



Top-quality poultry meat

Even poultry meat deserves the highest quality.

ANDREJ MÉSZÁROS

CEO and company owner



We ensure the
highest quality
of poultry meat
by adhering to
traditional natural
breeding and
careful processing
methods.



We build on the best Central European traditions

Central Europe benefits from a rich culinary tradition that arose even before the industrial processing of food. Even thanks to this, poultry specialties are considered exceptional food. Poultry broth or goose feast belong to the cultural code of this region.





The domestic chicken is probably the most widespread animal in the world. Its breeding is relatively easy and economically very advantageous, and perhaps that is the reason why modern poultry farms are rather factories than breeding farms. Breeders, in pursuit of a considerable profit, accelerate the growth of poultry not only with unsuitable food, but also with growth hormones. The poultry lives in unnatural conditions that are sanitized with antibiotics and other chemicals, and all of this is reflected in the quality of meat. We at Top-Farm have decided to return to the more traditional forms of poultry farming to restore poultry meat, which is now perceived as a quick and cheap commodity, to its original quality and fame.

Historically, the region of Central Europe did not belong to the wealthiest, so even at the beginning of the 20th century, poultry was raised in our backyards in relatively protected conditions. Hens mostly lay eggs and their meat was considered a holiday delicacy. Even until the middle of the century they could enjoy natural life with free movement and a diet without any chemicals.

A separate chapter was made by waterfowl, which was an inseparable part of our rural color in the territory

of today's Slovakia, Hungary, but also Austria or the Czech Republic. Even today you can meet older people who remember how they used to herd geese and ducks as children. Many gastronomic customs of our region come from this tradition, too. Poultry broths, which can be found in some forms all over the world, are festive dishes in our region, without which no major celebration or hospitality can be complete. Thanks to their nutritional value, they are also considered as medicine. All this is because they still retain their qualities given to them by nature and, of course, the absence of the poultry industry.

The world after the second world war became incredibly rich and the statistics say that today there are much less people suffering from starvation in the world than those with obesity. But we were able to do this thanks to the food industry, which often gave up on quality and developed industrial ones from traditional procedures. When more than 30 years ago the company Top-Farm was established it set itself a goal of correcting this imbalance. It is clear to us that if we want to satisfy the appetite for quality poultry, we cannot do it in dozens of pieces in traditional village yards, so we have

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figured out how to combine quality with quantity. First of all, we take care of the breeding itself, which tries to make the conditions for our poultry as natural as possible. Our poultry lives not only in halls on bedding outside but also in the fresh air with real runs and of course, receives natural feed without the addition of any chemicals, antibiotics or growth hormones. And of course, poultry processing is

also important, which complies with the strictest criteria for health and hygiene and at the same time avoids the usage of preservatives or gas, which are supposed to extend the life of the meat.

Whether in Slovakia or Hungary, every family has its own recipe for real chicken and poultry

broth, which is a part of family wealth and tradition. Where the conditions for breeding waterfowl are favorable, whether at home or in a restaurant, in fall we treat ourselves with very popular duck or goose feasts. It is a part of our culture, and we at Top-Farm know, that our aim is to deliver the highest quality meat or poultry products to the table simply so that these traditions could remain alive.

How we produce Top Quality

We have found the recipe for combining traditional poultry farming practices with the growing appetite for the highest quality meat and poultry specialties.



NATURAL BREEDING CONDITIONS

We raise poultry in natural conditions mostly outside in the fresh air with the possibility of a real run.



NATURAL QUALITY FODDER

The feed mixtures are based exclusively on natural raw materials to be ensured the best animal survival possible.



NO ANTIBIOTICS AND HORMONES

We do not use any antibiotics or growth hormones in breeding that have an effect on the final quality of the meat.



GENTLE PROCESSING

Poultry is gently processed in a pure and hygienically controlled environment by using modern technology.



NO PRESERVATIVES AND ADDITIVES

During processing we do not use any preservatives or gases which extend the life of the meat.



RESPECT FOR TRADITIONS

During product creation we respect the gastronomic and cultural customs in order to remain them alive.





Flavor of caramel, with
a umami finish of duck
fat, it really got me.

INTERVIEW WITH CHEF

Michal Kordoš was the first Slovak intern in Noma in Copenhagen – the best restaurant in the world. He worked with the bests in Denmark, France, and Iceland. He enjoys the Scandinavian cooking style: seasonal ingredients, naturalness, emphasis on pure, natural taste, simply not pretending anything. He has translated this philosophy into his home cooking service, which he has been dedicated to for over six years. We asked him about his experience with Top-Farm products.

Today, if we say “quality meat”, the layman will definitely not think of poultry first. How do professionals look at poultry meat in the kitchen today? This is quite an interesting topic for me. I have a feeling, that there are kind of two camps – for the first one poultry is exactly the „healthier“, but also more affordable choice, as it is not red meat (for them the biggest scare is pork). For the second camp, poultry is a second-class protein that has a limited spectrum of use and belongs to the children's menu. One way or the other, it must be said that the possibilities of getting quality poultry are pitifully few. Especially when it is, at least according to my perception, about the universal choice. Beef or pork from a farm, or in BIO quality, is now relatively easy to get even in regular good food stores.

What are your personal criteria about quality meat? According to what do you choose the type or cut of meat while preparing your recipes? It all depends on, how much time I have for a given recipe, for whom is the meal specially intended, and most importantly, how I imagine the food itself. I approach it differently when I cook for myself and have less time (I tend to reach for the breast, mostly turkey) and I approach it differently, when I have room to win with it and use that particular piece of meat for different purposes (I buy a whole turkey, I use the thighs for example for a roulade, breast for ham, wings and bones for sauce). I also try to keep some degree of improvisation when planning my meals, so it often happens that I create a recipe based on what I have available on the counter at the store.

In our Central European region poultry broth has its irreplaceable place and its recipes have been handed down from generation to generation. Would you like to share with us some of your tips and tricks? It is true. There are so many tips on how to make the right broth. For example, I prefer turkey broth – it is more expressive in taste, richer, at the same time I have a bigger yield from one turkey. But the most important helper for me is a pressure pot. Surprisingly, a lot of people are afraid of using it or they do not know how to use it at all. However, it is so great and available invention. Thanks to the high pressure you will achieve

when cooking broth, a higher boiling point (it can be up to 120° C), which significantly shortens the cooking time (the broth that you would cook all night, you have it ready in 2-3 hours), but at the same time you get even more flavors and all the good things from the bones, which make the broth full of umami, sticky and it hardens nicely in the fridge.

Duck and goose are very specific raw materials, but people consume them in almost every culture, of course, in different versions. If we put our whole duck on your table, what would you do with it, which dishes do you think are the best from it? If I got the whole duck on the table – again it depends, what would be an opportunity. In case I would prepare it for guests, friends or family I would definitely reach for classic procedure and baked it as a whole. I would soak it into a 5 % salt solution for a few hours (add 50 g salt to 1l of water), so I will not need to add more salt to it and it will be even juicier. Just to add classic side dishes, such as potato dumplings or steamed red cabbage – Anyway, I indulge in such meal only a few times a year, so somehow I do not need to experiment. However, if I prepared the duck as part of my home cooking services I certainly would use some of its individual parts for different courses. I would prepare the breast by the sous vide method at low temperature, so that they would remain still pink inside. I would confit thighs in lard, until they start to fall apart. Then I would either serve them

cold, in the form of a kind of pate or while warm in the form of fried croquettes. Bones are a great base for a good broth, or a strong sauce, the basis is anyway just a good broth. (laughs) You can make one in larger quantities and pour into ice trays. Let it freeze and then just pour it into a zip lock bag. This way you have homemade duck broth at hand either to soup or as the base for other sauces.

Animal fats are experiencing their renaissance, and they are not considered to be a health scarecrow any more. If you were supposed to give a tip how

to deal with such duck fat what would it be? Yes. In my opinion, as long as you approach to eating in a style “everything with measure”, it's fine. Of course, there is no measure like measure (laughs). I remember when during my internship at Noma restaurant, in Copenhagen we prepared as part of petit fours (sweets at the end) duck fat caramels. It was in the year 2010. I met such a combination then for the first time – but it was something incredible. The taste of caramel, with umami by the duck fat finish, that really got me. If I should advice you on what to make unconventionally from duck fat, make caramel from duck fat. You will find very simple recipes for it on the Internet. But if I had to choose a more traditional way – lard is great for confiting, or slow roasting in fat, on low temperature. You can prepare any kind of poultry in this way.

Is there any kind of poultry meat or meal of which there is little or nothing said and you would not let it go? Hard to say. Chicken is generally widespread everywhere, ducks are having their

moments of fame especially at the end of the year in fall and winter months. Maybe it could be said that just turkey in our kitchens is prepared the least. This is partly because the turkey as such is bigger, and thus parts of it are also heavier. People can have respect from it, or fear that they will not need the whole of it. I have it just the opposite – when I can

I prefer turkey. Whether in cutlets, perkelt or as broth. After all, turkey meat has a different texture and increased flavor. Someone may also like that turkey as such has less fat and a higher content of proteins. So everyone can find “their own thing” in it, you just have to find the way to it. Thanks to unlimited access to the information, and thus also to the recipe, I think it is only a matter of time when the turkey will also be more common and popular in our homes.

There are incredibly many tips on how to make the right broth. I prefer turkey broth – it is more flavorful and richer in taste.



All the products are
100% Halal certified

Corn-fed whole duck or goose are
the flagship of our poultry. It requires
special care so you can get it in such
an exclusive form.



CORN-FED
DUCK



CHICKEN
DUCK
TURKEY
GOOSE

CORN FED
CHICKEN



Chicken meat is a gold standard of every poultry farmer. Ours grew up in natural conditions and you can also find it in a special form called corn chicken, which was fed with a high proportion of corn.

Fresh meat

Whether it is a whole turkey, turkey breasts or thighs, in our range we do not avoid a well-reared turkey.



MULARD
DUCK



Duck breast is an extremely popular delicacy, which you can find in our offer from a very interesting Mulard variety, also called mule duck.



Duck liver is a popular delicacy and at us you can get it not just to a duck but also as a specialty itself.

Although mainly corn-fed duck or goose belong to our real treasures, you will find in our portfolio equally high-quality meat from chickens, hens, roosters, and of course, turkeys.

There are a number of great recipes that do not even allow poultry entrails. You can find in our portfolio together (e.g. whole duck with giblets), but also separately like hearts or stomachs. And for broth lovers necks or legs are not missing either.

Fresh meat





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FREE
RANGE
CHICKEN





Our poultry pates come from the best raw materials. Recipes from them we create ourselves, while respecting local tastes, but we are not afraid of experiments either.

FOIE GRAS
DUCK FAT
PATÉS

Specialties

Except we found the recipe for really high- quality poultry meat, we offer our customers poultry specialties as well, again processed in a gentle way, without adding coloring, preservatives or stabilizers.

From poultry specialties you will serve exceptional appetizers in no time. You will need Top-Farm brand products and a pinch of fantasy.





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Duck pate
with Foie Gras



Duck pate
with foie gras



Chicken pate
with chicken liver



Duck liver
in duck fat



Duck pate
with cranberries



Chicken liver pate
with baked maroons





Duck fat is a gastronomic treasure, which may still be waiting for its discovery. We have it ready for any opportunity right now.

We are constantly developing our range of poultry specialties and we adapt to new markets and customers. We are ready to fulfill the most demanding requirements.

The advantage of our ready-made poultry specialties is the fact that they give your guests significant satiety and taste and all that is left up to you is the ability to please and surprise.



Specialties

Safe & Clean

The European Union has one of the strictest criteria for the safety and cleanliness of food and we not only comply, but we also exceed many of them. After exertion spent on poultry farming follows the sparing and precise processing into the final product.





Clean environment

Meat processing in our poultry farm takes place under the strictest hygienic conditions. The environment is designed to be cleaned simply and effectively, and the hygiene of all employees is equally important. The cooling chain is also strictly monitored and maintained, so that the meat would not even for a moment come into unsuitable conditions and lose its quality.



Precise handwork

Even if we are not opposed to meaningful automation, during processing meat we still rely on precise handwork of experienced employees. Human eyes and hands form an irreplaceable function as they can not only process some specific types of meat better but also more comprehensively check and prepare final products.



Hygienic packaging

After processing, our meat is vacuum packed in order to preserve its qualities as long as possible. It is immediately marked with a label where the batch and date of processing and expiry are indicated. Most products from the fresh meat line are chilled, but some of them we are able to dispatch deep frozen, too.





TOP FARM FOODSTUFF TRADING CO. L.L.C
info@top-farm.ae

WWW.TOP-FARM.AE