

Mr. Snellman's
WORLD OF TASTE



Premium Quality Meat From Finland



COMPANY INFORMATION

Snellman Group is the head office for the following companies: Snellmanin Lihanjalostus (meat industry), Kokkikartano and Carolines Kök (ready meals), Snellman Pro (food service) Mr Panini (fast food) and Mush Ltd (petfood) as well as some smaller units. Turnover of the Snellman Group for 2023 is 454 M€ and staff around 2000.

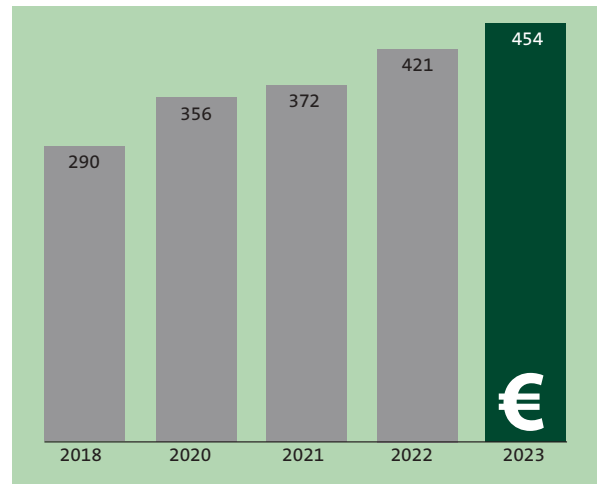
Snellmanin Lihanjalostus Oy is the original company founded in 1951. Snellmanin Lihanjalostus Oy is the biggest family owned company among Finnish companies producing meat products and cold cuts. Today the turnover is about 316 M€ with about 1000 employees. Abattoir output: 350000 pigs and 40000 beef/cattle per year. The company produces meat, meat products and cold cuts in modern facilities of 80 000 m².

Finnish pork and beef are free from serious animal diseases and Snellmanin Lihanjalostus provides high quality products originating from two own Finnish breeds. More keys to our high quality are:

- Managing acquisitions, our own quality program with contract farmers.
- No GMO feeding.
- Highly developed genetics controlled by Snellman.
- Complete traceability.
- Education arrangements for personnel.
- New, modern and clean production facilities.
- Advanced HACCP program for the entire process and inspections before, during and after slaughtering by official veterinarians.

According to a national survey, made by TNS Gallup, Snellman has the highest brand value within this branch.

NET SALES SNELLMAN GROUP, M €



MR. SNELLMAN FROM FINLAND

Snellman is a Finnish family owned company with roots in the small coastal town Pietarsaari in western Finland, a place known for its fresh air, forest and sea. The company was founded in 1951 and today Snellman is Finland's third largest meat production company. Snellman produces mainly meat, meat products and cold cuts of pork and beef.

Snellman's responsiveness to customers' requests for more healthy meat products has contributed to a successful story. Mr. Snellman brand represents high quality products with high meat/low fat content with fewer additives. Products are developed and manufactured based on the principle of good taste without loss of quality. Mr. Snellman products are thus a pleasure to taste.

The company is ISO certified with ISO9001, ISO14001, ISO 50001 and IFS Food Version 7. These are certifications for quality, environmental system and food safety systems covering the entire production chain. Snellman has own acquisition with highly developed genetics and an own quality program with contract farmers (full traceability). No GMO feeding is allowed. Every stage in the production chain is monitored and documented. Documentation covers animal health checks, feeding information, animal transportation reports, regular checks of production environment etc. Mr. Snellman has implemented and maintained the pure Finnish raw material chain steadfastly and faithfully. Company personnel has got specific training comprising production of meat, meat products and cold cuts, hygienic and food safety regulations.

"We make the products as we would make them to ourselves"

Mr. Snellman





TOP MODERN CUTTING LINES IN CUTTING SECTION



Beef - app. 180 carcasses/day, Pork - app. 1400 carcasses/day



Information in real time to personal terminal. Improved intake monitoring.



Laserguided primal cutting for pork.



Quality control in real time.



Automatic sorting. Tracking to the farm possible.

FROZEN MEAT AND OFFAL

Pork Collar
Code: 18010



Pork Belly Rindless
Code: 18028



Pork Belly Rind-on
Code: 18027



Pork Belly Single Ribbed
Code: 18030

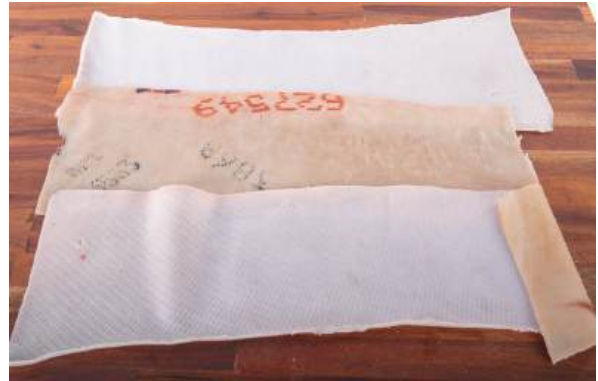


FROZEN MEAT AND OFFAL

Pork Trimming 50/50
Code: 18067



Pork Back rind
Code: 18148



Pork Rind Mixed
Code: 18078



Pork Jowl Rindless
Code: 18081



FROZEN MEAT AND OFFAL

Pork Neck Bone
Code: 18086



Pork Loin Ribs Big Kamben/Pork Loin Ribs
Code: 18088 Code: 18099



Pork Riblets
Code: 18087



Pork Spare Ribs
Code 18089



FROZEN MEAT AND OFFAL

Pork Hind Feet
Code: 18097



Pork Femur Bone
Code: 18138



Pork humerus bone
Code: 18203



Pork Front Feet
Code: 18096



FROZEN MEAT AND OFFAL

Pork Back Fat
Code: 18146



Pork Button Bone
Code: 18158



Beef Cutting Fat
Code: 18562



Pork Soft Bone
Code: 18155



FROZEN MEAT AND OFFAL

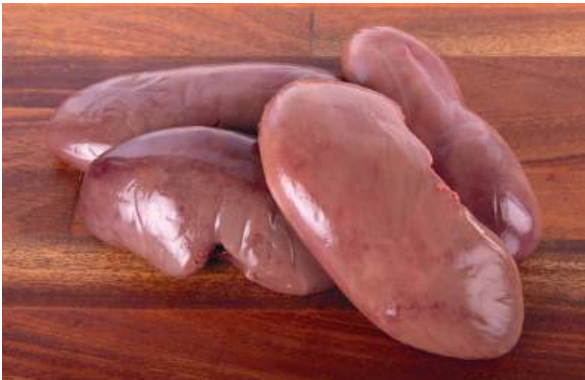
Pork Rectum
Code: 18145



Pork Liver
Code: 18193



Pork Kidney
Code: 18194



Pork Stomach Pouch
Code: 18197



FROZEN MEAT AND OFFAL

Hog Casing
Code: 18198



Beef Tongue
Code: 18619



Beef Tail
Code: 18620



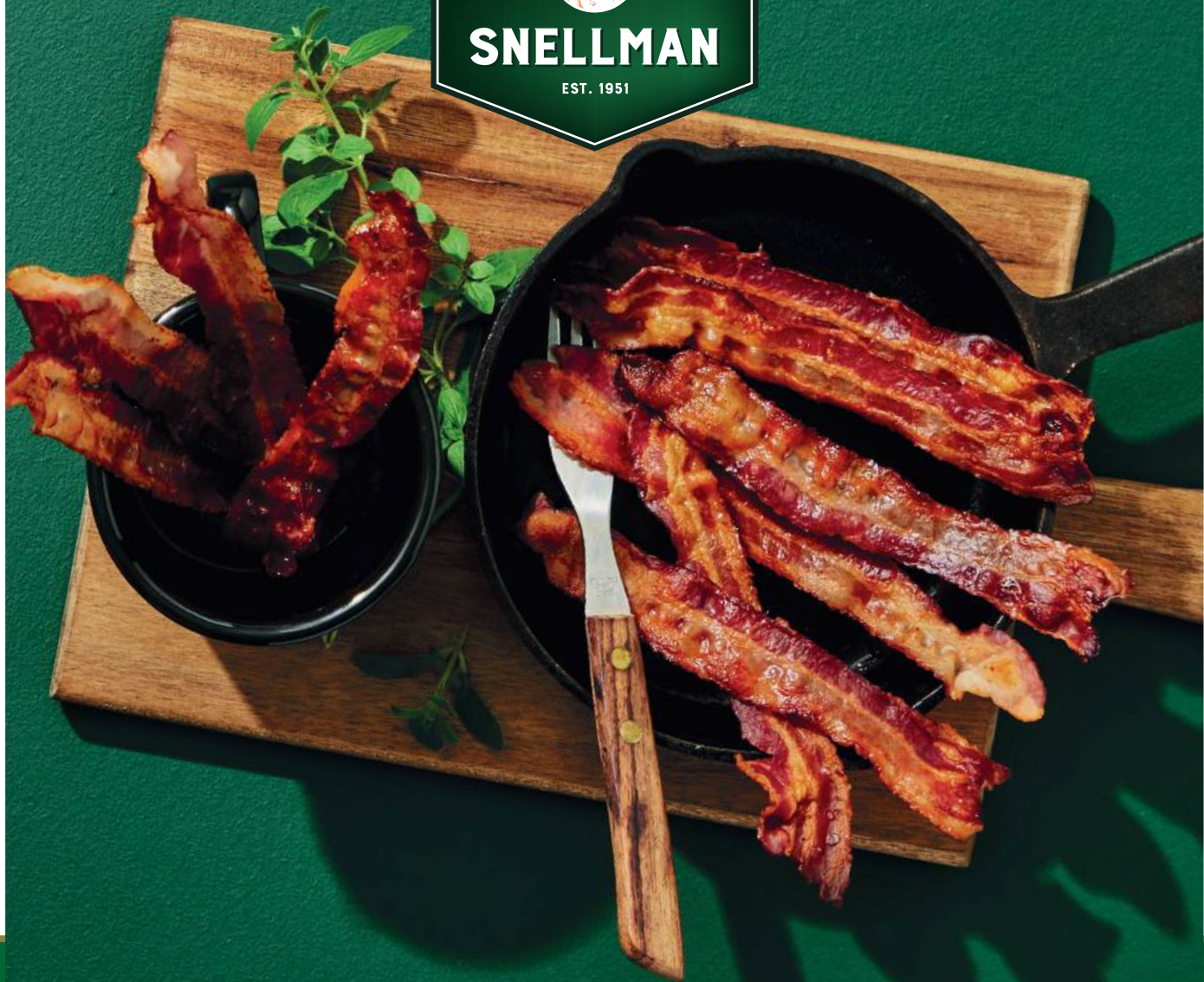
Beef Tongue Japan Cut
Code: 18623





SNELLMAN

EST. 1951





STANDARD OF QUALITY

MR. SNELLMAN



QUALITY CERTIFICATES AND ENVIRONMENT PROGRAM

ISO 9001:2015

- quality certificate for production, quality management and production development

ISO 14001:2015

- certificate for environmental management system

ISO 50001:2018

- certificate for energy management system

IFS Food Version 7, October 2020

- Standard for auditing product and process compliance in relation to food safety and quality

Environment program

To save the nature is very important for Snellman.

In all our processes we strive to minimize the load on the environment for instance by using raw materials and energy effectively.

As heating system for the whole plant uses only biogas.

Our staff gets education in environmental awareness and we encourage use of ethically correct and environmentally friendly production methods.





CONTACT US

HEAD OFFICE – PIETARSAARI

SNELLMANIN LIHANJALOSTUS OY
Kuusisaarentie 1, 68600 Pietarsaari, Finland
Tel. +358 6 786 6111

www.snellman.fi

CONTACT PERSONS

Staffan Snellman
director, foreign trade
phone: +358 44 796 6249
staffan.snellman@snellman.fi

Åsa Tolvers
export sales assistant
asa.tolvers@snellman.fi
phone: +358 44 796 6212

Sabina Snellman
export sales assistant
sabina.snellman@snellman.fi
phone: +358 40 680 9284

