

Landgeflügel

QUALITY - RESPONSIBILITY - EFFICIENCY



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A COMPANY OF THE ROTHKÖTTER GROUP

"Our actions are characterised by the responsibility towards our customers, with whom we aim to be a long-term partner, towards our employees and suppliers, the welfare of the animals, and to the consumers who have a right to healthy food products."



QUALITY

YOU CAN



Landgeflügel has specialised in the production of fresh chicken cuts. We offer you fresh poultry of perfect visual, sensory and microbiological quality. You can receive our basic range in any packing unit you require.

The trend towards fresh chicken meat which is already cut, portioned, seasoned or fixed weight packed still continues. The development of innovative, contemporary and competitive products is the main task of our product development team. The aim is to turn product ideas into reality and anticipate the social, health and technological aspects. In order to identify trends and new ways of eating in good time, national and international product scouting is carried out.

TASTE

A close-up photograph of a young child with light brown hair and a smudge of orange food on their chin. The child is looking upwards and to the right, holding a skewer of food. The background is a blurred outdoor scene with green foliage.

SAFETY

WITH CONTINUAL





Process hygiene



Personal hygiene

Laboratory inspections



CHECKS

AT EVERY PROCESS STAGE



Barn inspection

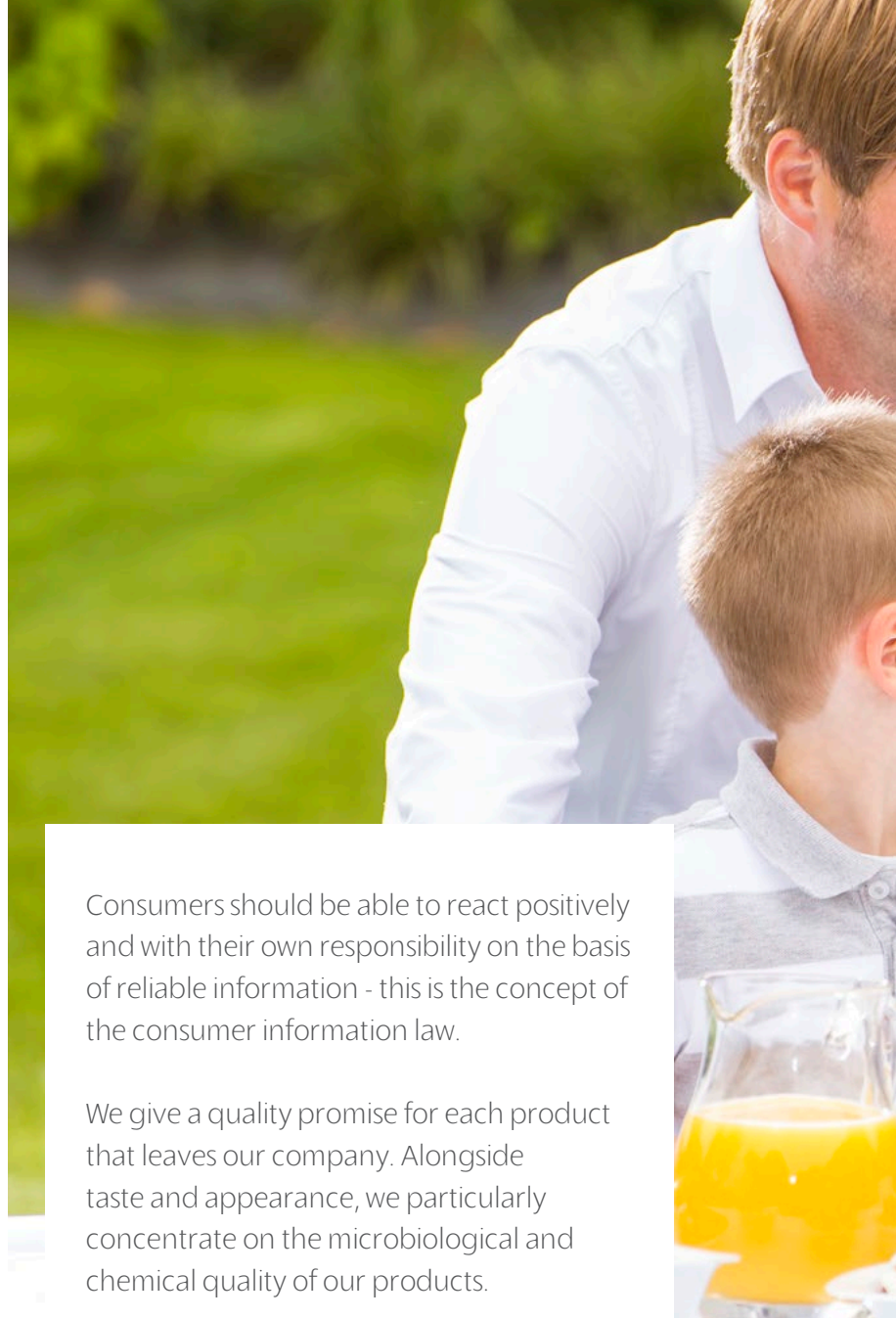
All products and processes from the egg to the finished product are monitored. It is all about healthy animals, feed quality and raw materials, and about hygiene in all process stages, or an uninterrupted refrigeration chain. The quality of our chicken products is continually reviewed by official, external and internal inspection bodies.

Chicken meat tastes good and can be prepared in so many ways. It also provides many important nutrients that make it very valuable for a balanced diet: high quality protein, vitamins and minerals as well as beneficial fatty acid compositions.



Consumers should be able to react positively and with their own responsibility on the basis of reliable information - this is the concept of the consumer information law.

We give a quality promise for each product that leaves our company. Alongside taste and appearance, we particularly concentrate on the microbiological and chemical quality of our products.



CONSUMER PROTECTION

THE CUSTOMER DECIDES



N



GOOD TO KNOW!

Each product can be completely traced. The packaging gives information on when and where it was produced and who participated. Documentation of the full production process from the finished product back to the parent livestock.

Internal checks, regular inspections by official and external testing bodies as well as animal inspections guarantee maximum safety with respect to the properties of our products.



Top Tip



Canteen

EMPLOYEES AND

TRAINING

We provide apprenticeships in a number of professions and offer long-term career opportunities for (m/f/d): industrial clerks, clerks for forwarding and logistics services, industry mechanics, mechatronic technicians, electronic technicians for business technology, IT specialists, warehouse logistics specialists, machine and plant operators, food technology specialists, process technologists in the milling and grain industry (miller), animal keepers, specialists in wastewater technology, professional truck drivers, commercial vehicle mechatronic technicians or specialists in plant security.

In addition to our numerous apprenticeships, we also offer trainee programs, dual study programs and internships for pupils and students.

PRODUCING FOOD

is one of the most responsible jobs in the world. More than 4000 people work on this task in the Rothkötter company group; fair pay, equal opportunities and maximum safety in the workplace are a matter of course.



Employee magazine Korn & Co



Sports courses



SOCIAL ASPECTS

GOOD WORK

BGM

The aim of our company health management is to actively promote the health and well-being of our employees. We offer courses and health days or reward the participation in promotional health measures within the scope of a bonus system. This includes free entry to the communal swimming pools or regular visits to a fitness studio. We judge whether we are offering the right measures with regular employee surveys.

GOOD IDEAS PAY FOR THEMSELVES

Good ideas from employees are rewarded by our "top tip" program.

SOCIAL COMMITMENT

Beyond our field of business, we support a range of social facilities and dedicated clubs.



ANIM



Information about the criteria of the
"Initiative Tierwohl" can be found at
www.initiative-tierwohl.de.



ANIMAL WELFARE

OUR FOCUS

Compliance with the animal welfare guidelines is not only obligatory for us, but also for the farmers that supply to us. Close cooperation with farmers, our consultants for chicken farming, veterinary doctors and the authority vets is required for the health and welfare of the animals.

German chicken farming is subject to strict specifications. The group or flock size is not a decisive criterion for the assessment of animal welfare. The decisive aspect is to orientate the conditions towards the benefit of the individual animal and its requirements.


In order to maintain the animals' welfare, representatives from agriculture, meat and food retail industry are working together as part of the industry initiative „Initiative Tierwohl“, in which we also participate. The basic needs of a chicken are sufficient food, water and undisturbed rest in generic farming systems. The most important thing for our farmers is the welfare of their animals.

Each farmer controls his flock at least twice a day. They take a closer look at the appearance, behavior and health of their animals. During their work, the farmers are not only supported by our consultants for chicken farming and regular internal and external audits, but also by detailed documentation and modern technology: using a computer they regularly check air exchange, light, temperature and feed consumption.

We also make sure that the animals are treated responsibly during slaughter. All employees who deal with live animals are given special training. Animals are only allowed to be slaughtered if they have been stunned first. The gentle CO₂-stunning procedure has been used at Landgeflügel since the first slaughterhouse was started in 2003.

ENVIRONMENTAL PROTECTION

SUSTAINABLE



With a view to future developments, we must consider that the demand for food of animal origin in general and the demand for chicken meat in particular will grow. This increase in demand will strengthen the trend towards rational and resource-efficient production, in combination with the aspect of scarcity of the basis of resources available worldwide. A modern agricultural business must make use of new scientific knowledge for the benefit of people, animals and the environment.



Combined heat and power unit,
energy production with efficiency



Environmental protection is frequently linked with the term sustainability nowadays. If we define sustainability as “the lowest possible use of non-renewable resources such as earth, water, air and fossil energies”, then chicken meat is the meat that can be produced most sustainably.

Drinking water is a valuable resource that requires responsible handling. The water quality in the production of food must correspond with the requirements of the drinking water directive (§ 3 TVO) due to hygiene reasons. Our water consumption in the slaughterhouses is currently just 5 litres of water per consumed kilogram of chicken meat.

We do not channel our waste water into the public sewer system, but purify it ourselves in state-of-the-art purification systems specially designed for our requirements. Compliance with all statutory limits is regularly checked.

Chicken meat generally displays a better CO₂ balance than other types of meat. We constantly strive towards reducing our consumption of energy in production, avoiding emissions and recycling residual materials. Our production systems correspond with the latest state of technology and were used for a Europe-wide benchmark study by the Federal Environmental Agency.

SERVICE

FOR LONG TERM CUSTOMER LOYALTY





RELIABILITY

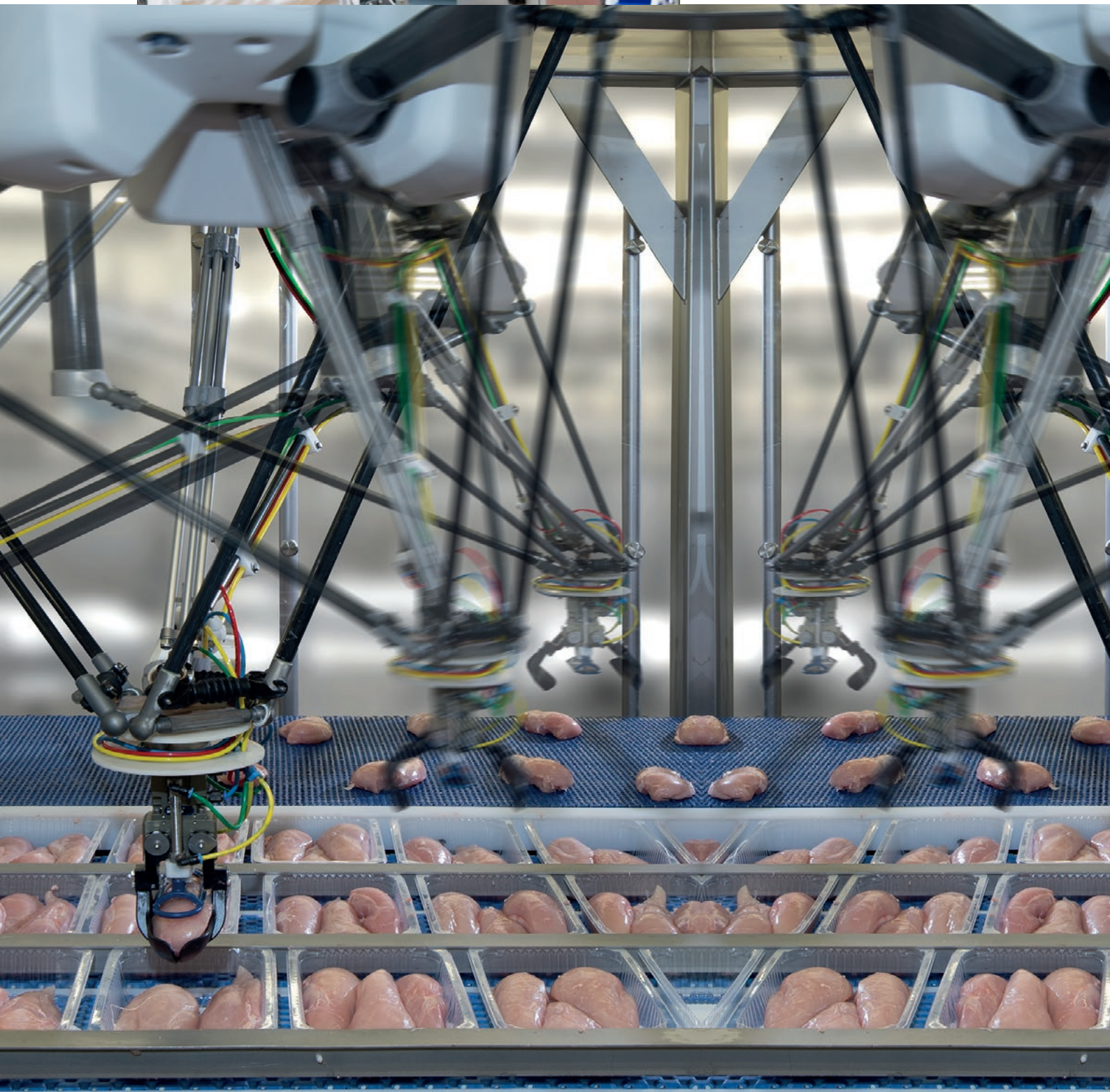
Landgeflügel produces fresh and frozen chicken parts in all possible weight- and packaging units for the food retail and wholesale trade. Furthermore Landgeflügel also supplies industrial processing plants. In addition to the German market, we export our goods to more than 30 European countries. Together with our sales offices in Sweden and Italy, more than 4.000 employees in Germany ensure the highest possible product quality through a vertically integrated system.

Our customer service and sales managers work closely together for many years and are happy to advise you on our terms of delivery. A trustful cooperation with our longtime customers proofs our reliable action and our constant compliance with our high quality standards.





FOR PERFOR



EFFICIENCY

MANAGEMENT IN LINE WITH THE MARKET

READY FOR
THE FUTURE WITH
INNOVATION

We see innovation as one of the decisive keys for the success and competitiveness of our business. It is not necessary to keep reinventing the wheel; the important thing is that we can use the wheel to move forward. Innovation is one of the factors in the Rothkötter Group that has led to our competitive and future-orientated market position. Our considerations on improving quality and increasing efficiency are at the forefront. However, consumer protection, work safety, animal protection or environmental protection are also important elements. Sometimes it is the small things that have a big effect such as suggestions from our employees within the scope of the top tip program. Sometimes it is new scientific knowledge or developments that are created in intensive dialogue with machine manufacturers. In addition, our innovation management department is always looking for new innovative ideas, advancements and improvements for machines and Co.



We attach great importance to the ability to combine family life and career in our company. Adjusted working hours to suit young mothers, flexible parental leave and support for relatives providing care are self-evident.



FAMILY AND C

UNDER ONE ROOF



COMPANY DAYCARE CENTRE FOR CHILDREN

With our own daycare centre for children "Küken & Friends" (Chicks & Friends), we offer daycare for children between the ages of six months and six years.

Info at: www.kuekenandfriends.de



1959

Establishment of
"Rothkötter Landhandel"
through Franz Rothkötter
in Meppen



1983

Establishment of the feed mill
"Rothkötter Kraftfutterwerk"
in Meppen



2003

Start of chicken meat
production "Emsland
Frischgeflügel GmbH"
in Haren



1962

Start of feed
production



2003

Start of the hatchery
"Emsland Brüterei" in Dohren



FAMILY-OWNED BUSINESS

BETWEEN TRADITION &

2009

Start of the feed mill
"Haren – Eurohafen"



2011

Start of "Celler Land Frischgeflügel"
in Wietze



2010

Opening of the daycare center
"Küken & Friends"

2007

Expansion of production
capacity with the construction
of a second production line at
Emsland Frischgeflügel



2018

Start of the feed mill
"Boizenburg"

"We can look back on a dynamic company development in the past years which was driven by reliable employees, customers and suppliers. Current figures show that the consumption of chicken meat is growing continuously. Our company principles of "Quality - Responsibility - Efficiency" will continue to be the engines that drive growth in the future."

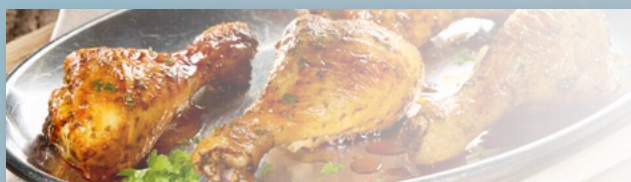
FUTURE

Franz-Josef Rothkötter

THE



Rothkötter



Sales and logistic



Slaughtering and processing



Feed milling



Chicken farming

in agricultural companies



Hatching




Parent stock farming

in agricultural companies

COMPANY GROUP

VERTICALLY INTEGRATED



Our international team distributes our chicken meat throughout Europe.

Each day around 1 million retail packs leave our two chicken processing companies in Haren and Wietze.

Our three compound feed plants produce over 1 million tons feed for chicken, parent stock and pigs.

Around 300 contract farmers keep the chickens in stand-alone agricultural holdings.

After 21 days of incubation the chicks are hatching and being transported to our farmers the same day.

By producing hatching eggs for our hatchery in Dohren, our parent stock farmers are the basis of our vertical integration.

Where *Love* sets the table,
food tastes at its best.

FRENCH PROVERB







Landgeflügel

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