

Poultry meat

TOP-QUALITY FROM THE HEART OF EUROPE



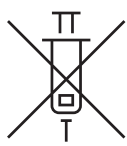
We ensure the highest quality of poultry meat by adhering to traditional natural breeding and careful processing methods.



RAISED
IN NATURAL
CONDITIONS



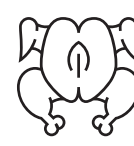
FREE FROM
PRESERVATIVES
AND ADDITIVES



GENTLE
PROCESSING



FREE FROM
ANTIBIOTICS
AND HORMONES



TRADITIONAL
RECIPE



NATURAL
QUALITY
FEED



The culinary poultry tradition of Central Europe dates back to a time before industrial food processing, making poultry specialties in this region true delicacies even today. At TOP-Farm, we honor this tradition by placing special emphasis on the quality of our poultry. Our birds are raised in the best conditions, on bedding, with access to proper free-range environments, and fed with feed free of chemicals, antibiotics, or growth hormones. The meat is processed in a poultry plant under strict hygienic standards, combining advanced technologies with meticulous handcrafting by experienced employees. The result is TOP-quality products that delight our satisfied customers at every meal.

Premium corn-fed chicken



Chicken is the gold standard of every poultry farmer. Ours is raised in natural conditions as a so-called corn-fed chicken, nourished with a high proportion of crunchy corn.

- no antibiotics
- no GMO
- free-farm raised





Premium chicken

- 🍗 Cut weight: 1 500 - 2 200g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Chicken breast Supreme

- 🍗 Cut weight: 300 - 400g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Chicken breast butterfly

- 🍗 Cut weight: 300 - 400g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Chicken wings without joint

- 🍗 Cut weight: 100 - 200g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Full chicken wings

- 🍗 Cut weight: 100 - 200g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Chicken wings with joint

- 🍗 Cut weight: 100 - 200g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Chicken breast cubes

- 🍗 Cut weight: 300 - 400g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Inner breast fillets

- 🍗 Cut weight: 200 - 350g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Chicken breast cutlets

- 🍗 Cut weight: 300 - 400g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Thighs lower

- 🍗 Cut weight: 200 - 300g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Skinless lower thighs

- 🍗 Cut weight: 200 - 300g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Skinless upper thighs

- 🍗 Cut weight: 200 - 300g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Upper thighs with skin

- 🍗 Cut weight: 200 - 300g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Boneless thighs without skin

- 🍗 Cut weight: 200 - 300g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Chicken thighs

- 🍗 Cut weight: 250 - 350g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Boneless thighs with skin

- 🍗 Cut weight: 200 - 300g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Chicken skin

- 🍗 Cut weight: 1 000g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months

Corn-fed duck



Our farm-raised fattened Mulard ducks, also known as "muscovy hybrids," are prized for their unusually large liver, known as foie gras. Combined with their tender, flavorful meat, they offer a truly gourmet experience.



no antibiotics



no GMO



free-farm raised





Corn-fed duck

- 🏠 Cut weight: 3 500 - 4 500g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck breast with skin

- 🏠 Cut weight: 400 - 500g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck thighs

- 🏠 Cut weight: 350 - 400g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Corn-fed liver

- 🏠 Cut weight: 400 - 800g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Corn-fed liver sliced

- 🏠 Cut weight: 40 - 60g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck wings with joint

- 🏠 Cut weight: 200 - 250g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck necks

- 🍖 Cut weight: 100 - 150g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Poly-bag
- 🕒 Best before: 12 months



Duck fat

- 🍖 Cut weight: 1 000g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Poly-bag
- 🕒 Best before: 12 months



Duck hearts

- 🍖 Cut weight: 50 - 70g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Poly-bag
- 🕒 Best before: 12 months



Duck gizzards

- 🍖 Cut weight: 1 500-2 200g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Poly-bag
- 🕒 Best before: 12 months



Duck offal

- 🍖 Cut weight: - - -
- ❄️ Storage condition: -18°C
- 📦 Packaging: Poly-bag
- 🕒 Best before: 12 months



Duck backs

- 🍖 Cut weight: 400 - 450g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck liver consistently rank among the most popular dishes, a tradition rooted in the history of European regions closely tied to waterfowl farming.

Farmer's duck



Farm-raised ducks follow a special diet plan that results in lower fat content, making them an excellent choice for everyday cooking.



no antibiotics



no GMO



free-farm raised





Duck without offal

- 🏠 Cut weight: 2 500 - 3 500g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck breast

- 🏠 Cut weight: 300 - 450g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck breast without skin

- 🏠 Cut weight: 250 - 300g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Inner duck breast

- 🏠 Cut weight: 250 - 350g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck thighs

- 🏠 Cut weight: 300 - 350g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Duck wings with joint

- 🏠 Cut weight: 200 - 250g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months

Goose



The full and juicy flavor of goose meat is ensured by a carefully curated diet, consisting primarily of high-quality corn.



no antibiotics



no GMO



free-farm raised





Lean goose

- 🏠 Cut weight: 4 000 - 5 000g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Goose breast

- 🏠 Cut weight: 400 - 500g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



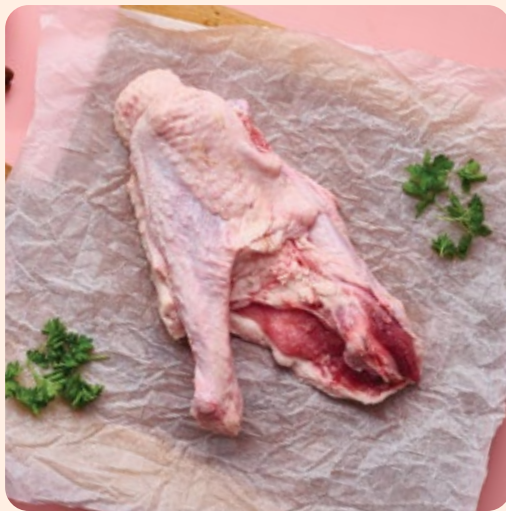
Goose thighs

- 🏠 Cut weight: 500 - 600g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Goose liver

- 🏠 Cut weight: 400 - 800g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Goose wings

- 🏠 Cut weight: 250 - 300g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



Goose back

- 🏠 Cut weight: 400 - 450g
- ❄️ Storage condition: -18°C
- 📦 Packaging: Vacuum pack
- 🕒 Best before: 12 months



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