

TICAN

Premium Quality Pork Products


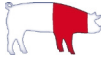
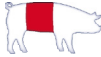

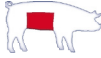






FRESH MEAT

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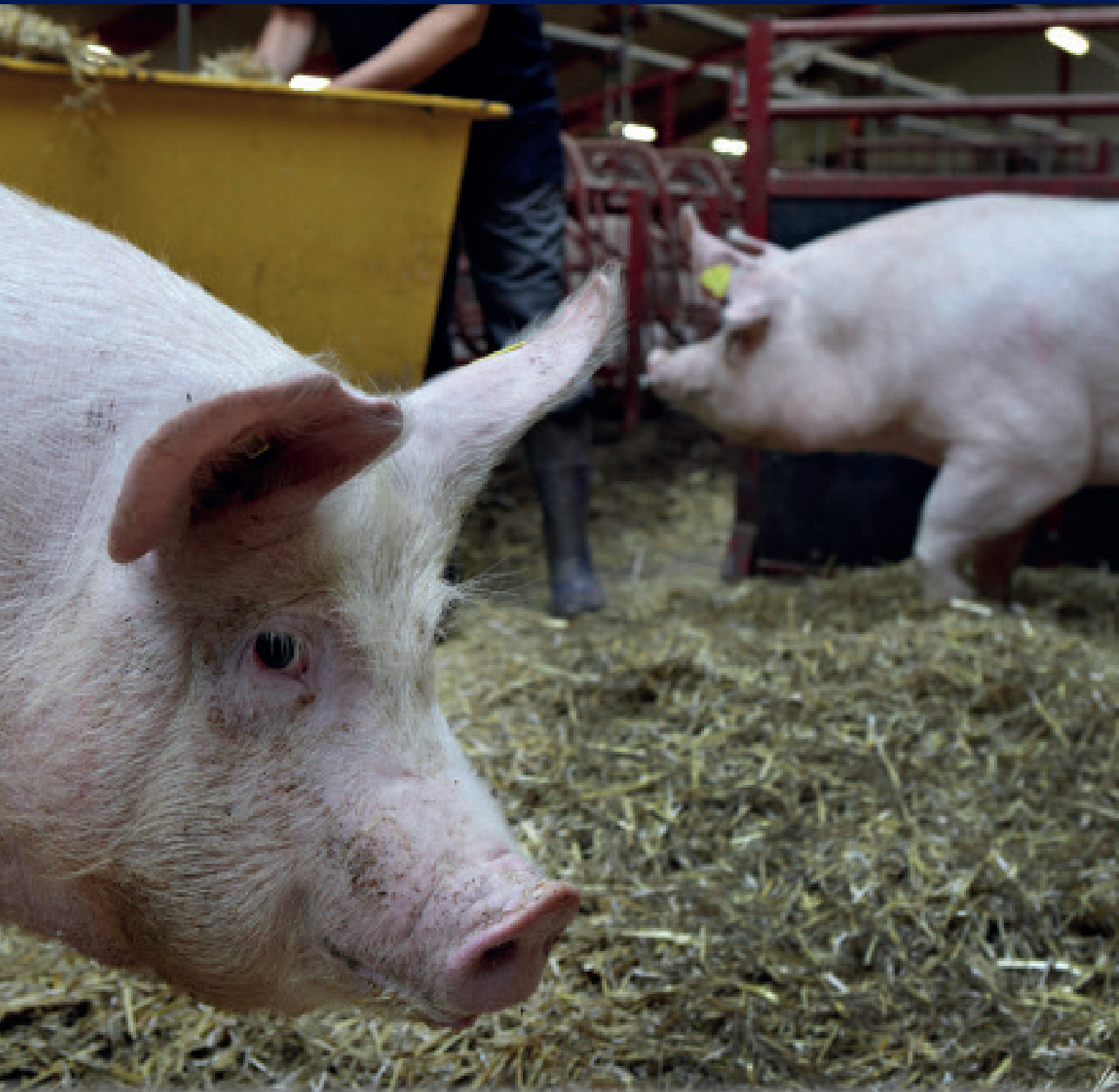
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TICAN is a modern and globally focused food company, driven by a strong sense of regional pride and tradition.

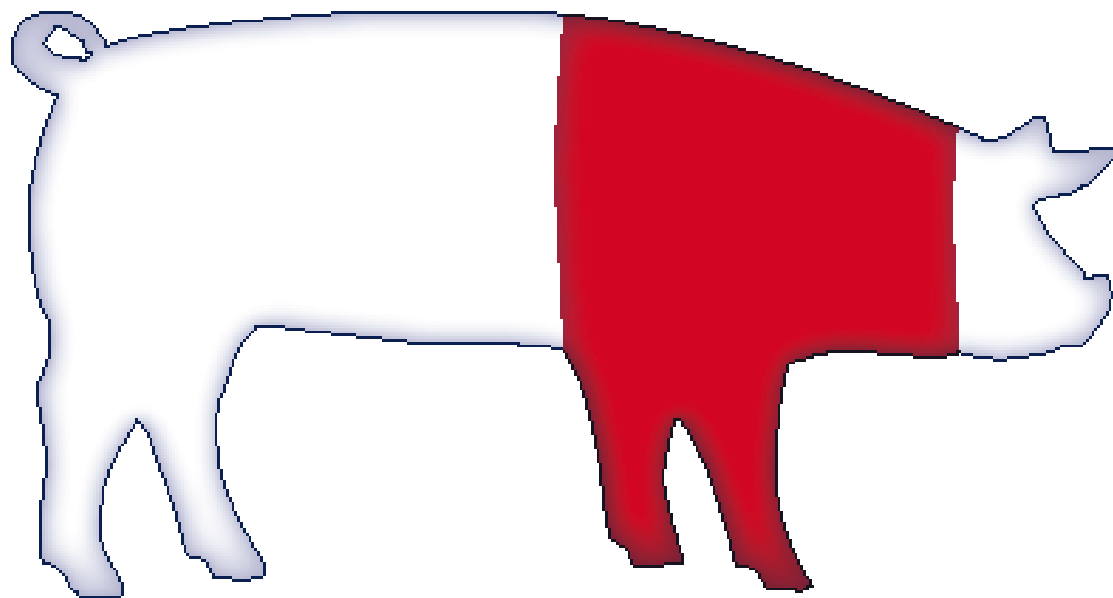
Founded in 1928 when a group of local farmers started their own slaughterhouse, TICAN has grown to be the second largest slaughterhouse in Denmark. We export approximately 90% of our production to 140 countries around the world. Countries like Australia, Japan, Germany and the USA, have come to know the service that TICAN delivers and count on us for high quality meats at the right price.

Simply put, our mission is to: "Meet customer needs, whilst maintaining the highest standard of meat quality".



Raw Material – Our pigs come from TICAN's 300 farmer co-ops in North West Denmark. To ensure that our farmers rear a consistently healthy hog, our settlement-per-kilo payment system is based on specific quality perimeters. The Danish standards on animal welfare, whereby vets work onsite to check the health of the pig, ensure that our safety levels are second to none.

Meat Quality – Our ability to find solutions to our customer's specialised needs – such as tailor-made, high quality cuts, 100% standardised cuts, bespoke packaging, and a guarantee of no foreign material – enables our customers to differentiate their products and brands from the competition.





Pork forend 1301

Pork forend with jowl.



Pork forend 1304

Pork forend without jowl meat.



Pork shoulder 1309

Pork shoulder, tennis cut.



Pork shoulder 1312

Pork shoulder, bone in, without collar.



Pork shoulder 1313

Pork shoulder boneless without shoulder chap and shank meat.
Trimmed to app. 88% CL.



Pork shoulder 1315

Pork shoulder boneless, rind on.



Pork shoulder 1316

1313 pork shoulder split in three pieces, each piece vacuum packed.



Pork shoulder 1356

1350 pork shoulder split in four pieces, each piece vacuum packed.



Pork shoulder 1350

Pork shoulder boneless with shank and shoulder chap.
Trimmed to app. 2 mm fat. App. 82% CL.



Pork shoulder 9363

Pork shoulder boneless, rindless, with shank meat and chap.
App. 77% CL.



Pork collar 1320

Pork collar, trimmed, boneless. With false lean.



Pork collar 1327

Pork collar, trimmed, boneless. Narrow cut.
With false lean, trimmed.



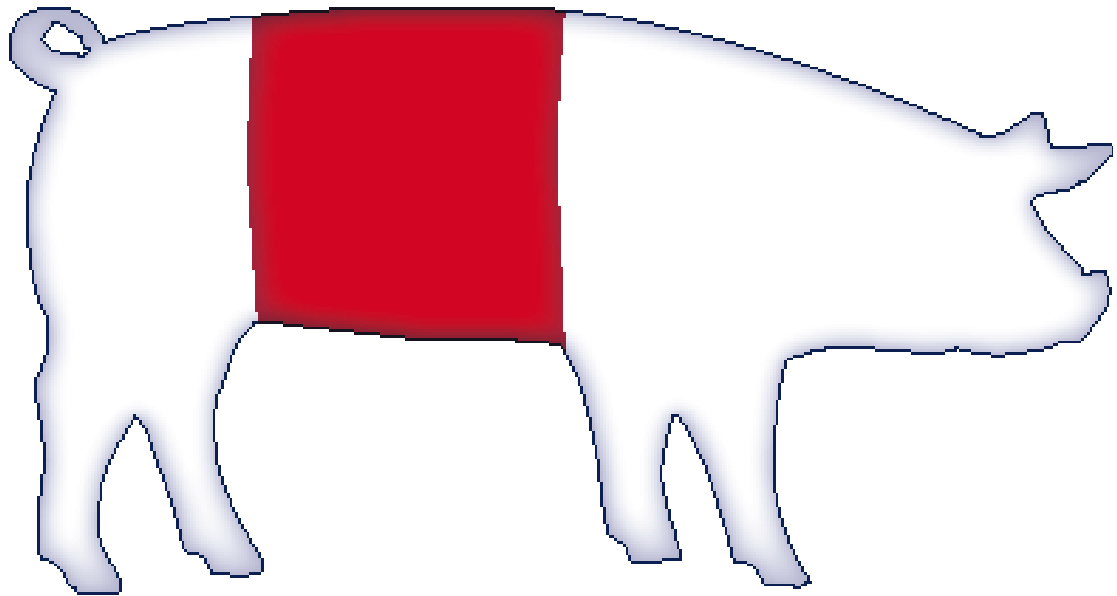
Pork collar 1328

Pork collar, trimmed, boneless. Narrow cut. Without false lean.



Pork collar 9321

Pork collar Kataroosu, narrow cut, false lean with 5–8 mm fat, candy wrapped.





Pork middle 1401

Pork middle, rind on, bone in.



Pork middle 1408

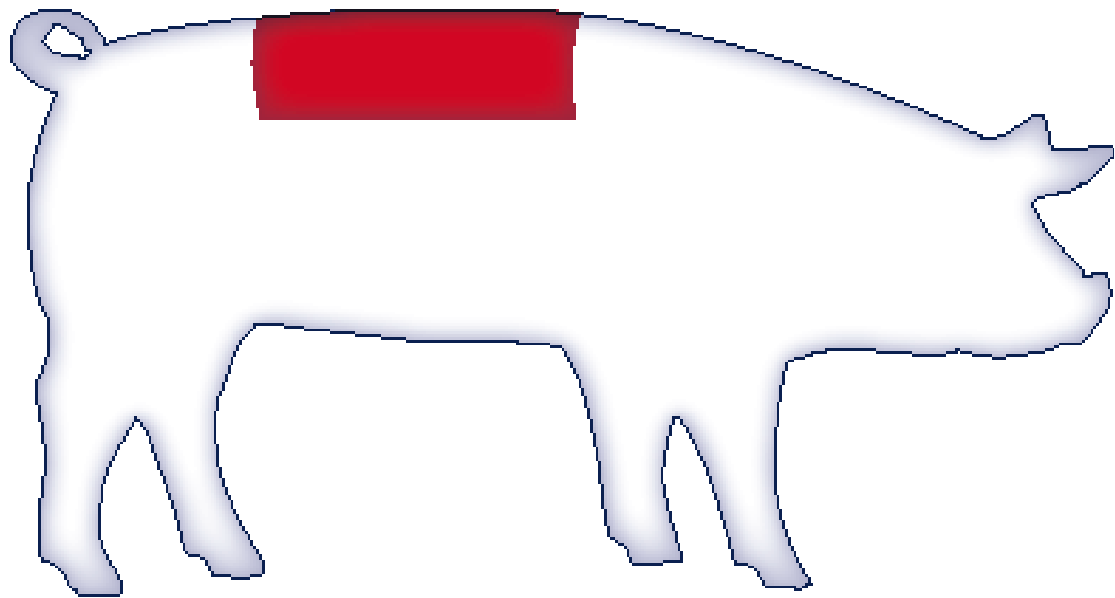
Pork middle, rind on, boneless.



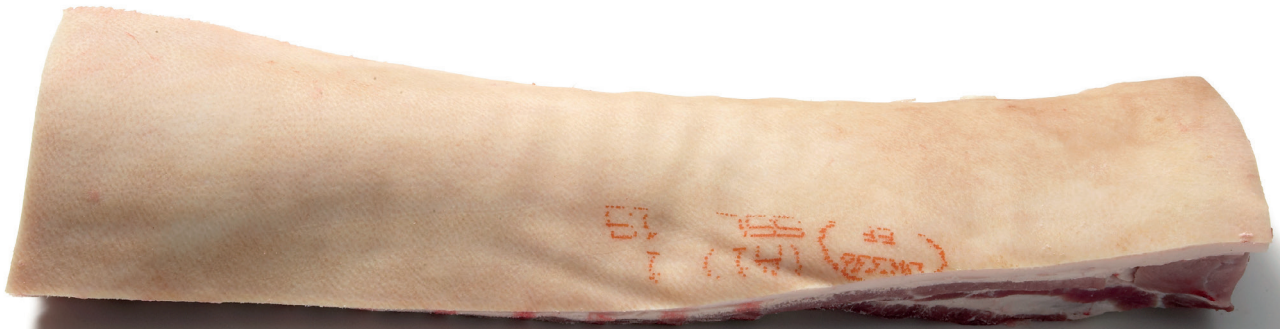
Pork middle 1420

Pork middle, rindless, boneless max 12 mm fat.

Pork Loins and Tenderloins



Pork Loins and Tenderloins



Pork loin 1600

Pork loin, rind on, bone in.



Pork loin 1550

Pork loin, rind and boneless, cut max. 25 mm from the dark muscle, max. 10 mm fat.



Pork loin 1601

Pork loin, bone in, with oyster piece, defatted to 3 mm fat.



Pork loin 1603

Pork loin, boneless, without oyster piece, trimmed to dark muscle.



Pork loin 1606

Pork loin, boneless, sheet ribbed, without oyster piece, cut max. 25 mm from the dark muscle, max. 3 mm fat.



Pork loin 1612

Pork loin, boneless, sheet ribbed, without oyster piece and false meat. Defatted to the membrane.



Pork loin 1617

Pork loin, boneless, sheet ribbed, without oyster piece and false meat. Defatted to the membrane, with top muscle in the oyster end.



Pork loin 1660

Pork loin, boneless, sheet ribbed, without oyster piece and false meat. Max. 3 mm fat.



Pork loin 1669

Pork loin, boneless, sheet ribbed, without false meat and gristle.
Max. 3 mm fat. Cut close to the dark muscle line.



Pork loin 1697

Pork loin, boneless, sheet ribbed, without oyster piece and false meat. Defatted to the membrane, without top muscle in the oyster end. Min 3.5 kg.



Pork tenderloin 1905

Pork tenderloin, trimmed. With chain, piece of flank and leg muscle.



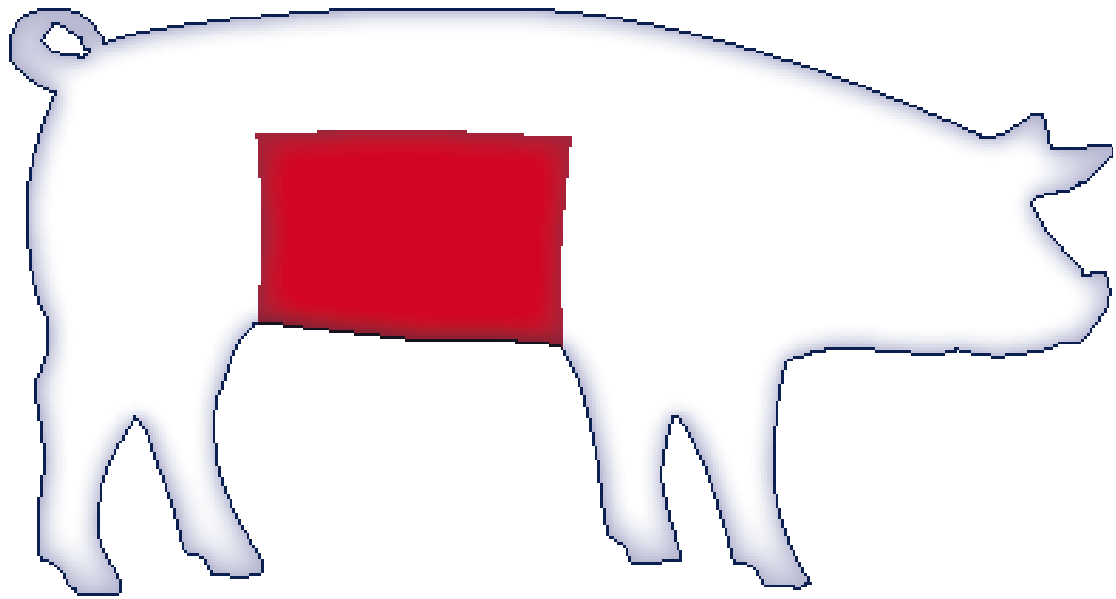
Pork tenderloin 1906

Pork tenderloin, trimmed. With chain, without piece of flank and leg muscle.



Pork tenderloin 1908

Pork tenderloin, trimmed. Without chain, without piece of flank and leg muscle.





Pork belly 1801

Pork belly, rind on, bone in, full length and width.



Pork belly 1812

Pork belly, rind on, single ribbed, width 230 +/- 10 mm, length 530 +/- 10 mm.



Pork belly 1815

Pork belly narrow cut, ribs single german cut, length max 56 cm, full width.



Pork belly 1822

Pork belly, narrow cut, rind on, sheet ribbed, softbone in, width 200 +/- 10 mm, length 500 +/- 20 mm.



Pork belly 1863

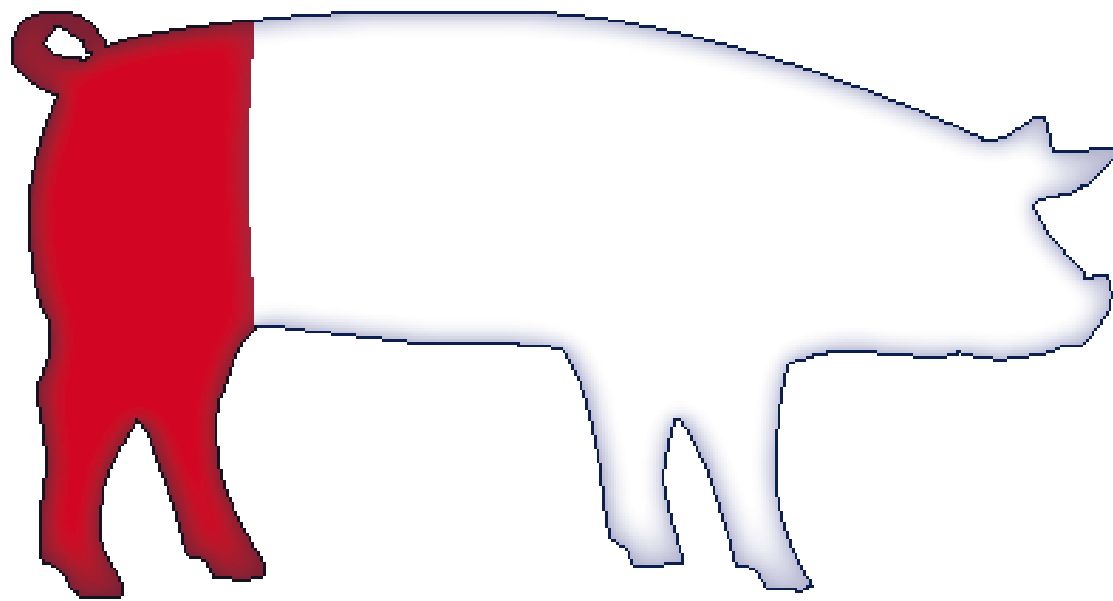
Pork belly, rindless, boneless, single ribbed, without belly flank, width 230 +/- 10 mm, length 530 mm +/- 10 mm, weight 3.2–4.3 kg.

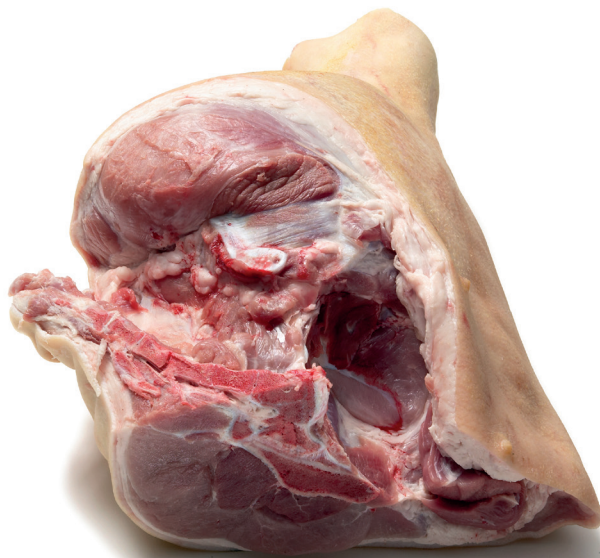


Pork belly 1871

Pork belly, narrow cut, rindless, boneless, sheet ribbed, without belly flank, width 19–22 cm, length 48–54 cm.

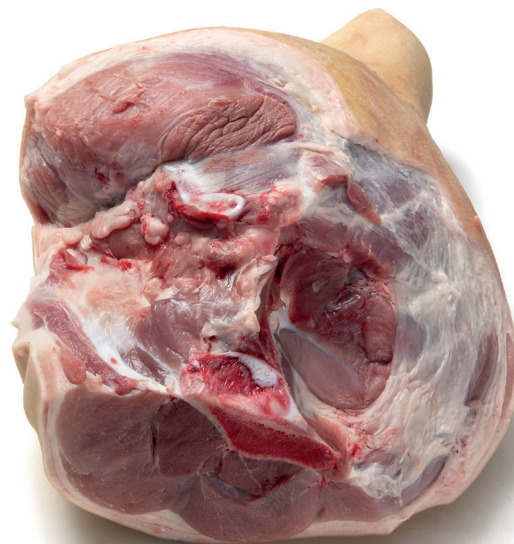
Pork Legs





Pork leg 1201

Pork leg, bone in, straight cut.



Pork leg 1203

Pork leg, bone in, round cut, without tailbone, flank fat and flank meat.



Pork leg 1263

Pork leg, converter gammon, bone- and rindless, round cut.



Pork leg 1277

Pork leg, converter gammon, boneless, round cut.



Pork leg 1282

Pork leg, horseshoe gammon, without starfat and flap, roundcut.



Pork horseshoe chump-end 1221

Pork leg muscle, chump-end, app. 90% CL.



Pork top side 1267

Pork leg muscle, top side without cap.



Pork thick flank 1259

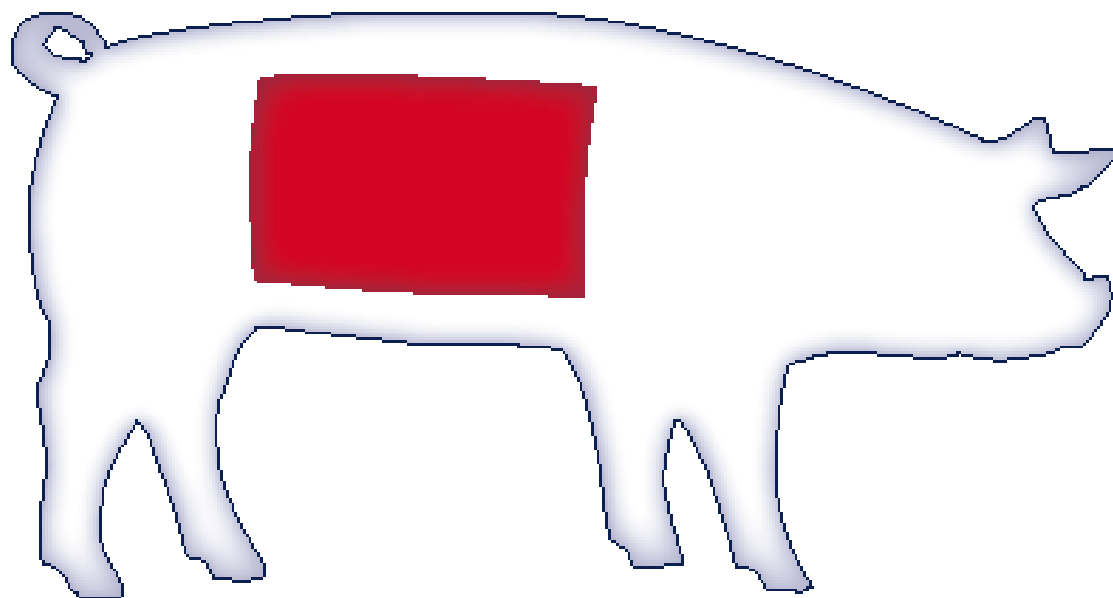
Pork thick flank.



Pork leg eisbein 1934

Pork "Eisbein"/"Mini haxen" – Pork leg shank muscle with radius.

Pork Ribs and Bones





Pork loin rib 1645

Pork loin back rib, narrow cut.



Pork loin rib 1648

Pork loin back rib, wide cut.



Pork sparerib 1838

Pork sparerib with breastbone, narrow cut.



Pork sparerib 1839

Pork sparerib without breastbone, narrow cut.



Pork loin flat bone 1646

Pork loin featherbone.



Pork riblet 1330

Pork riblet, with breast bone.



Pork neck bone 1344

Pork neck bone with riblet.



Pork neck bone 1345

Pork neck bone, without riblet.



Pork humerus bone 1972

Pork forend humerus bone.



Pork soft bone 1841

Pork soft bone.



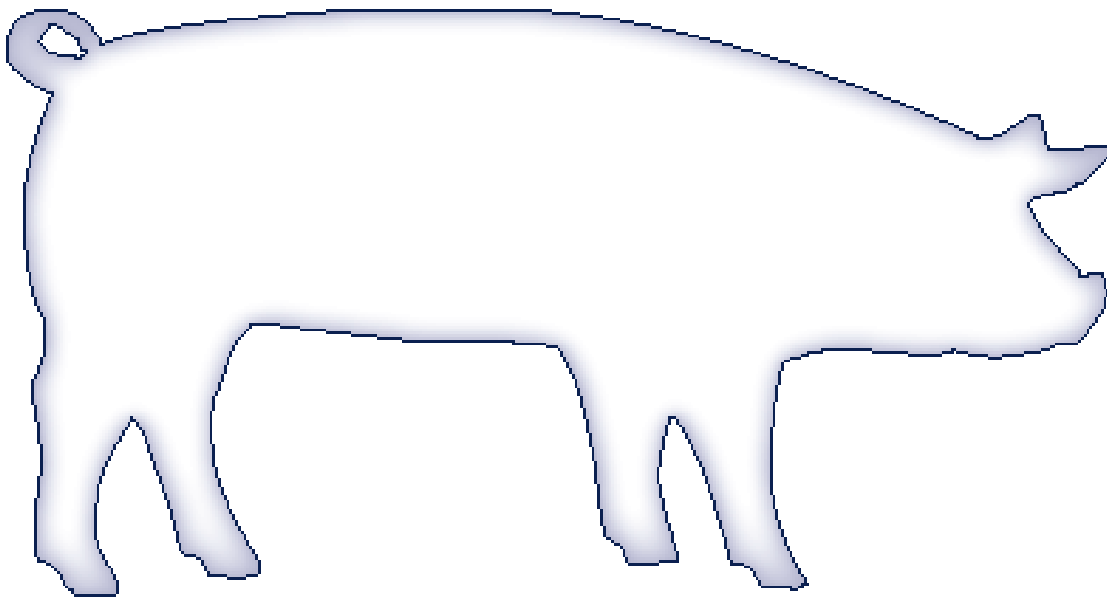
Pork tip bone 1997

Pork tip bone.



Pork tail bone 4904

Pork tail bone.





Pork shank meat 1247

Pork shank meat, bone- and rindless, app. 92% CL.



Pork forend trimmings 1342

Pork forend trimmings, app. 70% CL.



Pork shoulder chaps 1334

Pork shoulder chaps, rindless, app. 50% CL.



Pork shank meat 1347

Pork shank meat, app. 94% CL.



Pork shoulder jowl 1962

Pork shoulder jowl, rindless, app. 50% CL.



Pork shoulder maxi jowl 1965

Pork shoulder maxi jowl, rindless, app. 50% CL.



Pork oyster piece 1621

Pork oyster piece, app. 95% CL.



Pork shoulder maxi jowl, rind on 1966

Pork shoulder maxi jowl, rind on.



Pork loin trimmings 1640

Pork loin trimmings, app. 60% CL.



Pork belly strips 1831

Pork belly strips, rindless, app. 65% CL.



Pork belly flanks 1835

Pork belly flanks, rindless, app. 65% CL.



Pork leg trimmings 1242

Pork leg trimmings, app. 80% CL.



Pork neck fat 1340

Pork neck fat.



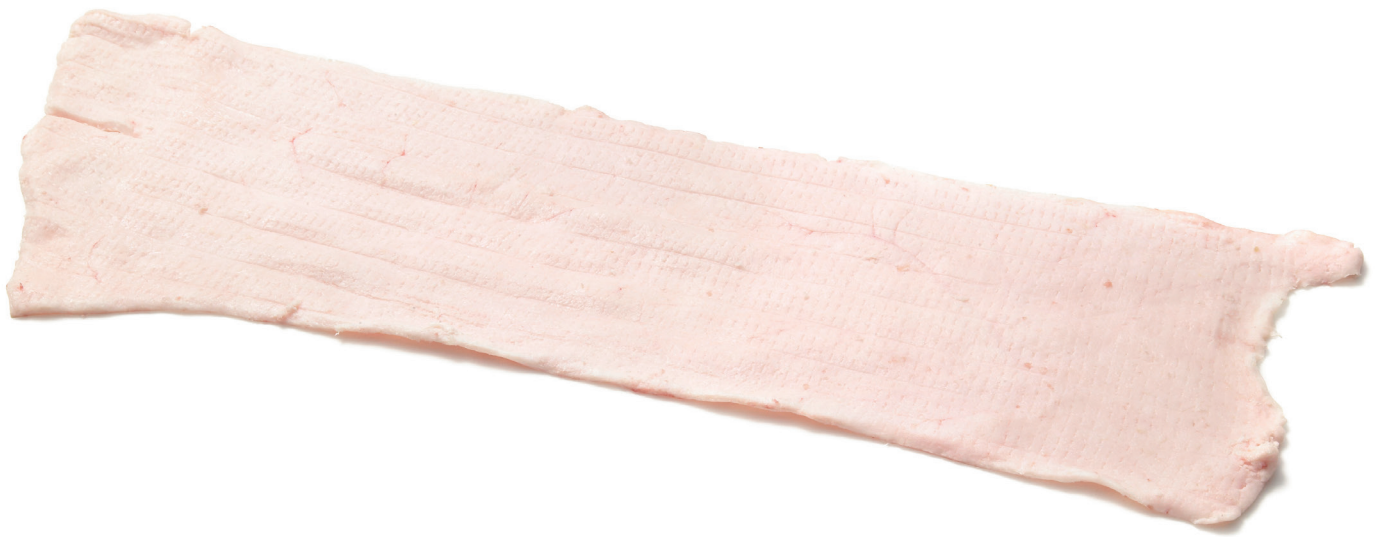
Pork cutting fat 1341

Pork cutting fat from for ends.



Pork cutting fat 1343

Pork soft cutting fat from for ends.



Pork back fat 1702

Pork back fat.



Pork cutting fat 1705

Pork cutting fat.



Pork belly rind 1909

Pork belly rind, wide.



Pork back rind 1703

Pork back rind.



Pork shank rind 1236

Pork shank rind.



Pork mixed rind 1911

Pork mixed rind.



Pork MDM 4940

Pork Mechanical Deboned Meat, plate frozen.



Pork soft fat 1834

Pork soft fat.



Pork leg trimmings 1270

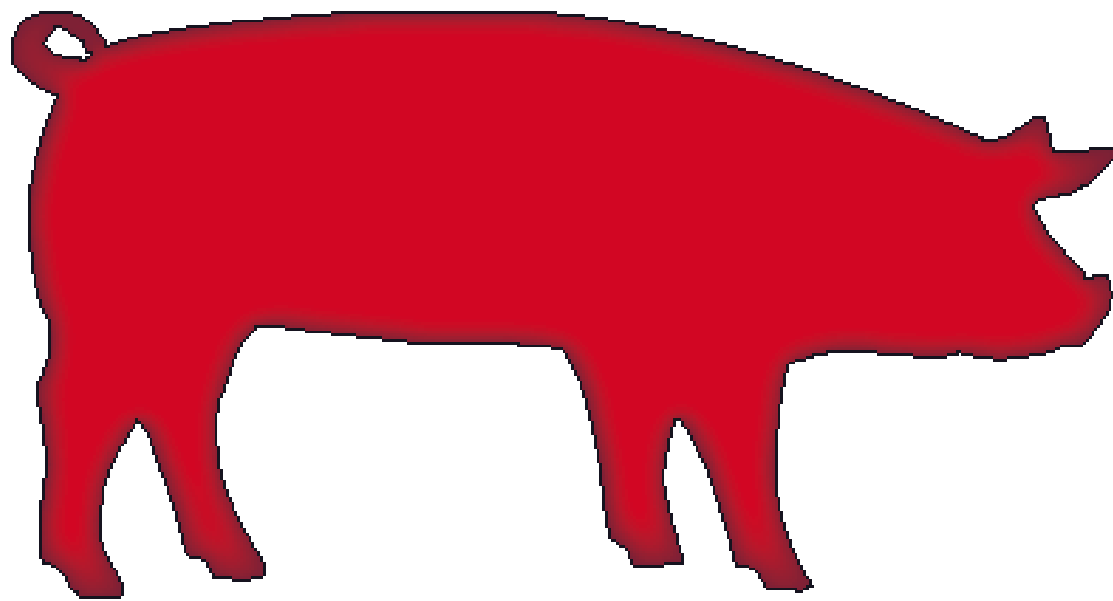
Pork leg trimmings app. 87–90% CL.



Pork leg trimmings 1296

Pork LM meat app. 90–92% CL.







Pork half head 4012

Pork half head.



Pork front feet 1903

Pork front feet.



Pork hind feet 1904

Pork hind feet.



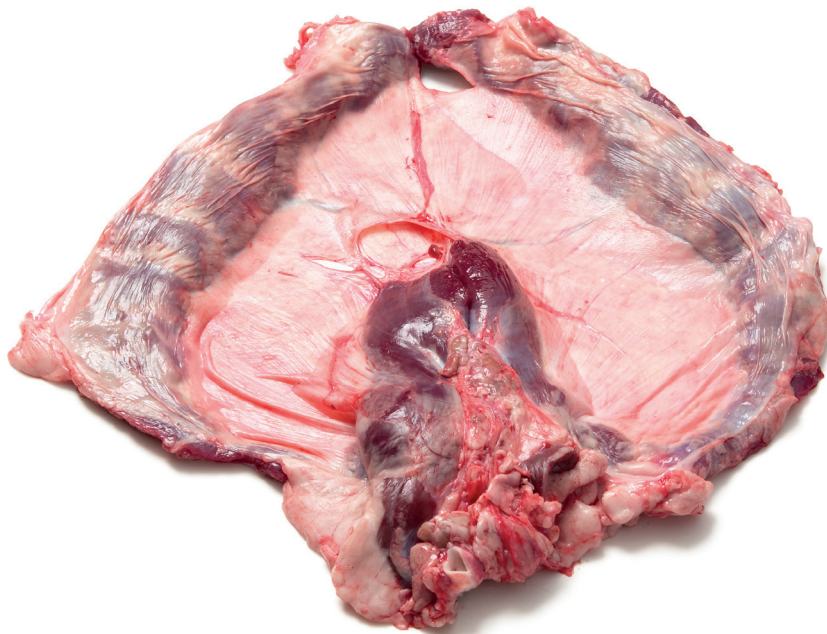
Pork tail 4905

Pork tail without tailbone.



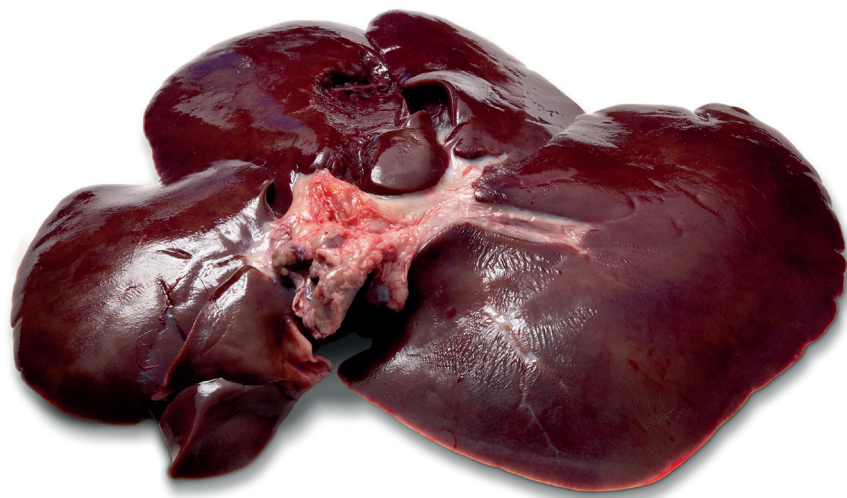
Pork ear flaps 1923

Pork ear flaps without ear root.



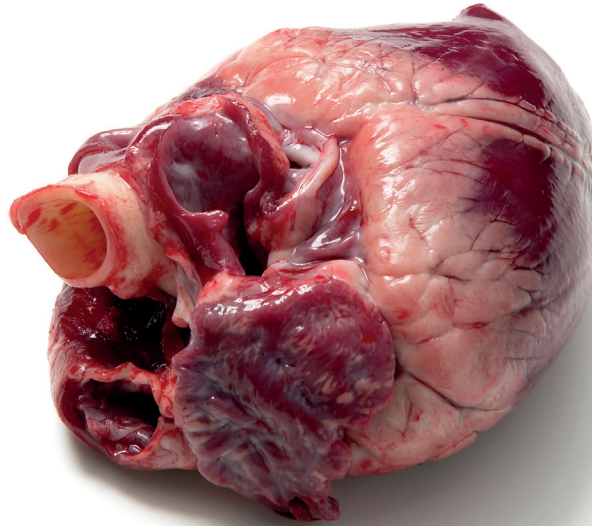
Pork diaphragm 4948

Pork diaphragm with membrane.



Pork liver 4951

Pork liver.



Pork heart 4953

Pork heart.



Pork uteri 4957

Pork uteri.



Pork brain 4956

Pork brain.



Pork tongue 4969

Pork tongue, swiss cut, without root meat.



Pork tongue root meat 4962

Pork tongue root meat.



Pork kidney 4952

Pork kidney.



FRESH MEAT