



Peter's Farm, Premium veal

The premium veal from Peter's Farm is top-quality and has a soft flavour. The meat is tender, light and easily digestible. It is conducive to every menu and lends itself easily to combinations. The veal products from Peter's Farm are supplied with a farm code tag that can be used to request information about the farmer via the website. The code is also stated in the form of a QR code so that the information can be directly accessed with a smartphone or tablet.

The calves from Peter's Farm live in herds of approx. 40 animals. The stables are spaciouly designed to include ample daylight. Skippyballs are hung in the stables for the calves to play with and brushes have been mounted there for them to rub up against. The calves are fed their calf milk through automated drinking machines. As soon as a calf comes to the automated machine, a portion of the menu is served. They are able to drink several times throughout the day and their multi-grain muesli is supplied in such a way that they always have a fresh supply of feed. All the stables at Peter's Farm have the Beter Leven label from the the Dutch Society for the Protection of Animals (SPA), guaranteeing animal-friendly production.

The Foundation for Quality Guarantee of the Veal Sector (SKV) carries out intensive checks at all of the VanDrie Group's veal farms to monitor the calves' health and quality of their feed. The Integrated Chain Management (Integrale Keten Beheersing or IKB) quality management system forms the basis for the checks. Thanks to this, and in combination with the VanDrie Group's own quality system called Safety Guard, the group guarantees high-quality, safe and delicious veal.



www.vealcuts.com

