



bringing excitement to the food business

food processing

MEAT PRODUCTS

FRESH FROZEN

product catalogue 2023





Always loyal to our basic philosophy: customers **first, last and always.**

Count on us.

Return

You expect results, you want to reap the benefits. **Your growth is at the centre of everything we do.**

Trust

We must earn your trust. Trust in the quality of our products, in our knowledge of local markets and challenges, in the added value of good personal contacts.

We continually invest in our commitment.

Excitement

Who do you prefer to work with? With boring number crunchers or **lively, passionate professionals**, who know their trade inside and out, who want to share their know-how with you and go that extra mile to help you grow?

Interplay

We strongly believe in the power of interplay: between the various departments of our group, between ourselves and our customers.

Together we achieve more, together we feed each other and grow.

**How can I challenge the Damaco Group to further grow my business?
Food for thought.**



Did you know that we...



Premium Quality

... produce and deliver top quality for top partners



Patented Plastic Detection

... are the only MDM producer who installed plastic detection in their production process



Patented Production Process

... developed and constructed our own processing lines



Best Practice

... aim for premium service today, tomorrow, together in all the Damaco Group levels



CR10 Certificate

... are the first company within the food industry to receive this certification



Zero Waste Policy

... redesign our resource life cycles so that all products are reused



Packaging

... only use economical and ecological packaging



Product & Technical support

... have our own in-house meat technologist, Master Butcher or technical manager



food processing



KIPCO DAMACO®

member of Damaco Group



“In FOOD PROCESSING,
with our leading brand

Kipco-Damaco we are one of the largest producers in the world of mechanically deboned chicken and turkey meat for processing. Our product range consists of poultry MDM/MSM, BAADER and skin.”

MDM / MSM

Kipco-Damaco uses a special soft production method to produce mechanically deboned meat (MDM) with a texture of +/-2 mm. This process guarantees the protein level of our MDM chicken and MDM turkey, making them suitable as stand-alone products, or for combining with other **Kipco-Damaco** products, such as Baader meat. As this production process also promotes binding and water absorption, our MDM meats are perfect for use in frankfurters, mortadella, nuggets, as well as canned and luncheon meat products.



CHICKEN MDM
601 - +/- 2mm



TURKEY MDM
602 - +/- 2mm



Our USPs

- › Unparalleled texture
- › High proteins
- › High PH value



Applications

- › Fine emulsion products
- › Mortadella
- › Luncheon meat
- › Frankfurter, hotdog



KIPCO DAMACO®
member of Damaco Group



BAADER

Would you like to add more texture to your products? Look no further than **Kipco-Damaco** products. Our chicken Baader, turkey red meat and chicken white meat are top of the line. With texture from 4-5 mm, they are perfect for meatballs, hamburger patties and a must for medium-fine sausages. Among the right combination of our **Kipco-Damaco** MDM, Baader or other meat types, your products will reach a level of quality that will satisfy any market demands.



CHICKEN BAADER
605 - +- 4mm



TURKEY BAADER
604 - +- 4mm



Our USPs

- › Unparalleled texture
- › High proteins
- › High PH value



Applications

- › Burgers
- › Meatballs
- › Coarse products



CHICKEN WHITE MEAT
601 - +- 2mm



WHITE CHICKEN BAADER
602 - +- 2mm



Our USPs

- › Unparalleled texture
- › High proteins
- › High PH value



Applications

- › Nuggets
- › Chicken cutlets
- › Steak
- › White filet colour products



BAADER continued from previous page



TURKEY RED MEAT
603 - +- 4 à 5mm



POULTRY BONECAKE
611



Our USPs

- › Unparalleled texture
- › High proteins
- › High PH value
- › Low fat



Applications

- › Salami
- › Burgers
- › Mix & coarse aproducts



Our USPs

- › High PH value



Applications

- › Rendering
- › Petfood

MASTER BUTCHER Lambert Voss



As a leading company in the meat industry, Kipco-Damaco has its own Meat Technologist, also known as a Master Butcher or 'Fleischmeister' in German.

Get to know
Master Butcher
Lambert Voss?

Kipco-Damaco invests in its food technology department and pilot center to ensure our food processing and machinery offer our customers the best solutions to the issues and challenges they face. Our sales managers continuously attend regular training courses to ensure they have the knowledge, information and insight to keep our customers up to date, and ensure they have the access to cutting-edge technology that makes a genuine difference.



**KIPCO
DAMACO**
member of Damaco Group



CHICKEN / TURKEYSKIN

Is the binding in your product as effective as it could be? The right turkey or chicken skin contains the high level of proteins and collagen needed to help binding. And it's full of flavour. Working with these raw, natural materials also drives costs down. The definition of a win-win situation!



CHICKEN SKIN
607



TURKEY SKIN
608



TURKEY SKIN BAADER
610 - +- 5mm



Our USPs

- › Manually selected
- › Freshness



Applications

- › High collagen
- › Economic fat replacement



food processing



Chicken



Turkey



Multivac

ECOLOGICAL PACKAGING : MULTIVAC

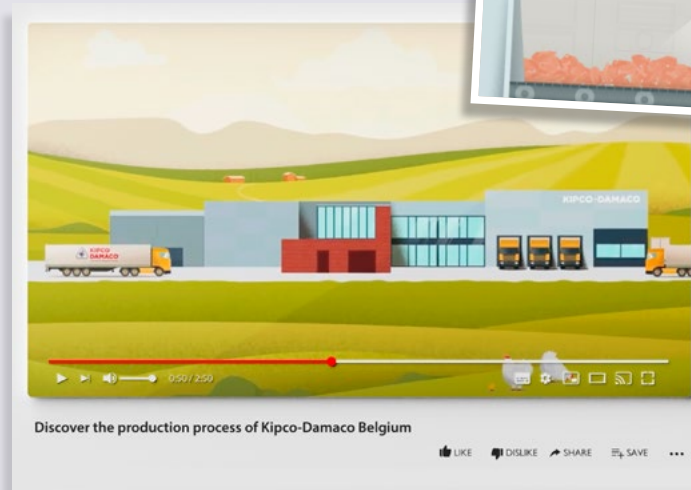
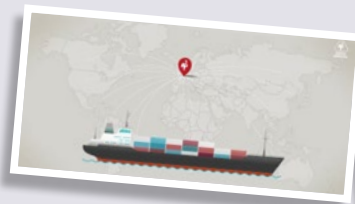
(USP) Our USPs

- › Anti-oxidation
- › Better & longer preservation of product colour & freshness by the time it arrives to your cold store
- › Economical: less unpacking, less labour costs
- › Ecological: less waste on packing material
- › Automatic packing: hygienic & sanitary

Watch the video

Curious to see the production process of Kipco-Damaco?

Follow the complete production process in this clear animation film, as if you were there yourself. Click the button and find out all about it!



KIPCO DAMACO
member of Damaco Group

A photograph of three young people (two men and one woman) smiling and eating burgers outdoors. The image is overlaid with a dark blue semi-transparent filter. The text 'bringing excitement to the food business' is written in large, white, sans-serif font across the middle of the image.

bringing excitement to the food business

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