



KAMINIARZ

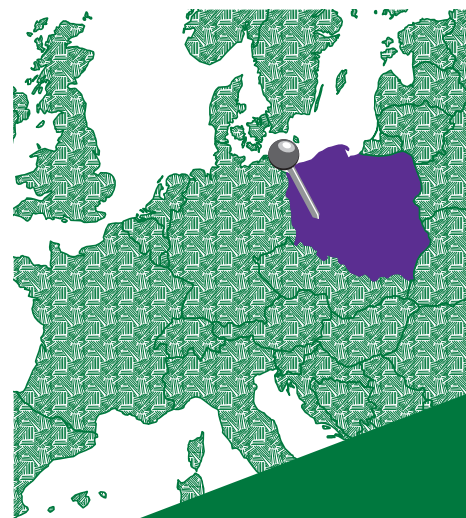
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About: Kaminiarz

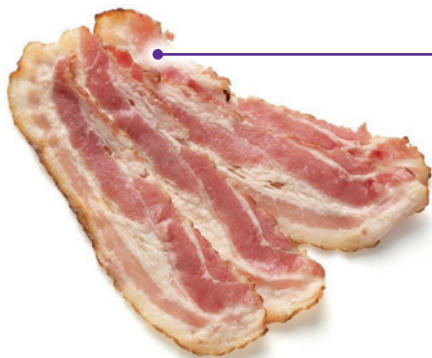
Kaminiarz The mission of the „Kaminiarz” brand is to offer the highest quality bacon, in various options of processing and weights, to allow companies from the food industry to create new original products, and to allow consumers to discover the culinary wealth of Polish and worldwide cuisine! Bacon is smoked using a traditional method with alder, beech or maple eco-wood. Since 2015, all production in the plant is free from gluten..

Location: Święciechowa, Poland

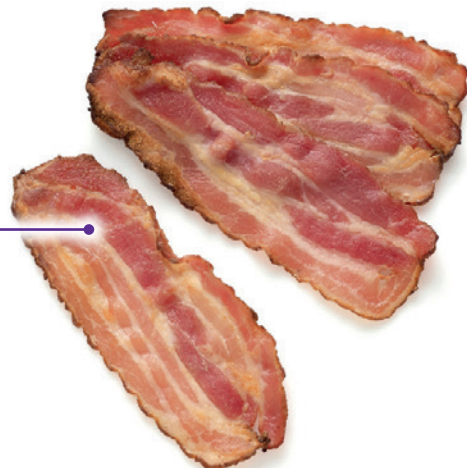


www.kaminiarz.pl

Kaminiarz Bacon Speciality



Crispy Bacon Slices 100/165 Pork with no skin, no ribs, no cartilage, cured. Product sliced and fried. Unique technology of frying with hot air, no fat used. 100g of ready product was made from 165g of pork belly.



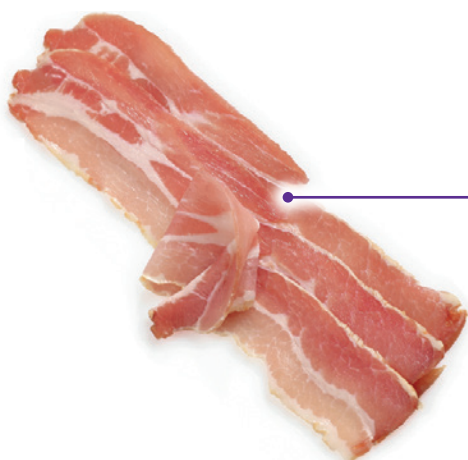
Crispy Bacon Slices 100/300 Pork with no skin, no ribs, no cartilage, cured. Product sliced and fried. Unique technology of frying with hot air, no fat used. 100g of ready product was made from 300g of pork belly. Also available in 100/200, 100/250 or 100/330



Steamed Bacon Slices Smoked pork with no skin, with no ribs, with no cartilage, cured, smoked, steamed and sliced. Fat content <40%.



Maple Cured Roasted Bacon Pork belly with no skin, with no ribs, with no cartilage, cured with maple wood, roasted and sliced.



Smoked Bacon Slices 3mm Smoked pork with no skin, no ribs, no cartilage, cured, smoked by hot smoke with added water and sliced.

Raw Bacon 5mm Pork bacon with no skin, with no ribs, with no cartilage; cured and cut in slices. Also available in 9g slices or cured sliced 2,5mm.





Premium Smoked Bacon Cube 5x5x5 mm Smoked meat from pork without skin, ribs, cartilage, cured, smoked by warm smoke, cut into cube 5x5x5 mm. 100g of ready product was made from 100g of pork belly.

Premium Smoked Bacon Cube 10x10x10 mm

Smoked meat from pork without skin, ribs, cartilage, cured, smoked by warm smoke, cut into cube 10x10x10 mm. 100g of ready product was made from 100g of pork belly.



Crispy Bacon Lardons 100/285 Smoked pork with no skin, no ribs, no cartilage. The product is cured, smoked, cut into posts and fried. Unique technology of frying with hot air, no fat used. 100g of ready product was made from 285g of pork bacon.

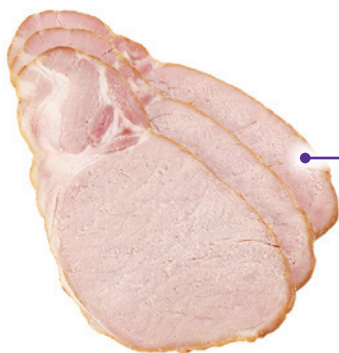
Smoked Bacon Lardons Smoked pork with no skin, no ribs, no cartilage, cured, smoked by warm smoke and cut in posts. 100g of ready product was made from 100g of pork belly.



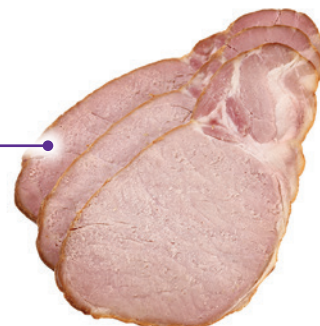
Crispy bacon BITS 100/200 10/10 Smoked pork with no skin, no ribs, no cartilage, cured. The product is sliced, fried and cut into cubes with dimensions of approx. 7x7mm. Unique technology of frying with hot air, no fat used. 100g of ready product was made from 200g of pork belly. Also available in 13x13 mm or 26x26 mm cut.

Bacon BITS 100/250 Smoked meat from pork without skin, ribs, cartilage, cured. The product is sliced, fried and cut into cubes (small pieces) 10x10x2 mm. 100g of ready product was made from 250g of pork belly. Also available in 100/165 or 100/200

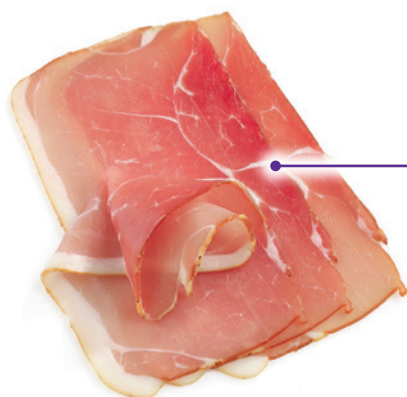




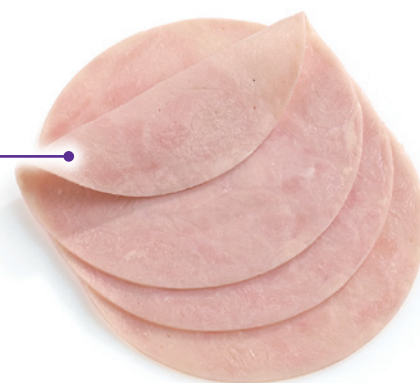
Back Bacon 100/150 Pork loin cured, smoked. Product sliced and roasted. 100g of the product was made of 150g pork loin.



Back Bacon 100/250 Pork loin cured, smoked. Product sliced and roasted. 100g of the product was made of 250g pork loin. Also available in 100/200.



Maturing Ham Slices Maturing smoked meat from pork, dry cured with seasonings, smoked and sliced. 100g of the product was made of 113g of pork meat.



Cooked Ham 500g Block product, pork, coarsely crumbled, steamed with the addition of water, from connected pieces of meat. The product is sliced packed in a protective atmosphere.



Steamed Bacon Slices ¼ Smoked pork with no skin, with no ribs, with no cartilage, cured, smoked, heat-treated. The product is sliced in ¼.

Certificates:



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