



EXOTIC GAME MEAT, NATURAL FUTURE

News



Deli Ostrich gets Green

We are pleased to inform you that the electricity used at Deli Ostrich NV is completely 100% green power. Our source of energy is environmentally friendly and non-polluting.

Ostrich Skrewer

Ostrich skrewer:

an very tender and tastefull piece of ostrich filet, weights ca 65-70 gr per stick. ideal to surprise your guests on your next BBQ.

Choose your springbok leg cuts

Exclusive at Deli Ostrich

As from now on we offer our springbok 4-cuts seperated by cut. Simular like in the beef industry you can now choose from:

- springbok **topside** vac pack 4 pieces ca 2.60 kg
- springbok **silverside** vac pack 4 pieces ca 1.6 kg
- springbok **knuckle** vac pack 8 pieces ca 3.5 kg
- springbok **rump** vac pack 9 pieces ca 1.3 kg
- springbok **eye of round** vac pack 10 pieces ca 1.2 kg

By this way of offering springbok leg cuts we believe we can offer our end users a consistent product, convenience and with much more opportunities.

Exotic Yakitori

New Exotic Yakitori

This small skewer will offer you a real taste of the world. With only 3 bites you discover tender Ostrich-, Crocodile- and Kangaroo meat.

Exciting fingerfood to surprise your guests at your next BBQ

50 p * 45 gram frozen

2008 at Deli Ostrich, something to look forward to

Herewith I would like to thank you for the cooperation of the last year and at the same wishing you all the best for a happy and successful 2008

2008 will definitely be a year full of Exotism at Deli Ostrich and at the same we celebrate our 20 th anniversary with lots of attractive offers.

Our best wishes for you in special!

5 years BRC certified

Deli Ostrich is proud to inform you about our [latest BRC certification](#), and this on higher level for the fifth year in row! Rather unique in our sector.

We hope that this certificate may be an extra quality guarantee to you

Quality is our future!

Dundee Burger

Please find our latest crocodile product.

Juicy and tasty crocodile shaped " Dundee-Burger "

New and exclusive on the EU market.

Do not hesitate to [ask us for a sample](#). I am sure you will ask for more.

Taste More of the World in 2007

Herewith I would like to thank you for the cooperation of the last year and at the same wishing you all the best for a happy and successful 2007

2007 will definitely be a year full of Exotism at Deli Ostrich and this hopefully together with you.

Our best wishes for you in special!

Importban South African ostrich meat lifted!!!!

It is a pleasure to announce to you that the importban on South African ostrich meat has been lifted as per 1 november 2006!

South Africa (with almost the size of Western Europe) will not longer be seen as one region but more like different regions/ compartments accordance to European standards.

Thanks to the accurate approach of the South African Veterinary Department and the control measurements that have been installed, they can now offer the necessary guarantees. This also means that the continuity in supply can be guaranteed on the longterm!

After all, this is GOOD NEWS for all of us!

Caiman Jacare

We have the honour to introduce to you our new product [Caiman meat](#).

This crocodile, originated from South America, is completely wild and is free of any additives, hormones, antibiotics or residue. The meat is white, tender and very lean. It taste like chicken or turkey.

The meat has a fine distinctive texture easily combined with aromatic herbs and sauces and can be used in any recipe as fillets, fried, stews, either as appetizer or main dish.

This product has never been market in Europe before.

If you would like to try this experience, please [let us know](#)

Crocodile Carpaccio

May we introduce to you our latest Crocodile product: [Crocodile Carpaccio](#).

Produced from a deboned crocodile tail, this innovative product is a completely new development in the crocodile meat industry. The thin lightly salted and smoked carpaccio slices are extremely tasteful, very easy to use or to present on a plate thanks to the interleaved packaging. Are you ready to discover the exclusive novelty, pls [contact us](#) and get your sample

New site design

From now on our new site is available on the net. We very often have requests from our customers for extra information about our products. With this new site we hope to offer this in full. The content management system that has been installed enables us to keep this site up to date anytime. Therefore pls visit regularly and find very soon our fortnightly [promotion offers](#). Your [feedback and comments](#) are most welcome!

BRC Certificate A for Deli Ostrich

Deli Ostrich is proud to announce our latest BRC Certification supplier A. It is once again the highest level of certification possible. Only 5 companies in the Belgian food industry have obtained this level!

Thanks to the ongoing input of [Mr Jurgen Bombeke, our quality manager](#) and the rest of our team which made this certification a fact.

Deli Ostrich introduce Nandu

New at Deli Ostrich is the Nandu. This South American ratite is part of the same family as Ostrich or Emu, but is smaller and lighter. Nandu meat is red, fatless and tender. The taste is somewhat sweeter than beef and leans to a game taste. Nandu meat contains very little calories (87 kcal) extremely little fat (1%) and almost no cholesterol (only 7.9 mg!). It is also rich on omega 3 and 6.

In short: A very healthy alternative.

Deli Ostrich is BRC approved

Deli Ostrich NV is currently the European market leader in the sale of exotic game meat. Every week, 20 tons of fresh meat is imported, processed and packed into a range of foreign delicacies offering high nutritional value. We come under the spotlight with our unusual range and a unique concept centred around investing principally in quality. The upgrading of our infrastructure and the fact that we have been awarded our Higher Level BRC certificate are recent initiatives which demonstrate that our products comply fully with the strictest standards. This page is also an excellent opportunity for us to say a sincere 'thank you' to all of our employees at the company, as well as to our customers and suppliers who have made such a contribution to the success of our business. Luc Deleersnijder Managing Director.