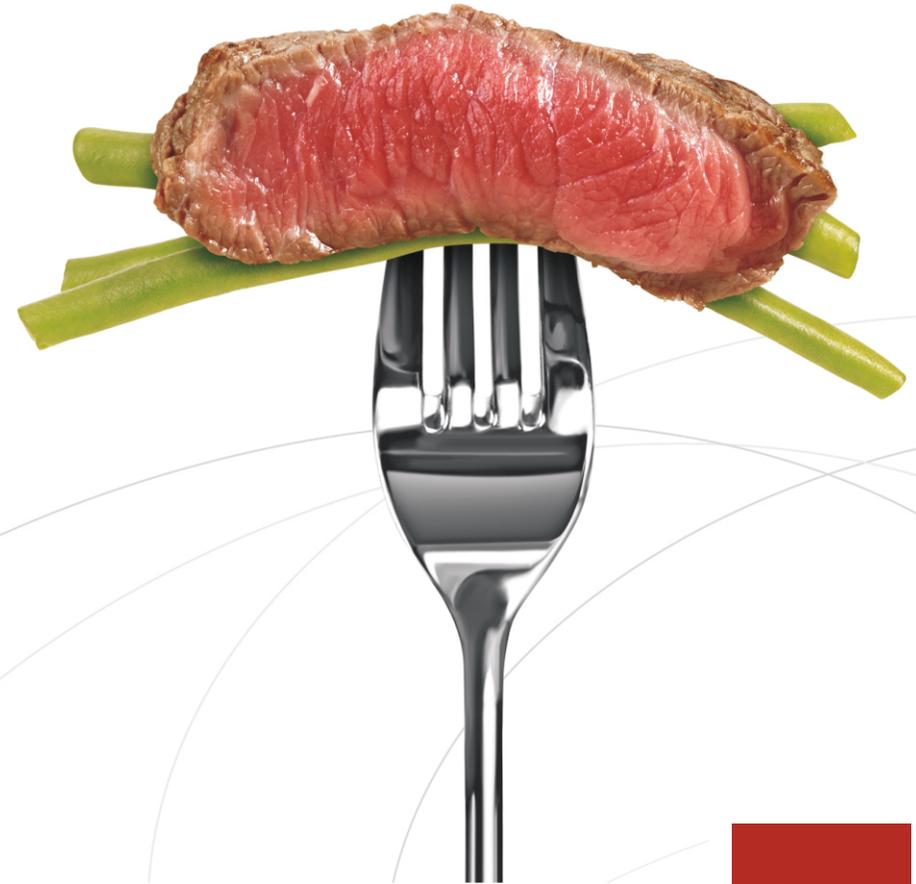


MÜLLER GROUP

DESIRE FOR MEAT



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2019

Our competence

The southern Germany based **MÜLLERGRUPPE** companies are among the leading companies of the German meat industry. Müller Fleisch GmbH, Bayreuther Fleisch GmbH, Ulmer Fleisch GmbH, Ingolstädter Fleisch GmbH and Süddeutsches Schweinefleischzentrum Ulm Donautal GmbH slaughter, cut and merchandize a number of 320.000 cattle and 2.100.000 pigs every year. Müller Fleisch in Birkenfeld also produces a wide range of MAP products for discount and supermarket customers.

Our high capacities enable an optimized selection, a high degree of flexibility and empowers us to supply all customers in meat trade business, the food sector and the meat processing industry. Our expertise and experience in the production and marketing of meat has been developed over decades and allows us to establish access in all notable international markets.

Our wide product range includes all beef, veal, pork and ofal products – fresh, vacuum-packed and frozen, as well as all types of packaged products.



Our expertise

- Own Slaughtering: 320.000 cattle per year
2.100.000 pigs per year
- Own cutting: 1.500 tonnes of beef per week
3.200 tonnes of pork per week
- Own packaged meat production: 400 tonnes of packaged meat per week
250 tonnes of minced meat per week
- Own logistics



Strength in diversity Competent through experience

Our strategic position in the middle of the main production areas of southern Germany enables short, animal-friendly and cost-efficient delivery routes with slaughtering carried out every day.

Highly modern slaughtering lines, meeting the latest technic and hygienic standards are the basis of the quality of our products.

The all-encompassing quality and hygiene management system works at every level of production. The universal implementation and permanent orientation of developments around the International Featured Standard (IFS) with integrated HACCP concept as well as participation in the QS Germany scheme ensure the constant quality standard and high product quality.



Products and solutions for our customers

We supply customers from various sales markets with the best meat products from our comprehensive range. As a medium-sized industry specialist, we are of course committed to serving a broad customer spectrum from butchers to discount stores. The proximity to customers on one hand and the orientation to the market on the other naturally allow us to develop tailored and innovative product solutions.

Maximum customer satisfaction is our goal.

Fresh to you every day

Short routes within the company allow us to process orders quickly and flexibly. Long distances do not present a problem to our own fleet of vehicles.

With 80 modern and powerful refrigerated vehicles, the fleet of the Müller Group is designed to supply the European market.

To provide you with just-in-time deliveries, we drive around the clock seven days a week. We are always at the right place at the right time.



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