The meat-processing activity of Boni Holding is concentrated in the towns Lovech and Karlovo. The company’s production complex in Lovech comprises an enterprise for cutting pig carcasses, an enterprise for the production of sausages and delicacies and an enterprise for the production of meat cuts, meat preparations, minced meat and roast products. The meat-processing plant in Karlovo is specialized in the production of cured sausages and delicacies. The enterprise for cutting pig carcasses is engaged in the production, cutting and delivery of meats and the provision of resources for Boni Holding’s meat-processing enterprises. Its product scale includes industrial preparations (carcass and cut pork and veal meat), raw materials and sub-products. The enterprise has the capacity for cutting 1,000 animals per day. The enterprises for production of sausages and the one for the production of meat cuts, meat preparations, minced meats and roast products have the capacity of 50 and 40 tonnes per day respectively and the possibility to produce a practically unlimited variety of meat products.

The meat-processing plant in Karlovo is the sole registered producer of the renowned Karlovska lukanka. The most valuable asset of the meat-processing plant are its air-conditioned drying chambers where the product cures and its taste qualities are formed under the influence of the unique microflora. In the course of many years a few strains of lactic acid bacteria have been cultivated in the Karlovo drying chambers and the combination of these strains can not be duplicated anywhere in the world. Due to the specific climatic conditions, the preserved tradition of production and the use of modern meat-processing equipment the products of the meat-processing plant are distinguished for their matchless quality and unique taste. The capacity of this enterprise is 10 tonnes per day. For the last few years the investments of Boni Holding in the Bulgarian economy exceed BGN 50 million. The group is among the biggest employers in the country providing work for about 1,000 employees. The meat-processing plants have their own motor park with more than 100 trucks and provide direct services to the retail chains and big individual clients and indirect services through their distributors to all commercial establishments in the country.

The foundations of Boni Holding were laid as early as 1991 when Borislav Nikolov established the sole trader firm “Boni oborot”. Since then until now the Holding is invariably among the leading meat-processing companies in Bulgaria. The brand Boni is one of the oldest in the modern Bulgarian history and is well-known and preferred by thousands of Bulgarians. Boni Holding is the largest producer of pork meat in the country and the main driving force of the Bulgarian pig-breeding. The holding works in partnership with the world leader in the field of hybrid pig-breeding – the Danish company DANBRED. The hybrid centre of pig-breeding in Shumen is in fact a brought-out genetic centre of Denmark in Bulgaria in which every purebred animal is registered in the DANBRED’s information database in Copenhagen and obtains a quality certificate from the Danish company. Annually the holding’s commodity pig-breeding farms raise 200,000 purebred animals that are distinguished for having a very high percent of lean meat, tenderness and a lower content of fats compared to the breeds traditionally bred in Bulgaria. The closed-type cycle beginning from the Danish genetics, the special fodders and the way of breeding guarantees repetitiveness and high quality of the starting resources and hence the high quality of the meat products. The permanent investment of Boni Holding in the field of pork-breeding aims both at additional increase of the number of animals and improvement of the breeding conditions so that they are in conformity with all the requirements of the European legislation concerning animal welfare.
Please familiarize yourself with this key and symbols so you may be able to better understand the details of our products. These symbols will be used throughout the catalogue to present the various specifications, logistics, packaging and storage conditions.
Frankfurters

3789 FRANKFURTER 200 g

FRANKFURTER
500 g

FRANKFURTER
/500 g

3927 FRANKFURTER 500 g

/500 g

3982 FRANKFURTER HOT DOG

FRANKFURTER
300 g
Sausages

3919 MACEDONIAN SAUSAGE 350 g
/bulk, 6 pcs x ~175 g/

3920 MACEDONIAN SAUSAGE
/bulk, 6 pcs x ~175 g/

3791 SAUSAGE WITH CHEESE 400 g
/bulk, 5 pcs x ~200 g/

3922 DELICACY SAUSAGE 350 g
/bulk, 6 pcs x ~175 g/

413 SERBIAN SAUSAGE
/bulk, 6 pcs x ~200 g/

3922 DELICACY SAUSAGE
/bulk, 6 pcs x ~175 g/

3823 GURMANSKA SAUSAGE WITH CHEESE - SMOKED
/bulk, 8 pcs x ~150 g/

3626 SAUSAGE WITH HERBS – STEWED
/bulk, 6 pcs x ~175 g/

Hams

3364 HAM FORK LEG BONI 300 g

639 HAM "OSAM" Ф 90

3953 ROASTED HAM
Salami, Pate, etc.

3973 VEAL COOKED SALAMI 300 g
3975 KAMCHIYA COOKED SALAMI 300 g
3974 HAMBURG COOKED SALAMI 300 g

3793 SALAMI “STARA PLANINA” 300 g

3794 MINI PATE 210 g /3 pcs. x 70 g/
3796 PATE BONI 300 g

3974 VEAL GASTRO SALAMI Ø65
3976 KAMCHIYA GASTRO SALAMI Ø65
3975 HAMBURG GASTRO SALAMI Ø96

3127 SALAMI “STARA PLANINA” 300 g

3974 VEAL GASTRO SALAMI Ø65
3976 KAMCHIYA GASTRO SALAMI Ø65
3975 HAMBURG GASTRO SALAMI Ø96

620 SUZDARMA
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<th>Code</th>
<th>Product Description</th>
<th>Weight</th>
<th>Pcs/Box</th>
<th>Temp. Range</th>
<th>Moisture Content</th>
<th>Storage Temp.</th>
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<td>LARDING BURGAS “CLASSIC” BONI 220 g</td>
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<td>5</td>
<td>-1 to 5 °C</td>
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<td>LARDING BURGAS “CLASSIC” BONI bulk</td>
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<td>3126</td>
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<td>3792</td>
<td>“TOURIST” 200 g</td>
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<td>518</td>
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<td>552</td>
<td>“LOVECH” bulk</td>
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**Sudjuk Raw-Cured Salami & Sushenitza**

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<th>Code</th>
<th>Description</th>
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<td>3418</td>
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<td>/bulk, 4 pcs x ~160 g/</td>
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<td>30708</td>
<td>SUDJUK VEAL 180 g</td>
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<tr>
<td>30708</td>
<td>SUDJUK VEAL 180 g</td>
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<td>/for slicing/</td>
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<tr>
<td>3220</td>
<td>SUSHENITZA “BALKANSKA” 150 g</td>
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<td>796</td>
<td>SALAMI “MUSAIC” 280 g</td>
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<tr>
<td>23505</td>
<td>SALAMI “AMBARITZA” 160 g</td>
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<td>3223</td>
<td>SUSHENITZA VEAL 150 g</td>
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<td>2222</td>
<td>SUDJUK BUFFALO 160 g</td>
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<td>22223</td>
<td>SUSHENITZA VEAL 150 g</td>
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</table>

**Specifications:**
- Vacuum pack
- Box pack
- Pieces per box: 18
- Weight range: 2.28 kg
- Temperature range: -5 to 0°C
- From: -1 to 5°C
- Max: 160

**Additional Notes:**
- For slicing
- Vacuum pack
- Pieces per box: 18
- Weight range: 5.22 kg
- Temperature range: -1 to 5°C
- Max: 80

**Additional Notes (for slicing):**
- Vacuum pack
- Pieces per box: 6
- Weight range: 8.0 kg
- Temperature range: -1 to 5°C
- Max: 160

**Additional Notes (for slicing):**
- Vacuum pack
- Pieces per box: 15
- Weight range: 1.150 kg
- Temperature range: -1 to 12°C
- Max: 80

**Additional Notes (for slicing):**
- Vacuum pack
- Pieces per box: 40
- Weight range: 0.290 kg
- Temperature range: -1 to 5°C
- Max: 80

**Additional Notes:**
- Vacuum pack
- Pieces per box: 18
- Weight range: 3 kg
- Temperature range: -1 to 5°C
- Max: 160
Salami Sticks

3824 KABANOSI /bulk, 4 pcs x ~190 g/

3901 STICKS “PETROHANCHETA VIENITZA” 180 g

3904 STICKS “PETROHANCHETA USUKANITZA” 180 g

3784 STICKS “CHORBADJISKI” /short, ~80 g bundle/

3900 STICKS “CHORBADJISKI” 160 g

3785 BEER STICKS /long, ~140 g bundle/
Raw-Curred Delicacies (Gastro)
Stewed and Smoked Whole Meats

601 STEWED AND SMOKED PORK LOIN
3976 STEWED AND SMOKED PORK LOIN
GASTRO

| Vacuum pack | kg | 0,300 | ~1,800 | ~10 | ~3,0 | 65 | (160 max) | 30 |
| Flow pack | kg | 1,000 | ~1,2 | 80 | (120 max) | 30 |

606 STEWED AND SMOKED PORK NECK
3978 STEWED AND SMOKED PORK NECK
GASTRO

| Vacuum pack | kg | 0,300 | ~1,500 | ~11 | ~3,0 | 100 | (160 max) | 30 |
| Flow pack | kg | 1,500 | ~4 | 64 | (80 max) | 30 |

1968 STEWED AND SMOKED BACON
1970 STEWED AND SMOKED BACON-TOP

| Vacuum pack | kg | 0,270 | ~1,700 | ~11 | ~3,0 | 110 | (160 max) | 30 |
| Flow pack | kg | 1,000 | ~5,1 | 64 | (80 max) | 30 |