	532714
Feta cheese	Lesbos, in brine	2.0 kg per piece	532900

Eléia

BORN WHERE IT ALL BEGAN



📍 **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	Item number
Arini	5.0 l per box	515728
Melies extra virgin	1.0 l per bottle	511188

Olives

Product	Quantity per item	Item number
green with pits	2.0 kg per piece	511191
green, pitted	2.0 kg per piece	511190
Kalamon, pitted	2.0 kg per piece	511192
Kalamon, with pits	2.0 kg per piece	511193



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 thei 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	Item number
Canola oil		1.0 kg per bucket	511307
		700 g per bucket	515860

Rapsöl



Oils & Vinegars

Product	Weight of a piece	Item number
Alba Oil	2 l per box	510914
Apple Cider Vinegar	1.0 l per bottle	532639
Cabernet Sauvignon Vinegar FORVM	 500 ml per bottle	515914
Chardonnay Vinegar FORVM	500 ml per bottle	510812
Dark Vinegar Riserva, 1 Year	1.0 l per bottle	510128
Modena Vinegar, 13 Years	250 ml per bottle	510129
Tarragon Vinegar	500 ml per bottle	510332
Hazelnut Oil	500 ml per can	510120
Coconut Oil, Virgin	 250 ml per jar	515611
Olive Pomace Oil	5.0 l per bottle	515941
Olive Oil, Extra Virgin	1.0 l per bottle	510601
Olive Oil, Natives Extra, Ardoino „Fructus“, unfiltered, in gold foil	500 ml per bottle	515869
Olive Oil, Venturino Taggiasca, in gold foil	500 ml per bottle	510830
Green Olive Juice, natural	500 ml per jar	532690
Orange Oil	500 ml per bottle	510342
Rapeseed Oil, Organic Box	10.0 l per box	510660
Sesame Oil	250 ml per bottle	515619
Sherry Vinegar	750 ml per bottle	510127
Table Vinegar	10.0 l per piece	510600
Grape Seed Oil, Franz Keller	5.0 l per box	510585
Grape Seed Oil, Franz Keller	750 ml per bottle	510320
Walnut Oil Berinoi	500 ml per bottle	510121
Lemon Oil O	500 ml per bottle	510343

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.

➤ **Variety for Creative Cuisine:**

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

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

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

➤ **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	Item number
Banana Chips	700 g per bucket	532748
Sugared Strawberries	1.0 kg per bucket	532747
Wasabi Peanuts (green)	1.0 kg per bucket	532749
Vegetable Chips	1.0 kg per bucket	532745
Dried Apricots	800 g per bucket	515891
Dried Plums, French, pitted	800 g per bucket	515892
Mango Strips	1.0 kg per bucket	532746
Maestro Almonds	1.0 kg per bucket	532693
Havelland Express Nut Mix	1.0 kg per bucket	532060
Smoked Almonds, whole, salted	1.0 kg per bucket	510958
Tiramisu Almonds	1.0 kg per bucket	532292



Maestro Mandeln

Dried fruit, nuts & seeds further selection

THE RIGHT PRODUCT FOR EVERY NEED

Dried fruit, nuts, and seeds

Product	Weight of a piece	Item number
Unsalted cashew nuts	1.0 kg per package	511259
Chia seeds	1.0 kg per package	511005
Dried cranberries	1.0 kg per package	531181
Peanuts, shelled, unsalted	1.0 kg per package	511260
Dried apples	1.0 kg per package	510363
Dried pears	1.0 kg per package	510364
Dried figs	1.0 kg per package	511258
Dried cornflower blossoms, blue, uncoated, Sosa	40 g per package	532640
Dried rose petals, uncoated, Sosa	80 g per package	532637
Ground hazelnuts	500 g per package	510509
Shelled hazelnuts	1.0 kg per package	510951
Hazelnuts, roasted, NOCCIOLA PIEMONTE	500 g per bag	515618
Coconut flakes	1.0 kg per package	510543
Shelled pumpkin seeds	1.0 kg per package	511256
Macadamia nut	1.0 kg per package	511261
Sliced almonds	500 g per package	510524
Ground almonds	500 g per package	510549
Peeled almonds	1.0 kg per package	511262
Shelled pecans	1.0 kg per package	510352
Pine nuts	500 g per package	511043
Green pistachios	500 g per package	510539
Black walnuts	0.48 kg per jar	515962
Black sesame	500 g per package	510274
White sesame	1.0 kg per package	510273
Sunflower seeds	1.0 kg per package	510358
Sultanas, raisins	1.0 kg per package	515624
Walnut kernels	500 g per package	511317

Hazelnuts, roasted,
NOCCIOLA PIEMONTE





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.
- » **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.
- » **Variety for every season:** From white Alba truffles to black Périgord truffles, the range covers all common and rare truffle varieties.
- » **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	Item number
Black truffle oil	250 ml per bottle	510118
White truffle oil	250 ml per bottle	510262
White truffle butter	240 g per jar	530141
Black truffle cream	250 g per piece	531214
White truffle cream	480 g per piece	532539
Truffle honey	350 g per jar	515916
Extra truffle jus	200 g per jar	510368



Winter truffle

Truffles, raw

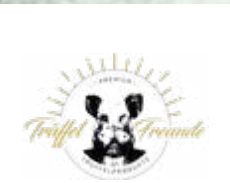
Product	Quantity per item	Item number
Autumn	20 g + per piece	521556
Autumn, extra	30 g + per piece	521557
Summer	100 g per can	532884
Summer, extra	30 g + per piece	521561
Truffle, extra, Asia	approx. 20 g per piece	521582
Truffle, white	30 g + per piece	521559
Winter	20 g + per piece	530592
Winter	100 g per can	532885



White truffle

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.
- » **Variety with character:**
From alb truffles to summer truffles—each variety has its own distinctive flavor profile.
- » **Freshness as a promise:**
The truffles are delivered by the shortest route—for full aroma and the highest quality.
- » **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	Item number
Autumn, Italy	20 g + per piece	521556
Summer, Italy	20 g + per piece	521560
Winter, Australia	20 g + per piece	530592
Winter, Chile	20 g + per piece	521865



»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

Honey & Syrup

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Honey & Syrup

Product	Weight of a piece	Item number
Maple syrup	250 ml per bottle	510316
Acacia honey	 1.0 kg per jar	510250
Aloe Vera Tea	400 g per jar	511355
Honeycomb honey in wooden frames	approx. 3.0 – 3.5 kg per piece	515993
Wildflower honey	 1.0 kg per jar	510252
Elderflower syrup	1.0 l per bottle	532823
Wlderflower extract	680 ml per bottle	532720
Honey in a bucket	2.5 kg per bucket	510571
Lavender honey	500 g per jar	510811
Linden honey	 1.0 kg per jar	510251
Summer blossom honey	 1.0 kg per jar	510249
Yuzu Tea	400 g per jar	511354



Lavender honey

Happy Foie



📍 **LOCATION:** Germany, Lower Saxony

- **Foie gras without animal suffering:**
Happy Foie completely refrains from force-feeding—the liver is subsequently enriched with animal and vegetable fats, ethically sound and convincing in taste.
- **Organic certified & innovative:**
The products are sourced from free-range animals raised in organic conditions—an essential factor for sustainable and responsible haute cuisine.
- **A wide range of options for special cuisine:**
From classic goose liver pâté to modern compositions, Happy Foie offers a wide range of products for sophisticated menus.
- **Influenced by Michelin-starred cuisine experience:**
Founder Tobias Sudhoff contributes his expertise as a former Michelin-starred chef, guaranteeing culinary sophistication and practical relevance.

Product	Product	Quantity per item	Item number
Duck liver	Roll	1.0 kg per bucket	532580
	Roll with truffles	700 g per bucket	532581
Goose liver	Roll	1.0 kg per bucket	532579
	Roll, outdoor	1.0 kg per bucket	532625



Terrines & Pâtés

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Terrines & Pâtés

Product	Weight of a piece	Item number
Venison pâté	620 g per piece	530206
Veal pâté	620 g per piece	530207
Lobster and crab terrine	1.2 kg per piece	532783
Rabbit terrine	500 g per piece	531091
Wild boar terrine with Cahors wine	1.5 kg per piece	532785
Goat cheese terrine with tomatoes and vegetables	0.84 kg per piece	532786
Duck liver mousse terrine with mushrooms	1.25 kg per piece	532782
Duck terrine with oranges	1.0 kg per piece	530201
Scallop terrine with porcini medallions	1.2 kg per piece	532784
Turkey and vegetable terrine	500 g per piece	530783





Sauces & Concentrates

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Barbecue sauces & chutneys

Product	Weight of a piece	Item number
Bone Suckin` BBQ Sauce	454 ml per piece	510799
Bone Suckin` BBQ Sauce „Hot“	1.89 l per box	511048
Bone Suckin` BBQ Sauce „Mustard“	340 ml per piece	510800
Currywurst sauce	2.0 l per bag	515927
Ticino-style orange sauce	580 ml per jar	510319



Bone Suckin` Sauce



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.

Concentrates

Product	Weight of a piece	Item number
Tomato concentrate, Tomami No. 1, fruity	740 ml per bottle	515910
Tomato concentrate, Tomami No. 2, acidic	740 ml per bottle	515911
Lemon juice concentrate	1.0 l per package	532415

Mustards & Mustard-based Sauces

Product	Weight of a piece	Item number
Apricot mustard sauce Original Ticino	200 ml per jar	510256
Pear and mustard sauce Original Ticino	200 ml per jar	510405
Dijon mustard - fine	1.1 kg per bucket	510203
Dijon mustard - coarse	1.0 kg per bucket	511016
Fine Dijon mustard	5.0 kg per bucket	515917
Tarragon	210 g per jar	511281
Fig and mustard sauce	750 ml per jar	532756
Fig and mustard sauce Original Ticino	200 ml per jar	510255
Pommery mustard in a clay pot	500 g per piece	510313
Quince and mustard sauce Original Ticino	200 ml per jar	515780
Mustard - Violet	200 g per jar	511280
Mustard, Colman`s, English Mustard	100 g per jar	510956

Dijon Mustard





Antipasti

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Antipasti

Product	Weight of a piece	Item number
Artichoke hearts	❄️ 2.5 kg per bag	560746
Pickled artichokes, grilled	1.0 kg per tray	530247
Pickled balsamic onions	1.0 kg per tray	530236
Pickled grilled eggplant	1.0 kg per tray	530245
Pickled grilled mushrooms	1.0 kg per tray	531073
Pickled grilled zucchini	1.0 kg per tray	530243
Pickled peppers, grilled	1.0 kg per tray	530242
Pickled red peppers stuffed with cream cheese	2.0 kg per tray	530239
Pickled anchovy fillets	1.0 kg per tray	530261
Capers, Capotes	720 ml per jar	515790
Kapern, Nonpareilles	720 ml per jar	511049
Capers with stems	3.1 l per piece	515742



Artichoke hearts



Dried tomato



Olives, black

Antipasti

Product	Weight of a piece	Item number
Semi-dried cherry tomatoes, Sud'n Sol	1.0 kg per tray	532829
Semi-dried tomatoes, Sud'n Sol	1.0 kg per tray	532827
Jackfruit in salt water	565 g per can	515888
Green olives with pits in brine	5.0 kg per bucket	532324
Black pitted olives	850 ml per can	530103
Black Kalamata olives	3.0 kg per package	530110
Black pitted Kalamata olives	3.0 kg per package	530107
Black TAGGIASCHE olives, pitted	800 g per can	532887
Peppers stuffed with Greek cheese	2.0 kg per tray	530230
Preserved lemons	5.0 kg per bucket	532774
Anchovy fillets	600 g per can	510314
Dried tomatoes	1.0 kg per tray	530235



Cereals & Rice

Product	Weight of a piece	Item number
Basmati Rice	5.0 kg per bag	510946
Basmati Rice, A++	1.0 kg per bag	510945
Whole buckwheat	1.0 kg per package	511004
Buckwheat flour	500 g per package	510547
Fine bulgur	1.0 kg per package	511263
Couscous	1.0 kg per package	511086
Couscous	500 g per package	515731
Spelt, whole	 1.0 kg per package	511094
Fragrant rice „Jasmine“	1.0 kg per bag	510944
Fregola Sarda	500 g per package	515885
Green spelt, whole, kiln-dried	1.0 kg per package	532633
Quinoa light	 1.0 kg per package	510767
Quinoa, red	 1.0 kg per package	511002
Quinoa, black	 1.0 kg per package	511001
Arborio Superfino Risotto	5.0 kg pro Kiste	510588
Canaroli risotto	1.0 kg per package	510927
Risotto rice, Acquerello Carnaroli, 1 year old	2.5 kg per bag	511108
Risotto Semifino Vialone Nano	1.0 kg per package	515999
Red rice from the Camargue	1.0 kg per package	510185
Round grain rice	1.0 kg per package	532724
Black risotto rice	500 g per package	515841
Sushi rice Nishiki	1.0 kg per bag	510144
Wild rice Canada, 1st quality	 1.0 kg per package	510145

Cereals & Rice

Product	Weight of a piece	Item number
Borlotti bean	 500 g per bag	511228
Cannellini beans	500 g per bag	511232
Soft oatmeal	500 g per package	532352
Durum wheat semolina	500 g per package	510304
Dried chickpeas	1.0 kg per bag	510379
Chickpeas in brine	2.65 l per can	515602
Shelled pumpkin seeds	1.0 kg per package	511256
Long grain rice, parboiled	10.0 kg per bag	510268
Brown lentils, mini, traditional	1.0 kg per package	515556
Yellow lentils	 1.0 kg per package	511123
Green lentils	1.0 kg per package	511124
Red lentils	1.0 kg per package	511125
Black lentils	1.0 kg per package	511126
Medium pearl barley	5.0 kg per package	515741
Polenta cornmeal	1.0 kg per package	510967
Popcorn Corn	 1.0 kg per bag	511014
Black beans	 500 g per bag	511231
Sushi rice	1.0 kg per bag	511265



Cannellini beans



Sushi rice



Additives & Textures

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Additives & Textures

Product	Weight of a piece	Item number
Active Transglutaminase	1.0 kg per piece	515782
Agar, Ferran Adria, (E406)	500 g per can	532732
Agar-Agar	1.0 kg per package	510361
Alginate (E401), 750 g /Ds	750 g per can	511152
Basics	1.5 kg per tray	530645
Sheet gelatin	1.0 kg per package	510312
Calazoon - Calciumlactat	400 g per can	511150
Citras - Sodium citrate	600 g per can	511149
Chloride - Calcium chloride	750 g per can	511151
Elastic powder (gelatin), Sosa	550 g per can	532645
Fizzy - Effervescent agent, Texturas Ferran Adrià	300 g per can	515862
Fruit Pectin	500 g per can	515772
Gellan (E418)	500 g per can	511147
Iota - Carrageenan - Texturas Ferran Adrià, (E407)	500 g per can	532764
Fine isomalt	1.0 kg per package	511095
Maltodextrin	500 g per can	511246
Maltosec - Maltodextrin from tapioca	1.0 kg per can	515870
Maltosec - Maltodextrin from tapioca	500 g per can	515776
Monosodium glutamate per sodium glutamate, (E621) - Aji no Moto	454 g per can	532731
Ovoneve protein powder - Albumina	500 g per can	515781

Additives & Textures

Product	Weight of a piece	Item number
Pro Espuma hot	500 g per can	511145
Pro Espuma cold	700 g per can	511144
Rice ferment shio koji, liquid, salted	500 ml per bottle	515912
Sojalecithin (E322)	400 g per can	511296
Sucro Air Creative Cuisine	600 g per can	511153
White tapioca pearls, approx. 2 mm	400 g per bag	510917
Squid ink, liquid,	180 g per package	515863
Trisol Surprises Ferran Adrià - soluble wheat fiber	4.0 kg per bucket	532763
Xanthan, Ferran Adrià, (E 415)	600 g per can	511097
Xanthan gum (E415)	500 g per can	532734
Xanthan, (E 415) Louis Francois	1.0 kg per can	515696
Xanthan, (E415)	600 g per can	511155
Matcha - Green Tea Powder	80 g per can	515774
Glucose syrup	5.0 kg per bucket	510341
Vegetarian gelatin powder	500 g per piece	515787
Food coloring, blue, powder, water-soluble	70 g per package	532771
Food coloring, yellow, powder, water-soluble	70 g per package	532773
Food coloring, green, powder, water-soluble	70 g per package	532770
Food coloring, red, powder, water-soluble	70 g per package	532772



Tapioca pearls

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



 **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	Item number
Beni Wild	66% - The aromas of honey and jasmine tea		approx. 2.0 kg per package	511248
Cusco	65% - Notes of pineapple and melon		approx. 2.0 kg per package	515966
Cru Virunga	70% - Notes of dark sour cherries and black tea		approx. 2.0 kg per package	511252
Esmeraldas	42% - Silky notes of caramel and salt		approx. 2.0 kg per package	511250
Femmes Virunga	55% - Aromas of roasted nuts with cappuccino		approx. 2.0 kg per package	511253
Piura Porcelana	75% - Aromas of red berries and pecans		approx. 2.0 kg per package	511249
Simply Arhuaco	62%		approx. 2.0 kg per package	515965
Simply Dark bitter	62%		approx. 2.0 kg per package	511299
Simply Milk	40%		approx. 2.0 kg per package	511297
Simply White	36%		approx. 2.0 kg per package	511298
Yuna Edel White	37% - Sweet impressions of banana milk and cocoa butter		approx. 2.0 kg per package	515810



Tafel Piura 75% Bitter

Other products

Product	Description		Weight of a piece	Quantity per item	Item number
Cocoa bean nibs	Cocoa nibs		approx. 1.25 kg per package		511300
Mini-Bar -Napos	42% Esmeraldas Milch		approx. 4.5 g per piece,	170 pieces per box	515788
Bar - Whole milk	50 % Femmes Virunga		approx. 70 g per piece	13 pieces per box	515812
Table - Bitter	75 % Esmeraldas		approx. 70 g per piece	13 pieces per box	532370



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	Item number
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	562099
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	562397
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	563015

Cupcakes and tarts

Product	Description		Weight of a piece	Quantity per item	Item number
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	562093
Cheesecake San Sebastian, Dark	Mascarpone, Growers' Chocolate, tonka bean		approx. 115 g per piece	18 pieces per box	562563
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	562098
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	562105
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	562104
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	562971
Lime Cake	Kalamansi, lime, raspberry, meringue		approx. 51 g per piece	88 pieces per box	562395
Mango Lassi Cake	Crunch, spices, yogurt, passion fruit, chia		approx. 68 g per piece	60 pieces per box	562396
New Black Forest tartlets	Center made of dark chocolate mousse and tipsy sour cherries.		approx. 105 g per piece	20 pieces per box	563016
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	562096



Good to know

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



Tartles and tarts

Product	Description		Weight of a piece	Quantity per item	Item number
Pistachio zest slice	Mascarpone, lime, pistachio financier		approx. 108 g per piece	27 pieces per box	56322
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	563127
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	562969
Tonka Blossom cuts	Simply Dark, biscuit, crunch, nougat	❄️	approx. 107 g per piece	24 pieces per box	563121
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	562970

Modular desserts and mousse

Product	Description		Weight of a piece	Quantity per item	Item number
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	562097
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	562113
Crunch and Cream Cake	Chocolate, nut, cherry, cassis	❄️	58 g per piece	96 pieces per box	562394
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	562094
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	563168
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	563169
Persian cassis figs	Intense aromas of dried fig and cassis	❄️	approx. 1.0 l per can		562102
Petits fours	Lime pie, matcha, bronze fennel	❄️	approx. 21 g per piece	50 pieces per box	562101
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	562968
	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	563139
Exotic sorbet	Creamy sorbet made from cooked Alphonso mango and fresh passion fruit.			approx. 3.0 l per bucket	562197



»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	Item number
8 varieties per box	80 pieces per box	532886

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	Item number
Macarons, Mix	64x assorted macarons: pistachio, raspberry, passion fruit, chocolate (16 pieces of each flavor)	  approx. 24 g per piece	64 pieces per box	563038
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	563119



Creme Eis

HANDCRAFTED ICE CREAM



📍 **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	Item number
Blackcurrant Sorbet	❄️	2.5 l per piece	562989
Strawberry sorbet	❄️🍓	2.5 l per piece	562551
Yogurt	❄️	2.5 l per piece	562554
Piedmont hazelnut	❄️	2.5 l per piece	562951
Pistachio	❄️	2.5 l per piece	562952
Chocolate sorbet	❄️🍫	2.5 l per piece	562556
Vanilla	❄️	2.5 l per piece	562550
Lemon sorbet	❄️🍋	2.5 l per piece	562552



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.

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

Product		Weight of a piece	Item number
Ground vanilla	🌱	approx. 25 g per jar	515939
Vanilla pods		3 pieces per jar	515896
Bourbon Madagascar vanilla beans		approx. 50 g per package	531113



Vanilla pods



»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

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 Philipps, Bäckerei Philipps

360° LAIB

Product		Weight of a piece	Quantity per item	Item number
Gourmet bar	❄️	approx. 1.0 kg per piece	6 pieces per box	563138
Spice, Holland family	❄️	approx. 1.0 kg per piece	5 pieces per box	562514
Kalamata Olive Jordan	❄️	approx. 1.0 kg per box	5 pieces per box	562516
California walnut	❄️	approx. 1.0 kg per piece	5 pieces per box	562515
Natural	❄️	1.7 kg per piece	5 pieces per box	563141
Natural	❄️	approx. 1.0 kg per piece	5 pieces per box	562513
Wild fennel flowers	❄️	180 – 200 g per piece	40 pieces per box	562912

Bread & rolls

Product		Weight of a pieces	Quantity per item	Item number
Brioche bar	❄️	approx. 1.0 kg per piece	6 pieces per box	563136
Assorted rolls, 5 varieties	❄️	approx. 35 g per piece	70 pieces per box	563000
Brotsinfonie	❄️	approx. 1.0 kg per piece	6 pieces per box	563135
Burger Brioche, Sesame	❄️	approx. 90 g per piece	30 pieces per box	563031
Burger Brioche	❄️	approx. 90 g per piece	30 pieces per box	562996
Burger Brioche, Mini	❄️	approx. 60 – 70 g per piece	30 pieces per box	563114
Ciabatta natural	❄️	approx. 250 g per piece	20 pieces per box	563006
Spelt wholemeal flour	❄️	approx. 500 g per piece	10 pieces per box	562999
Fruit bread	❄️	approx. 1.0 kg per piece	6 pieces per box	563137
Rosemary Focaccia	❄️	approx. 1.2 kg per piece	2 pieces per box	562997
Hot dog bun	❄️	approx. 70 – 80 g per piece	50 pieces per box	563102
Wheat stone oven baguette	❄️	approx. 400 g per piece	12 pieces per box	563113
Brotsinfonie	❄️		6 pieces per box	563001

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.



Bridor

FRENCH PASTRY ART

📍 **LOCATION:** France

Good to know

Bridor works with leading French pastry chefs, including the renowned Lenôtre, to ensure authentic flavors and the highest level of craftsmanship.

- » **Market leader for frozen pastries:**
For decades, Bridor has been synonymous with premium-quality French baked goods—ideal for the restaurant and hotel industry.
- » **Diversity from France:**
Croissants, tartlets, macarons, and Danish pastries—made with pure butter and fine dough.
- » **Ready to Bake:**
The products are frozen and ready to bake – for fresh pastries with minimal effort.
- » **Sustainable & responsible:**
Bridor is committed to conserving resources, reducing CO₂ emissions, and ensuring fair production conditions.

Product	Description		Weight of a piece	Quantity per item	Item number
Mini Croissant		❄️	approx. 30 g per piece	195 pieces per box	563185
Minimix	4 varieties per box, 50 mini bows with chocolate, 50 mini Jésusite with vanilla cream, 50 mini Extravagant with raspberry, 50 mini fingers with praline	❄️		200 pieces per box	563182
Mini raisin roll		❄️	approx. 30 g per piece	230 pieces per box	563184
Mini chocolate rolls		❄️	approx. 30 g per piece	200 pieces per box	563183

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	Item number
Charlotte with red fruits		❄️	16 pieces per box	563211
Strawberry dessert		❄️	16 pieces per box	563212
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	563215
Chocolate bar		❄️	8 pieces per package, 2 pieces per box	563213
Chocolate tartlets	with liquid core	❄️	20 pieces per box	563214

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	Item number
de Bordeaux	approx. 17 g	200 pieces per box	563249
de Bordeaux	approx. 60 g	75 pieces per box	563238
Raspberry	approx. 17 g	200 pieces per box	563247
Raspberry	approx. 60 g	75 pieces per box	563242
Kokos & Rum	approx. 17 g	200 pieces per box	563248
Kokos & Rum	approx. 60 g	75 pieces per box	563243
Matcha	approx. 17 g	200 pieces per box	563246
Matcha	approx. 60 g	75 pieces per box	563241
Chocolate	approx. 17 g	200 pieces per box	563250
Chocolate	approx. 60 g	75 pieces per box	563244
Vanilla	approx. 17 g	200 pieces per box	563251
Vanilla	approx. 60 g	75 pieces per box	563239
Lemon	approx. 17 g	200 pieces per box	563245
Zitrone	approx. 60 g	75 pieces per box	563240

About us



»Havelland Express has allowed me to develop and further explore and pursue my interest in numbers and food. I am looking forward to the future at and with Havelland Express.«

Claudia Thiele, Controller

»I have been working at Havelland Express for over 15 years now and am delighted to continue being part of the team.“

Andreas Nakoinz, IT



»I'm really excited to be part of Havelland Express. Not only do they have great food here, but also a fantastic team, and my job keeps me in the catering industry, which is where I come from.“

Christoph Werner, Key Account Manager West

»For me, Havelland is a community of friendly and committed people—it's great to be here!“

Natalia Kaszubska, Junior Sales Manager





Pastry

further selection

THE RIGHT PRODUCT FOR EVERY NEED

Pastries

Product	Description	Weight of a piece	Quantity per item	Item number
Brick Dough	27 cm round		10 sheets per package	530188
Edible paper	vegetarian, made from potatoes, transparent, square, 9x9 cm, (wafer)		approx. 200 pieces per bag	515868
Kanaki Filo Pastry Roll	40 x 50 cm	❄️	approx. 450 g per package	560375
Kataifi dough		❄️	approx. 450 g per package	560388
Pappadums	natural, ø 18 cm		10 pieces (approx. 200 g) per package	515809
Tartlets	Filigrano Dessert, round, d 103 mm, H 20 mm	approx. 41.6 g per piece	48 pieces per box	532851
	Filigrano Dessert, round, d 83mm, H 20mm		55 pieces per crate	532765
	salty, 4.2 cm		160 pieces per crate	510339
	sweet, 3.8 cm		270 pieces per crate	510271
Baking mix	White bread	approx. 500 g per piece		532725
	Whole grain bread	approx. 500 g per piece		532726

Fruit puree, pulp & pastes

Product		Weight of a piece	Quantity per item	Item number
Nut and apricot confectionery	❄️	approx. 121 g per piece	27 pieces per box	562393
Rosehip puree	❄️	approx. 680 ml per jar		530365
Elderberry purée	❄️	approx. 680 ml per jar		530366
Chestnut purée	unsweetened ❄️	approx. 439 g per can		515964
Almond paste	100% Sicilia ,Val di Noto´	approx. 1.0 kg per can		515886
Sesame Paste - Tahini		approx. 650 g per piece		510932
Pistachio paste	100% Mark with no additives	approx. 650 g per jar		515770
Quince puree	❄️	approx. 680 ml per jar		530367
Sea buckthorn puree	❄️	approx. 680 ml per jar		530376

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

Baking ingredients & special ingredients

Product	Description	Weight of a piece	Quantity per item	Item number
Maple syrup		approx. 0.25 l per bottle		510316
Peanut butter	,Creamy´	approx. 350 g per jar		530381
Raw marzipan		approx. 1.0 kg per pack.		530198
Matcha	Green tea powder	approx. 80 g per can		515774
Dark nut nougat		approx. 2.5 kg per pack.		510311
Icing sugar		approx. 250 g per pack.		510206
Wheat flour		approx. 1.0 kg per pack.	10 packages per box	511031
Azuleta	flavored violet sugar, Ferran Adrià	approx. 1.0 kg per can		532636
Gold leaf			25 sheets per package	530217
Bourbon vanilla extract paste	with spots, Taylor & Colledge	❄️ approx. 320 g per tube		511357
Crispy - Strawberry	freeze-dried, 1-3 mm, Sosa	approx. 250 g per can		532643
Crispy - Yogurt	freeze-dried, Sosa	approx. 280 g per can		532642
Fruit puree Pistachio pulp	100% Mark with no additives	approx. 650 g per jar		515770
Gold - Gold leaf flakes	spreader	approx. 0.2 g per piece		515909
Cocoa butter	Callets		approx. 2.5 kg per bag	515867
Cocoa butter	pulverisiert Callebaut	approx. 600 g per can		510427
Cocoa powder	Valrhona		approx. 3.0 kg per box	532662
Firecracker	natural, Ferran Adrià	approx. 210 g per can		515786
Muscovado sugar	dark		approx. 1.0 kg per bag	511012
Peta Crispy, Neutral	Knall Brause, Sosa	approx. 700 g per can		532641
Wild strawberries	❄️		approx. 1.0 kg per bag	563147
Sugar cube	brown	approx. 750 g per pack.		510335

Vegan

- 290** Raging Pig
- 291** Beyond Meat
- 292** Alpro
- 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

Raging Pig

ROSTBRATWURST REIMAGINED

LOCATION: Germany, Hamburg

Have you heard

Raging Pig uses a specially developed fat capsule technology that pops up crispy when fried – for a real bacon feeling without any animal products.

- Food tech with a mission: Founded in Hamburg in 2021, Raging Pig aims to drastically reduce global pork consumption.
- Science meets taste: The products are based on pea protein, oyster mushrooms, and bamboo fibers—developed with fat capsule technology for an authentic bite.

- A range with attitude: From „Raging Bacon“ to currywurst – plant-based alternatives with up to 90% fewer emissions than conventional meat.
- Brand with a message: Loud, bold, and conscious—Raging Pig combines sustainability with enjoyment and appeals to meat lovers too.

Vegan Rostbratwurst

Description	Weight of a piece	Quantity per item	Item number
Rostbratwurst	approx. 80 g per package	10 packages per box	532893
Mini-Rostbratwurst	approx. 30 g per package	24 packages per box	532894

LOCATION: USA

- 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.
- A range for every kitchen: Beyond Burger, Sausage, Meatballs, Mince, and Chicken Tenders—perfect for the grill, pan, or oven.
- 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.
- Sustainable thinking: Up to 90% fewer greenhouse gas emissions compared to conventional meat – for conscious enjoyment without compromise.

Have you heard

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

Produkt	Weight of a piece	Quantity per item	Item number
Beyond Burger	approx. 113 g per piece	40 pieces per box	562215
Beyond Meatballs	approx. 25 g per piece	approx. 1.0 kg per bag	562373
Beyond Mince	approx. 1.0 kg per bag	4 bags per box	562419
Beyond Sausage	approx. 100 g per package	approx. 6.0 kg per box	563013

Alpro

PLANT-BASED YOGURT BLISS

Vegan
Further selection

THE RIGHT PRODUCT FOR EVERY NEED

📍 LOCATION: Belgium

Have you heard

Alpro uses the same yogurt cultures as milk yogurt—only 100% plant-based. This ensures a familiar taste without any animal ingredients.

- **Vegan & versatile:**
Alpro soy-based yogurt alternatives are lactose-free, gluten-free, and ideal for breakfast, snacks, or cooking.
- **Nutrient-rich & mild:**
Rich in plant protein, calcium, and vitamins B12, D, and B2—with a balanced flavor and creamy texture.
- **Sustainably produced:**
The soy used comes from GMO-free cultivation outside rainforest areas – processed using 100% green electricity.
- **Variety for every day:**
Whether natural, unsweetened, or fruity, Alpro offers plant-based alternatives for conscious connoisseurs.

Produkt		Weight of a piece	Item number
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Soy Cuisine, Cooking Cream	🌱	approx. 1.0 l Tetra	531226
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Milk alternatives

Produkt		Weight of a piece	Item number
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Cashew drink	🌱	approx. 1.0 l Tetra	532314
Oat drink	🌱	approx. 1.0 l Tetra	532427
Almond drink	🌱	approx. 1.0 l Tetra	511207
Soy drink	🌱	approx. 1.0 l Tetra	532312
Soy drink, Vanilla	🌱	approx. 1.0 l Tetra	532313

Soy yogurt

Description		Weight of a piece	Item number
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Natural	🌱	approx. 500 g cup	531196
Blueberry	🌱	approx. 500 g cup	531197
Vanilla	🌱	approx. 500 g cup	531198
Peach	🌱	approx. 500 g cup	532315
Strawberry	🌱	approx. 500 g cup	532316
Cherry	🌱	approx. 500 g cup	532317
Lemon	🌱	approx. 500 g cup	532318

Produkt	Description		Weight of a piece	Quantity per item	Item number
Gouda "Violife"	cut	🌱	approx. 500 g per package	8 pieces per box	532824
Tofu	smoked	🌱 BIO	approx. 850 g per package	approx. 1.75 kg per box	531336
Flora 100%	plant-based, unsalted butter substitute	🌱	approx. 250 g per package		532825
Flora Plant	for cooking, 15% fat	🌱	approx. 1.0 l Tetra		532820
	for whipping 30% fat	🌱	approx. 1.0 l Tetra		532821
Oat drink	Oatly Barista Edition	🌱	approx. 1.0 l Tetra		515811
Burger Brioche	Sesam	❄️ 🌱	approx. 90 g per piece	30 pieces per box	563031
		❄️ 🌱	approx. 90 g per piece	30 pieces per box	562996
	Mini	❄️ 🌱	approx. 60–70 g per piece	30 pieces per box	563114
Hot dog bun	Brioche	❄️ 🌱	approx. 70–80 g per piece	50 pieces per box	563102

Vegan? We have more



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

About us



»For 14 years now, I have been fascinated by the family atmosphere, the proximity to management, and the incredible relationship with our customers. And last but not least—of course, our awesome products!«

Lars Hundhausen, Key Account Manager South

»I've been with Havelland Express for 12 years now. The positive thing about the job is that I get to experience something new every day and take on lots of challenges in my daily work. Structure and clarity are our strengths.«

Markus Zabel, Head of Warehouse & Logistics



»I came for the work and stayed for the food.«

Denis Herrmann, IT

»My heart beats for the world of gastronomy and hospitality—as Head of Marketing at Havelland-Express, I am proud to represent a family business that supplies high-quality partners with passion and commitment. For me, every day is an opportunity to live our values and further develop our industry.«

Jessica Lünstroth, Head of Marketing



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Legal notice

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