

Tasty meat by-products for a healthy appetite



Choose natural meat by-products for more satisfied customers

The spread of traditional, local products

Across the world, specialty food products and local delicacies are growing in popularity. With diverse consumer lifestyles, cross-cultural exploration, and an increasing interest in local and traditional products, more and more people – particularly millennials – are turning towards these delicacies for exciting food experiences. In the US, for example, sales hit almost 150 billion USD for 2018 alone, a figure that is expected to rise even further in the future.¹

Stand out with cth

With this huge opportunity comes rising competition: how can your specialty foods become attention grabbers? At CTH, we're eager and equipped to help you. With our high-quality meat by-products, you can stay a step ahead of the competition. From taste, texture, and bite to price, nutrition, and freshness, our ingredients offer everything you need to create delicious delicacies that consumers will not be able to resist. Beyond the quality of our products, we are dedicated to safety, traceability, and reliability: with CTH, you have a producer and supplier you can trust.

Asian best-sellers, european niches

Meat by-products can be a divisive product: adored by some, ignored by others. Ours are enjoyed across the world by a wide diversity of local and less local food communities. They combine unsurpassed freshness with rich flavors and strong nutritional profiles, each one offering consumers a food experience that will keep them coming back for more.



Liver with mushrooms



Flaczki soup



Culatello ham

¹ Specialty food market stays of growth path, Russell Redman, SupermarketNews (<https://www.supermarketnews.com/deli/specialty-food-market-stays-growth-path>)



- Meat by-products play a starring role in a large number of much-loved **regional Asian delicacies**, and those of CTH, marketed under their official veterinary approval number, EG31, are widely popular, ranking as a benchmark of taste and quality across the continent.
- In Eastern Europe, our pork, beef, and lamp tripe are vital ingredients in a number of traditional soups and stews, such as **Poland's flaczki soup**.
- **Italy's culatello ham**, which is dried in 500-year old caves, is known as the 'King of Cured Meats'. We're pleased to play a central role in producing this choice delicacy, supplying the butchers with pig bladders, in which these most expensive of salamis are traditionally cased.
- Love it or hate it, **France's famous grey andouille sausage**, known for its pungent odor, is traditionally made with onions, wine, seasoning – and CTH's own pig chitterlings and tripe.

The strictest quality & safety guidelines

Our meat by-products are sourced with care from healthy animals, all of which have been approved for human consumption. We select them at our own production sites, where our skilled employees carefully inspect them according to our strict quality guidelines, complying with HACCP, BRC, and IFS quality standards.

Full traceability guaranteed

In today's interconnected world, the safety, freshness, and traceability of each and every product must be guaranteed to suppliers, producers, and consumers. At CTH, we follow some of the highest safety and supply chain standards in the industry in order to provide you with the safest ingredients possible. We source our products directly from abattoirs, which gives us direct control over the materials we process from the moment of extraction to their final shipment. It also means we can guarantee the full traceability of all of our ingredients, giving you, and your customers, peace of mind.



Looking after our world

Utilizing animal by-products is a sustainable activity in and of itself. This means that teaming up with CTH will automatically improve your company's sustainability performance. Beyond this, we are committed to protecting the environment, for example, by adopting sustainable production methods, and continually seeking new ways to manage resources with respect and wisdom.

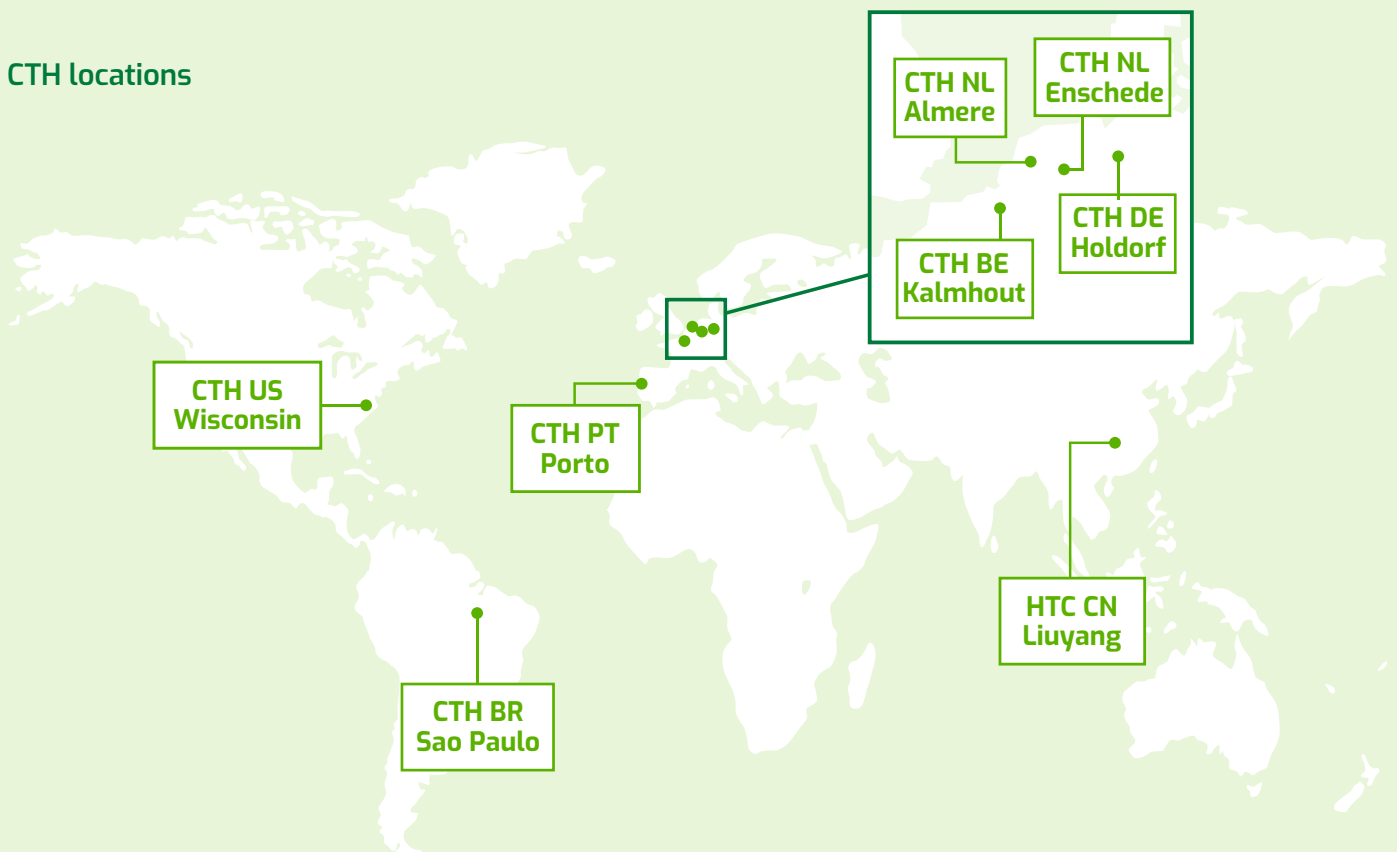
A partner you can trust

Throughout our history, we have come to understand the importance of trust. From farmer to producer and supplier to consumer, trust is a necessary part of our business. To us, it means providing you with safe, consistent, high-quality products, delivered quickly and efficiently – and making sure that with CTH you have a robust, reliable partner.

Part of Darling Ingredients

Founded in 1968 in Amsterdam, the Netherlands, CTH in 2014 became a part of Darling Ingredients, a global leader in creating value from both edible and inedible organic residuals into innovative, sustainable solutions. The natural ingredients produced by Darling Ingredients find uses in a wide variety of markets – from food, feed, and fuel to fertilizers, technical applications, pharmaceuticals, and health and beauty concepts.

CTH locations



About CTH: CTH is part of Darling Ingredients, world's largest producer of sustainable natural ingredients. The roots of Darling Ingredients go back to 1882 and over the years expanded its business to building up a wide range of products and services around the world.



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