



# OUR COMMITMENT

## TRADITION. QUALITY & SUSTAINABILITY

At Farm's Meat, we deliver artisan meat of the highest quality through a fully controlled **farm-to-table process**. Every step – from raising our cattle to processing in our **EU-certified cutting plant** – is handled with care to ensure **freshness, traceability, and top quality**.

## REGIONAL & SUSTAINABLE FARMING

Our cattle are raised in the **Eifel region**, known for its natural pastures and unspoiled landscapes. These grazing areas are ideal for livestock and do not compete with food crops. By working with local farms that share our values, we strengthen regional farming and promote **sustainable agriculture**.

Most of our products come directly from the region, reflecting our commitment to **local sourcing** and environmentally **responsible farming** practices.

## CARE IN EVERY STEP

In our **EU-certified cutting plant**, we process all meat with strict hygiene standards and ensure **full traceability**. From Wagyu beef to other select breeds, we guarantee top-quality cuts for every occasion.

## TAILORED TO YOUR NEEDS

We offer a range of **premium cuts** and prepare **freshly sliced deli meats** on request. Our experienced team is happy to assist you in finding the perfect products to suit your taste.

Need flexibility? **Collection outside regular hours** is available by prior arrangement – feel free to reach out!



# FARM'S MEAT

Normannenstraße 9  
41462 Neuss

## CONTACT & OPENING HOURS

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EU-approved butchery



# BUTCHERY

**WAGYU & BEEF**  
**FINE PORK, POULTRY & GAME**

Normannenstraße 9  
41462 Neuss



## WAGYU + BEEF

### EXCLUSIVE FLAVOUR FROM OUR OWN FARM

Our Wagyu beef comes from our farm in the Eifel, where **quality**, **animal welfare**, and **sustainability** are at the heart of what we do. The **marbling** and **tenderness** of Wagyu deliver a **unique flavour experience**, making it a favourite among meat lovers. Every step – from **breeding** to **processing** – is handled with care to meet the highest standards for **freshness**, **traceability**, and **quality**.

We also offer **premium beef from select breeds**, raised in Germany under the same strict standards. This variety provides **cuts for every occasion** – from hearty roasts to refined steaks, suited to both traditional recipes and modern cuisine.

Our **farm-to-table approach** ensures every stage – from **raising cattle** to **butchering** in our **EU-certified cutting plant** – is fully controlled. This guarantees meat that is **flavourful**, **ethically sourced**, and **sustainably produced**.

Our focus on **regional sourcing** strengthens local farming and promotes **sustainable practices**. Most of our products come directly from the Eifel, reflecting our commitment to **quality** and **responsibility**.

In our butchery, we process meat with **precision** and offer **Wagyu delicacies** like **sausages**, **Pastrami**, **Speck**, and **Schinken**, bringing rich flavours to your table.

At Farm's Meat, we believe **quality**, **sustainability**, and **transparency** are essential to delivering **exceptional meat**. Our team is happy to assist with selecting cuts and preparing **fresh deli meats** on request, ensuring your order meets your exact preferences – **for any occasion, any time**.



## PORK + POULTRY

### QUALITY AND ANIMAL WELFARE FIRST

Our pork stands for the highest quality and comes from **regional farms** that focus on responsible, sustainable practices. We offer special breeds like **Berkshire's Best**, influenced by the renowned **Korubuta pig** – often referred to as **"Wagyu Pork"** – known for its rich marbling, tenderness, and intense flavour. We also source **Ruhrtaler Free-Range Pork**, raised naturally to ensure **outstanding meat quality**.

Our poultry comes from **Loue farms**, certified with the prestigious **Label Rouge**, a guarantee of **high animal welfare standards** and **superior flavour**. This free-range poultry offers exceptional **quality** and a **delicate taste** that discerning customers appreciate.

Across all our products, we focus on **quality** and, where possible, **regional sourcing** to provide fresh, **flavourful meat** for every occasion.

## HOSPITALITY

### QUALITY & CUSTOM SOLUTIONS FOR YOUR BUSINESS

Farm's Meat delivers genuine **farm-to-table quality** directly from our own farm and **EU-certified cutting plant**. We provide premium meat and tailor-made products to meet the unique needs of your kitchen. Whether you need **special cuts**, **custom sausages**, or exclusive Wagyu selections, we make it happen.

With our **WhatsApp hotline**, we are always available to assist you – your reliable partner for **exceptional flavour**, **personalised service**, and quality you can trust.



## GAME

### NATURAL FLAVOUR FROM SUSTAINABLE HUNTING

Our game specialities bring the best of nature to your plate – all year round. From venison and roe deer to wild boar, our meat is **aromatic**, **lean**, and **nutrient-rich**, offering surprising versatility and depth of flavour.

Game meat stands out for its rich taste and unique character. Whether as a hearty roast or a tender steak, it enhances both **traditional recipes** and **modern dishes**, making it a favourite for festive meals and everyday dining alike. Beyond classic cuts, we offer **exclusive game sausages and cured products**, such as **wild bratwurst** and **wild ham** – ideal for those who value **natural flavours** and **uncompromising quality**.

Sourced **regionally and responsibly**, our game meat is **pure and natural**, delivering **authentic enjoyment** for any season.

## ARTISAN SPECIALITIES

### THE PERFECT MATCH FOR YOUR CULINARY EXPERIENCE

To complete your dining experience, we offer an **exclusive selection of gourmet products** that perfectly complement our meat specialities. From **fine oils** and **unique spices** to **flavourful sauces**, you'll find everything you need to enhance your dishes and add a refined touch to your meals.

Looking for something specific? **Let us know!** We're happy to fulfil special requests and source the products you need to create your perfect culinary experience.