



PRODUCT RANGE



Blasko Convenience is a brand belonging to Marcher Fleischwerke, a family-owned business based in Villach. The ready-made meals are produced at sites in Bruck an der Mur, Oberwaltersdorf, and Villach. Blasko Convenience, a food production setup that can look back on over 50 years of the Blasko family's company history and it has been a hallmark of tasteful, premium-quality, homestyle cooking for decades.

Blasko Convenience regards itself as a service partner to system caterers, canteen kitchens, kindergartens, filling station shops, the hotel business, and the food retail trade. Consequently, our core expertise includes fresh deliveries for hot-food counters, frozen specialties, and fresh convenience meals for the self-service sector.

This brochure provides an overview of our current product range and our method of production. You can obtain up-to-date information at www.blasko.at. Or for immediate information you are welcome to give us a call.

Your Blasko Convenience Team

PS: Call us at +43 5 9524 – 5000 – we're at your service.





WHO ARE WE COOKING FOR?

Suitable for any kitchen.



Blasko Convenience meals are a menu enhancement for many segments of system catering, but naturally also for end consumers.



COMPANY KITCHENS

We meet the needs of any company kitchen to perfection and can expand your menus to include numerous trendy dishes, making your company kitchen a popular meeting place. On our website www.blasko.at you can conveniently call up all the ingredients, allergens, and types of preparation.



SCHOOLS AND KINDERGARTENS

Children are often fussy about what they eat and have their own preferences and wishes – and those are what we would like to satisfy: Our meals for the convection oven retain taste, color, and consistency. Our dumplings tend to taste like grandma's cooking and not as if they had emerged from an aircraft galley, our fried chicken meals are tender and tasty – in combination with a blob of cranberry or even ketchup they are bound to delight the young target group – and yes – we also have breaded schnitzels that remain crispy in the cooking oven! With the aid of our database at www.blasko.at you can conveniently filter allergens and main ingredients.



HOTEL BUSINESS AND CATERING

On your menu, do you opt for traditional dishes? With regard to homestyle cooking we can look back on decades of experience – our standard offering ranges from the schnitzel and fried chicken to ground meat patties in various flavors.



SYSTEM CATERING AND FILLING STATIONS-

Do you require large quantities of a particular item? No problem – we have strong partners in our own company network and some can also handle large quantities – from the raw material and preparation to the specified packaged units.



FOOD RETAIL TRADE

We supply our practical ready-made meals to the food retail trade – in times of a fast way of life and mobility ready-made meals are more in demand than ever before. Fresh meals either from the hot-food counter or from the self-service shelves, or frozen products for easy preparation at home. For useful tips about garnishings and side dishes we are always presenting new suggestions in our newsletter.



WHAT WE BELIEVE IS IMPORTANT.

Quality and Sustainability

QUALITY IN PREPARATION

For the traditional schnitzel dishes the meat is portioned, beaten, breaded with whole egg from certified floor husbandry and breadcrumbs, and baked in pure vegetable oil (trans fats <1%). For the ham and cheese, e.g., for cordon bleu or filled meat patties, only top-quality goods are used.

STATE-OF-THE-ART EQUIPMENT

Our systems are state-of-the-art and until delivery of our products to customers they undergo multiple safety and quality checks. All the products are made by our kitchen team manually with maximum attention to detail. However, quality does not stop at the finished product – we consider the best method of preservation and make sure the packaging units are cost-efficient. Cooperation with our customers is also subject to our quality commitment – we endeavor to offer attractive products that satisfy high demands, not only in terms of visual appearance but also with regard to packaging.

INNOVATION

Although we love Austrian cuisine, we continue to remain inquisitive. We take just as much pleasure in developing trendy products as playing around with old recipes and using them to create new products. There are no limits to our conceptual playground and we are constantly working on new meals, recipes, side dishes, and variants. With that in mind our product development team likes to travel to other countries, and taste and try what is available there – what we like may be served shortly – true to the motto “Blasko Does My Cooking”.

CERTIFICATIONS

For us, protect safety has top priority so the strict quality management is constantly monitored by numerous inspections to comply with various certifications. At Blasko, sustainability, resources conservation, and attentiveness are not empty words the commitment to people and the environment is lived out every day. For example, production of our top-quality foods employs 100% CO2 neutral electricity and in the selection of raw materials regionality is taken into account and ensured by means of transparent traceability. As regards packaging, importance is attached to packaging optimization and recyclability; the only outer packaging used is FSC-certified cartons that are manufactured from raw materials obtained from responsible sources. The recipes of the products are created in accordance with the “Clean Label” standard, which means that at Blasko Convenience only natural foods are produced, without any use of additives like preservatives, flavorings, colorings, or aromatic substances.



THE BENEFITS OF OUR PRODUCTS.

Our Products. Your Benefits.

TRACEABILITY

The topics of traceability and regionality will become increasingly important, especially in catering. Blasko products can be traced entirely. We prefer regional suppliers with good products, where quality, price, and availability are just right. On request and if there is appropriate demand we can also offer biological raw materials and ingredients; especially in the field of carcass meat this is where we rely on our parent company, Marcher Fleischwerke.

NUTRIENTS AND ALLERGENS

We deliver a safe nutritional value calculation and have complete control over all the ingredients and allergens that are subject to mandatory declaration – that way it is possible to generate menus and information for end consumers in a very simple and accurate manner.

With our filter options on www.blasko.at you will find all the important data on each product.

GOOD PORTIONABILITY

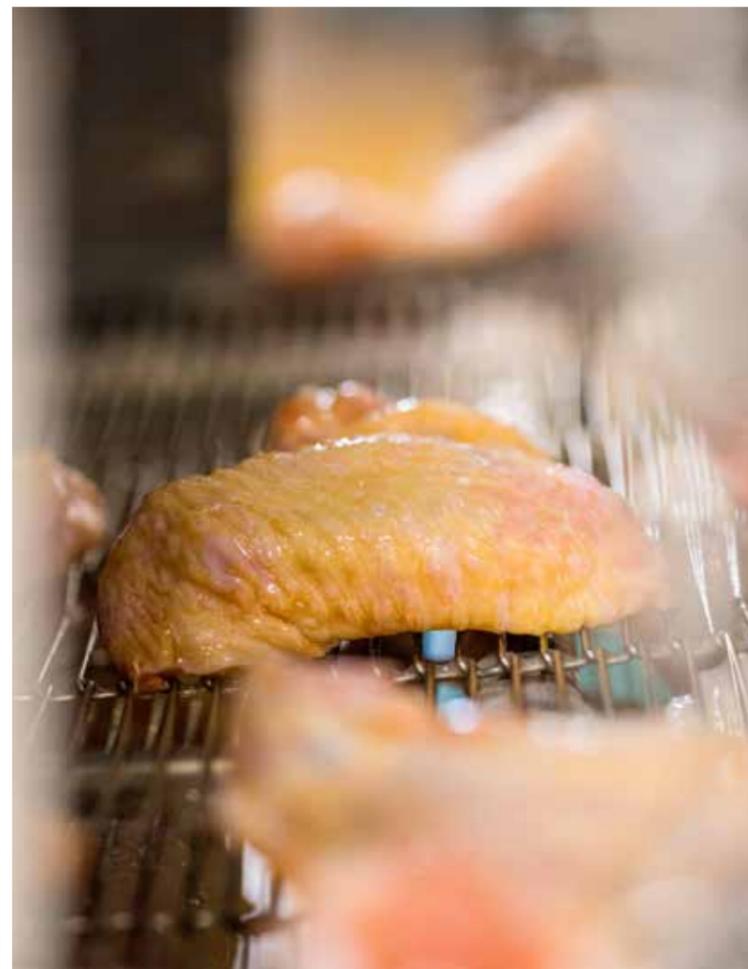
You save time and have less elaborate preparation, you can procure stocks and are independent from seasonal supplies. All the products are easy to portion, are simple to prepare, have a consistent recipe, and will keep longer.

In addition, we guarantee a high level of food safety, which is backed up by numerous certifications. What about zero waste? You avoid much more waste due to a high food yield. And with us you can calculate good prices: Raw material price changes always take time, so time is on your side. Even in small kitchens it is possible to conjure up magnificent meals.

SIMPLE PREPARATION

All our meals are freshly cooked in our kitchens on a daily basis manually, with maximum attention to detail, and they are completely done. To make them ready to eat they only have to be heated up properly.

We provide preparation recommendations on every pack. However, various methods are suitable, depending on your options available: in the baking oven, frying pan, stock pot, convection oven, combi steamer, microwave, deep fryer, airfryer or flattop grill.



AUSTRIAN CUISINE & INTERNATIONAL TRENDY PRODUCTS

Everything's Fresh Every Day.

HAPPY MEMORIES

Typically Austrian cuisine is associated with trust in the selection of raw materials, sound knowledge in preparation, and a high level of enjoyment. In Austria we love meals we already know from childhood. We appreciate ingredients that remain consistent in all their simplicity.

In accordance with recipes handed down from generation to generation, typically Austrian meals are made by our kitchen team with enormous passion, cooked fresh and delivered to customers fresh every day. Tested raw materials, fresh ingredients, traditional-style cooking, and dispensing with preservatives and flavorings ensure that all our meals taste as if you had made them yourself.

TASTES LIKE SELF-COOKED

In the development kitchens we are constantly working hard to ensure that meals are developed with traditional recipes that can then be prepared and served easily without any loss of taste. Every dish has to taste as if you had cooked it yourself – that is why our slogan is “Blasko Does My Cooking”. And because food is not just comprised of our products, we like to think up side dishes, decoration ideas, and combinations with our components, and preparation tips.

PACKAGING SOLUTIONS

With various pack solutions we ensure maximum flexibility. No matter whether they are frozen or kept fresh in a protective atmosphere, in single packs, or catering sizes – we offer different solutions for different requirements. Our products can be ordered in dishes, cartons, Polyeth. bags, tubular bags, small packs, and large packs. All our packaging solutions make it possible to remove partial amounts.

The meals that are cooked fresh every day are packaged in a protective atmosphere and shock-frozen. With this method all the vitamins, ingredients, and whole taste remain intact.

- *No flavorings*
- *And no preservatives*

CUSTOMIZING. YOUR WISHES, OUR MISSION

We have an open mind to all trends – if there is appropriate demand, we will be only too happy to make trendy products from Mediterranean cuisine, such as vitello tonato, or even components for toppings, bowls, or salads. Not to mention all shapes of burgers and patties in typical American style.





FRIED CHICKEN & CO.

Crispy & Golden Brown



FRIED CHICKEN FILLET

The chicken breast fillets are breaded with whole egg and breadcrumbs according to a traditional recipe and then fried in pure vegetable oil. Premium-quality ingredients such as organic chicken fillets and eggs from Austrian floor husbandry are used. No additives such as flavorings, preservatives, colorings, or aroma are used and the fried chicken fillets are also palm oil-free. The fried chicken fillets can also be prepared in the oven without any fat in just a few minutes to make them really crispy.

Fried Chicken Fillet, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2673	125 g ea.	Fresh	PP Cup 1.250 g
2911	125 g ea.	Fresh	MA pack 500 g
7124	150 g ea.	Frozen	Carton 3.000 g
7125	125 g ea.	Frozen	Carton 3.000 g
7200	125 g ea.	Frozen	Polyeth. Bag 625 g



THIGH SCHNITZEL

Chicken thighs taken out are breaded with whole egg and breadcrumbs according to a traditional recipe and then fried in pure vegetable oil. Premium-quality ingredients such as whole thighs without bones and eggs from Austrian floor husbandry are used. No additives such as flavorings, preservatives, colorings, and aromatic substances, are used and the thigh schnitzels are also palm oil-free. The thigh schnitzels can also be prepared in the oven without any fat in just a few minutes to make them really crispy.

Fried Chicken Thigh Schnitzel Without Skin, Without Bone, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2535		Fresh	PP Cup Approx. 550 g



FRIED CHICKEN DRUMSTICKS

Chicken drumsticks are breaded with whole egg and breadcrumbs according to a traditional recipe and then fried in pure vegetable oil. Premium-quality ingredients such as organic chicken drumsticks and eggs from Austrian floor husbandry are used. No additives such as flavorings, preservatives, colorings, or aroma are used and the fried chicken drumsticks are also palm oil-free. The fried chicken drumsticks can also be prepared in the oven without any fat in just a few minutes to make them really crispy.

Fried Chicken Drumsticks Without Skin, With Bone, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2591		Fresh	PP Cup Approx. 550 g



TURKEY FILLET SCHNITZEL

The turkey breast fillets are breaded with whole egg and breadcrumbs according to a traditional recipe and then fried in pure vegetable oil. Premium-quality ingredients such as organic turkey fillets and eggs from Austrian floor husbandry are used. No additives such as flavorings, preservatives, colorings, or aroma are used and the turkey fillet schnitzels are also palm oil-free. The fried turkey fillets can also be prepared in the oven without any fat in just a few minutes to make them really crispy.

Turkey Schnitzel, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2687	120 g ea.	Fresh	MA pack 480 g
7215	120 g ea.	Frozen	Polyeth. Bag 600 g



 **CHICKEN SCHNITZEL (PATCH)**

The chicken breast fillet pieces are marinated with spices, portioned to the specified size, breaded with breadcrumbs, and then fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the chicken schnitzels are also palm oil-free. The chicken schnitzels can also be prepared in the oven without any fat in just a few minutes to make them really crispy and they are ideal for schnitzel bread rolls on account of their consistent shape.

Chicken Schnitzel Combined from Meat Pieces, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2746	125 g ea.	Fresh	MA pack 250 g
4114	125 g ea.	Fresh	MA pack 500 g
5125	80 g ea.	Fresh	MA pack 480 g
6120	125 g ea.	Fresh	MA pack 500 g
6121	80 g ea.	Fresh	MA pack 480 g
5173	125 g ea.	Frozen	Carton 6.000 g
5225	125 g ea.	Frozen	Polyeth. Bag 1.000 g
5228	125 g ea.	Frozen	Carton 3.000 g
5240	150 g ea.	Frozen	Carton 3.000 g
5338	80 g ea.	Frozen	Carton 1.600 g
5384	80 g ea.	Frozen	Carton 6.000 g



 **TURKEY CORDON BLEU**

The turkey breast fillet pieces are marinated with spices, portioned to the specified size, and filled with turkey ham and cheese. Then the cordon bleus are breaded with breadcrumbs and fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as flavorings, colorings, or aroma are used and the turkey cordon bleus are also palm oil-free. The turkey cordon bleus can also be prepared in the oven without any fat in just a few minutes to make them really crispy and they are ideal for placing in a bakery item as a snack on account of their consistent shape.

Turkey Cordon Bleu Combined From Meat Pieces, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2751	125 g ea.	Fresh	MA pack 250 g
2990	125 g ea.	Fresh	MA pack 500 g
5218	125 g ea.	Frozen	Polyeth. Bag 500 g
5337	150 g ea.	Frozen	Carton 3.000 g



 **TURKEY SCHNITZEL (PATCH)**

The turkey breast fillet pieces are marinated with spices, portioned to the specified size, breaded with breadcrumbs, and then fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the turkey schnitzels are also palm oil-free. The turkey schnitzels can also be prepared in the oven without any fat in just a few minutes to make them really crispy.

Turkey Schnitzel Combined From Meat Pieces, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
5241	150 g ea.	Fresh	Carton 3.000 g



 **CHICKEN CORDON BLEU (PATCH)**

The chicken breast fillet pieces are marinated with spices, portioned to the specified size, and filled with turkey ham and cheese. Then the cordon bleus are breaded with breadcrumbs and fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as flavorings, colorings, or aroma are used and the chicken cordon bleus are also palm oil-free. The chicken cordon bleus can also be prepared in the oven without any fat in just a few minutes to make them really crispy and they are ideal for placing in a bakery item as a snack on account of their consistent shape.

Chicken Cordon Bleu Combined From Meat Pieces, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2749	125 g ea.	Fresh	MA pack 250 g
5229	150 g ea.	Fresh	Carton 3.000 g



 **CHICKEN CORDON BLEU WITH VARIOUS FILLINGS**

Organic chicken fillets are filled with turkey ham and cheese, breaded with whole egg and breadcrumbs according to a traditional recipe, and then fried in pure vegetable oil. Premium-quality ingredients are used such as organic chicken fillets and eggs from Austrian floor husbandry. No additives such as flavorings, colorings, or aroma are used and the chicken cordon bleus are also palm oil-free. The chicken cordon bleus can also be prepared in the oven without any fat in just a few minutes to make them really crispy.

Chicken Cordon Bleu Filled With Cheese and Turkey Toast Ham, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
6166	165 g ea.	Fresh	PP Cup 1.155 g
7202	167 g ea.	Frozen	Polyeth. Bag 670 g

Organic chicken fillets are filled with various fillings such as wild garlic, garlic or tomato/mozzarella filling and breaded with whole egg and breadcrumbs according to a traditional recipe, and then fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the chicken cordon bleus are also palm oil-free. The chicken cordon bleus can also be prepared in the oven without any fat in just a few minutes to make them really crispy and they are a tasty alternative to the usual cordon bleus on account of their filling.

Chicken Cordon Bleu with various fillings, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
6217 (Garlic)	165 g ea.	Fresh	PP Cup 1.155 g
6230 (tom./mozz.)	165 g ea.	Fresh	PP Cup 1.155 g
6234 (Wild garlic)	165 g ea.	Fresh	PP Cup 1.155 g

2591

Fried Chicken Drumsticks



RECIPE / IDEA

Ideal companions for fried chicken & co. include fresh salads such as potato salad with strong fresh chives or cucumber salad with yogurt cream dressing. Anyone who would like something a bit more exotic can also combine it with an Indian yogurt sauce, with peppermint, cumin, and lemon juice. Traditional cranberries are also mixed in with a dash of horseradish to make a fine spicy side dish idea.
Find out more at www.blasko.at.

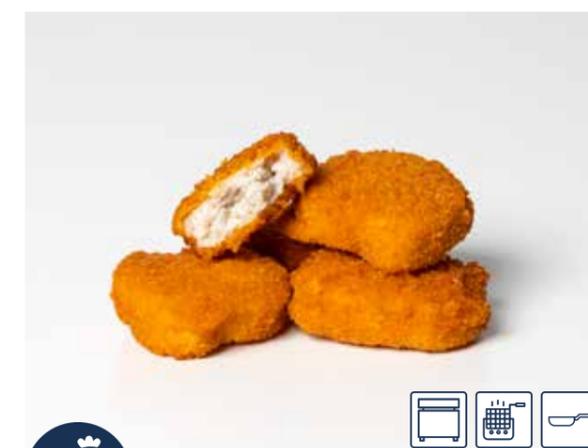


TEMPURA CHICKEN NUGGETS

The chicken nuggets are formed from minced, marinated chicken breast pieces, coated with tempura, and fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the nuggets are also palm oil-free. The nuggets can be prepared in the oven without any fat in just a few minutes and they are very popular with children in particular.

Chicken Nuggets combined from meat pieces, Tempura, Fried, Frozen

ID	Weight ea.	Storage	Packaging Unit
5327	25 g ea.	Frozen	Carton 3.000 g



CHICKEN NUGGETS

The chicken nuggets are formed from minced, marinated chicken breast pieces, breaded, and fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the nuggets are also palm oil-free. The nuggets can be prepared in the oven without any fat in just a few minutes and they are very popular with children in particular.

Chicken Nuggets Combined From Meat Pieces, Fried, Frozen

ID	Weight ea.	Storage	Packaging Unit
5333	25 g ea.	Frozen	Carton 3.000 g



FRIED CHICKEN WINGS

Chicken wings are breaded with whole egg and breadcrumbs according to a traditional recipe and then fried in pure vegetable oil. Premium-quality ingredients such as organic chicken wings and eggs from Austrian floor husbandry are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the fried chicken wings are also palm oil-free. The fried chicken wings can also be prepared in the oven without any fat in just a few minutes to make them really crispy.

Fried Chicken Wings, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2592		Fresh	PP Cup 450 g



CHICKEN FILLETS STICKS

Organic chicken inner fillets are marinated with spices, breaded, and then fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the chicken fillet strips are also palm oil-free. The chicken sticks can also be prepared in the oven without any fat in just a few minutes to make them really crispy and they are excellent for enjoying on a fresh salad.

Chicken Fillet Strips, Fried

ID	Weight ea.	Storage	Packaging Unit
2750	ca. 50 g ea.	Fresh	MA pack 200 g
6158	ca. 50 g ea.	Fresh	PP Cup ca 1.200 g
5200	ca. 50 g ea.	Frozen	Polyeth. Bag 500 g
5258	ca. 50 g ea.	Frozen	Carton 3.000 g



CHICKEN SCHNITZEL IN CORNFLAKES COATING

The chicken breast fillet pieces are marinated with spices, portioned to the specified size, covered with a cornflakes coating, and then fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as flavorings, preservatives, colorings, or aroma are used and the chicken schnitzels are also palm oil-free. The cornflakes schnitzels can also be prepared in the oven without any fat in just a few minutes to make them really crispy and they are ideal for placing in a bakery item as a crispy snack on account of their consistent shape.

Chicken Schnitzel in Cornflakes Coating Combined From Meat Pieces, Fried

ID	Weight ea.	Storage	Packaging Unit
6280	100 g ea.	Fresh	MA pack 600 g
6005	100 g ea.	Frozen	Carton 3.000 g



FRIED CHICKEN THIGH SCHNITZEL IN CORNFLAKES COATING

Trimmed chicken drumsticks are breaded extra crunchy with whole egg and cornflakes and then fried in pure vegetable oil. The best ingredients such as whole boneless drumsticks and eggs from Austrian barn farming are used, additives such as preservatives, flavor enhancers, colorants and aromas are avoided and the drumstick schnitzels are also palm oil-free. Particularly crispy, the top leg schnitzels can also be prepared fat-free in the oven in just a few minutes and are perfect as a snack in a pastry.

Fried Chicken Tigh Schnitzel in Cornflakes Coating skinless, boneless, breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
2622	100 g ea.	Fresh	PP Cup 500 g

CRISPY PORK

For our schnitzels and cordon bleus only selected raw materials are used. Best pork and top-quality ingredients – from the breadcrumbs and eggs to the cheese and ham. Due to our unique preparation process the schnitzels taste as if you had made them yourself.

Recipe idea: The ideal companion for nutritious schnitzels is lamb's lettuce. Its nutty, fresh taste is ideal to go with fried meat. A sharp and spicy combination with radishes is also visually very attractive, or for a Styrian variant it can be served with potatoes and crispy bacon. Find out more at www.blasko.at

Best Quality for Best Taste!



PORK LOIN SCHNITZEL

The Vienna-style pork schnitzels are breaded with whole egg and breadcrumbs according to a traditional recipe and then fried in pure vegetable oil. Premium-quality ingredients such as Austrian pork and eggs from Austrian floor husbandry are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the schnitzels are also palm oil-free. The schnitzels can also be prepared in the oven without any fat in just a few minutes and they taste like self-cooked with a wide variety of side dishes.

Pork Loin Schnitzel, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
6174	125 g ea.	Fresh	MA pack 500 g
6188	200 g ea.	Fresh	PP Cup 1.200 g
6291	125 g ea.	Fresh	PP Cup 1.250 g
7030	125 g ea.	Frozen	Carton 500 g
7009	80 g ea.	Frozen	Carton 1.600 g
5243	200 g ea.	Frozen	Carton 3.000 g



CORDON BLEU PORK

Pork loin schnitzels are filled with pork toast ham and Emmental cheese and breaded with whole egg and breadcrumbs according to a traditional recipe, and then they are fried in pure vegetable oil. Premium-quality ingredients such as Austrian pork and eggs from Austrian floor husbandry are used. No additives such as flavorings, colorings, or aroma are used and the pork cordon bleus are also palm oil-free. The pork cordon bleus can also be prepared in the oven without any fat in just a few minutes and they taste like self-cooked.

Pork Cordon Bleu, From Pork Loin, Filled With Pasture-Milk Emmental Cheese and Pork Toast Ham, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
6273	153 g ea.	Fresh	PP Cup 1.380 g
7090	167 g ea.	Frozen	Carton 500 g



FARMER'S CORDON BLEU PORK

Pork loin schnitzels are filled with a spicy filling made of mushrooms, bacon, and Emmental cheese, breaded with whole egg and breadcrumbs according to a traditional recipe, and then fried in pure vegetable oil. Premium-quality ingredients such as Austrian pork and eggs from Austrian floor husbandry are used. No additives such as flavorings, colorings, or aroma are used and the cordon bleus are also palm oil-free. The farmer's cordon bleus can also be prepared in the oven without any fat in just a few minutes and they offer a variety on the menu for connoisseurs of savory dishes.

Farmer's Cordon Bleu From Pork Loin, Filled With Bacon, Mushrooms, and Cheese, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
6298	165 g ea.	Fresh	PP Cup 1.320 g



SCHNITZERL & CO
Crispy and Always Spot On

NOT ALWAYS JUST SCHNITZEL.

Another classic of homestyle cuisine is baked meatloaf – either pork or turkey. Here too the focus is on the quality of the starting product, and being prepared fresh every day with maximum attention to detail all meatloaf dishes are simple, savory enjoyment.

Recipe idea: One delicious combination for baked meatloaf is a fresh Greek tzatziki made of finely chopped cucumbers and a tasty yogurt-garlic dressing. Instead of traditional roast potatoes you can also serve sweet potato fries.

Find out more at www.blasko.at



BAKED MEATLOAF

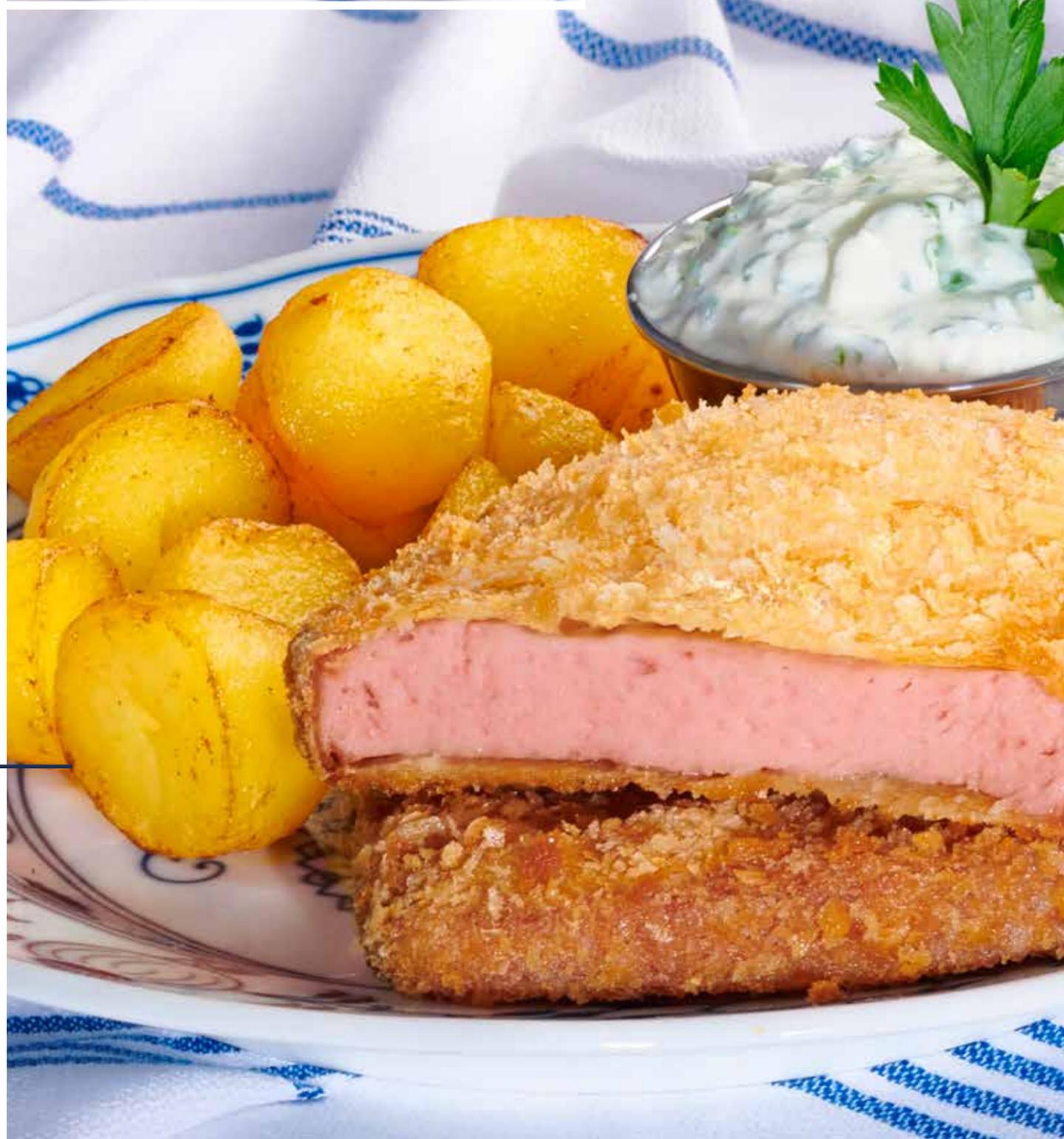
Portioned meatloaf is breaded and baked in pure vegetable oil. Premium-quality ingredients are used. No additives such as flavorings, colorings, or aroma are used and the meatloaf is also palm oil-free. The baked meatloaf can be prepared in the oven without any fat in just a few minutes and as a snack it also tastes good when garnished with sauces.

Breaded Meatloaf, Baked, Frozen

ID	Weight ea.	Storage	Packaging Unit
5251	125 g ea.	Frozen	Carton 3.000 g

MEATLOAF & CO

Surprisingly Different



CHILI-MEATLOAF CORDON BLEU

Portion hot chili-meatloaf is heartily stuffed with juicy toast ham and Emmental cheese, breaded and fried in pure vegetable oil. The best ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the Cordon Bleu is also palm oil free. The Chili-Meatloaf Cordon Bleu can be prepared fat-free in the oven in just a few minutes and tastes great as a snack garnished with sauces.

Chili-Meatloaf Cordon Bleu, filled with pork toast ham and Emmental cheese, breaded, fried

ID	Weight ea.	Storage	Packaging Unit
3010	125 g ea.	Fresh	PP Cup 500 g



VEGETARIAN PATTIES

The vegetarian patties are breaded in a sesame seed coating or simply fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the vegetarian patties are also palm oil-free. The vegetarian patties can be prepared in the oven without any fat in just a few minutes and are ideal as a main course or for the preparation of vegetarian burgers.

Vegetarian Burger Patties, Breaded, Fried

ID	Weight ea.	Storage	Packaging Unit
6010	100 g ea.	Frozen	Carton 3.000 g



GROUND MEAT DELICACIES

Juicy Inside, Crispy Outside



GROUND MEAT PATTIES

The spicy ground meat patties are prepared according to a traditional recipe and fried in pure vegetable oil. Premium-quality ingredients and Austrian pork are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the ground meat patties are also palm oil-free. The ground meat patties can be prepared in the oven without any fat in just a few minutes and they taste like self-cooked with a wide variety of side dishes.

Ground Meat Patties, Fried

ID	Weight ea.	Storage	Packaging Unit
2745	125 g ea.	Fresh	MA pack 250 g
5101	125 g ea.	Fresh	MA pack 500 g
6107	125 g ea.	Fresh	PP Cup 2.000 g
5170	80 g ea.	Frozen	Carton 1.600 g
5336	150 g ea.	Frozen	Carton 3.000 g
7028	100 g ea.	Frozen	Carton 3.000 g



PUSZTA GROUND MEAT PATTIES

The Puszta ground meat patties are prepared very spicy and seasoned, refined with bell pepper pieces, and fried in pure vegetable oil. Premium-quality ingredients and Austrian pork are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the Puszta ground meat patties are also palm oil-free. The Puszta ground meat patties can be prepared in the oven without any fat in just a few minutes and they taste very good as a well-seasoned snack in pastry.

Puszta Ground Meat Patties With Bell Pepper Pieces, Fried

ID	Weight ea.	Storage	Packaging Unit
2687	125 g ea.	Fresh	MA pack 500 g



GRANDMA'S GROUND MEAT PATTIES

Grandma's ground meat patties are prepared according to a traditional recipe and fried in pure vegetable oil. Premium-quality ingredients and Austrian pork are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the ground meat patties are also palm oil-free. Grandma's ground meat patties look as if they had been shaped by hand and can be prepared in the oven without any fat in just a few minutes.

Grandma's Ground Meat Patties, Fried

ID	Weight ea.	Storage	Packaging Unit
4139	125 g ea.	Fresh	MA pack 500 g
6107	125 g ea.	Fresh	PP Cup 2.000 g
7003	125 g ea.	Frozen	Carton 3.000 g



MEATBALLS PORK/BEEF

The spicy meatballs are prepared according to a traditional recipe and fried in pure vegetable oil. Premium-quality ingredients and Austrian pork and beef are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the meatballs are also palm oil-free. The meatballs can be prepared in the oven without any fat in just a few minutes and are not only suitable as a main course but also excellent as finger food with various sauces.

Meatballs Made of Pork and Beef, Fried

ID	Weight ea.	Storage	Packaging Unit
6181	14 g ea.	Fresh	PP Cup 1.500 g
6185	14 g ea.	Fresh	PP Cup ca. 500 g
7019	14 g ea.	Frozen	Carton 1.600 g



CEVAPCICI

The spicy cevapcici are prepared according to a traditional recipe and fried in pure vegetable oil. Premium-quality ingredients and Austrian pork are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the cevapcici are also palm oil-free. The cevapcici can be prepared in the oven without any fat in just a few minutes and taste excellent with a wide variety of side dishes.

Cevapcici, Fried

ID	Weight ea.	Storage	Packaging Unit
2747	50 g ea.	Fresh	MA pack 250 g
4130	50 g ea.	Fresh	MA pack 500 g
5235	50 g ea.	Frozen	Polyeth. Bag 1.000 g
5245	50 g ea.	Frozen	Carton 3.000 g



TURKEY PATTIES

The turkey patties are prepared with premium-quality ingredients and spices and fried in pure vegetable oil. No additives such as preservatives, flavorings, colorings, or aroma are used and the turkey patties are also palm oil-free. The turkey patties can be prepared in the oven without any fat in just a few minutes and taste good as a snack in pastry or as a main course with a wide variety of side dishes.

Turkey Patties, Fried

ID	Weight ea.	Storage	Packaging Unit
2597	125 g ea.	Fresh	MA pack 500 g
7206	125 g ea.	Frozen	Polyeth. Bag 3.000 g



RECIPE / IDEA

Ajvar is an excellent alternative to mustard and ketchup. This intensive side dish made from red bell pepper, aubergine, olive oil, salt, and pepper complements any dish with ground meat to give it a subtle Mediterranean taste.

Find out more at www.blasko.at

Enjoy!



BEEF PATTIES

The beef patties are prepared with Austrian beef and premium-quality ingredients and fried in pure vegetable oil. No additives such as preservatives, flavorings, colorings, or aroma are used and the patties are also palm oil-free. The beef patties can be prepared in the oven without any fat in just a few minutes and taste like self-cooked with a wide variety of side dishes.

Beef Patties, Fried

ID	Weight ea.	Storage	Packaging Unit
2596	100 g ea.	Fresh	MA pack 400 g



VEAL MEATBALLS

The spicy veal meatballs are prepared with Austrian veal and premium-quality ingredients and fried in pure vegetable oil. No additives such as preservatives, flavorings, colorings, or aroma are used and the veal meatballs are also palm oil-free. The veal meatballs can be prepared in the oven without any fat in just a few minutes and are excellent as finger food with various side dishes.

Veal Meatballs, Fried

ID	Weight ea.	Storage	Packaging Unit
5088	14 g ea.	Frozen	Carton 3.000 g
5097	14 g ea.	Frozen	Carton 7.000 g



VEAL BUTTER SCHNITZEL

The veal butter schnitzels are prepared with Austrian veal and premium-quality ingredients and fried in pure vegetable oil. No additives such as preservatives, flavorings, colorings, or aroma are used and the veal butter schnitzels are also palm oil-free. The veal butter schnitzels can be prepared in the oven without any fat in just a few minutes and taste like self-cooked with a wide variety of side dishes.

Veal Butter Schnitzel, Fried

ID	Weight ea.	Storage	Packaging Unit
5185	100 g ea.	Frozen	Carton 3.000 g



BEEF CEVAPCICI

The spicy cevapcici are prepared according to a traditional recipe. Premium-quality ingredients and Austrian beef are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the cevapcici are also palm oil-free.

Beef Cevapcici, Raw

ID	Weight ea.	Storage	Packaging Unit
7055	50 g ea.	Frozen	Polyeth. Bag 1.000 g



POULTRY STICKS

The spicy poultry sticks are prepared according to a traditional recipe and fried in pure vegetable oil. Premium-quality ingredients. No additives such as preservatives, flavorings, colorings, or aroma are used and the poultry sticks are also palm oil-free. The poultry sticks can be prepared in the oven without any fat in just a few minutes and taste excellent with a wide variety of side dishes.

Poultry Sticks, Fried

ID	Weight ea.	Storage	Packaging Unit
6142	50 g ea.	Frozen	Carton 3.000 g



RECIPE / IDEA

Small effort with great effect - home-made ketchup. With different seasonings, you can create very individual taste experiences here - for example, cinnamon and coriander give the ketchup a special touch.

Find out more at www.blasko.at

Enjoy!



MIXED GROUND MEAT PATTIES

The spicy ground meat patties are prepared according to a traditional recipe with Austrian pork and beef and fried in pure vegetable oil. Premium-quality ingredients are used. No additives such as preservatives, flavorings, colorings, or aroma are used and the ground meat patties are also palm oil-free. The ground meat patties can be prepared in the oven without any fat in just a few minutes. The variants of the ground meat products with various fillings are particularly tasty.

Ground Meat Patties Made From Pork and Beef, Fried

ID	Weight ea.	Storage	Packaging Unit
4140	125 g ea.	Fresh	MA pack 750 g
7225	100 g ea.	Frozen	Karton 3.000 g

FRIED FOOD

Like Freshly Cooked



CHICKEN FILLET

Naturally grown chicken fillets are seasoned and fried in pure vegetable fat. Premium-quality ingredients are used. No additives such as flavorings, preservatives, colorings, or aroma are used and the fried chicken fillets are also palm oil-free. The fried chicken fillets can also be prepared in the oven without any fat in just a few minutes and with fresh salad they provide the basis for a low-fat, protein-rich meal.

Chicken Fillet, Fried

ID	Weight ea.	Storage	Packaging Unit
2595	100 g ea.	Fresh	MA pack 500 g



CHICKEN FILLET STRIPS

Naturally grown chicken fillet strips are seasoned and pan-fried in pure vegetable fat. Only the finest ingredients are used; additives such as flavor enhancers, preservatives, colorings, and artificial aromas are deliberately avoided. The pan-fried chicken fillets are also palm-oil-free. The chicken fillet strips can be prepared fat-free in the oven within just a few minutes and, when combined with fresh salad, provide the basis for a low-fat, high-protein meal.

Chicken Fillet Strips, Fried

ID	Weight ea.	Storage	Packaging Unit
5558	50 g ea.	Fresh	MA pack 200 g



BURGER RANGE

easy & quick



BACON BURGER

Our bacon burgers combine a classically seasoned patty with a slice of hearty bacon. All our burgers are carefully assembled and packaged by hand in our production facility. Variations with different toppings and sauces are also possible. The patties are pre-cooked and ready to eat after just a few minutes in the microwave or oven.

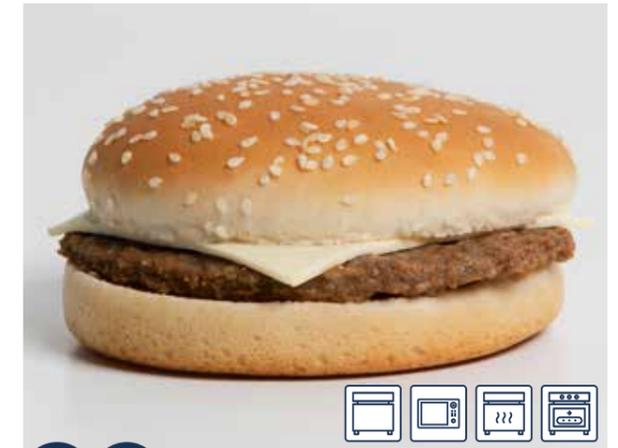
Minced meat patty, pre-cooked, in a sesame bun

Package available with 2 burgers

Optionally with ketchup

Packed in a protective atmosphere. Store at +2 °C to 6 °C.

Consume within 16 days.



CHEESEBURGER

The buns are filled with a patty made from pork and beef mince, with a slice of processed cheese on top. Some packaging units also contain the sauce. We only use top ingredients and our products contain no additives such as preservatives, flavour enhancers, colourants and artificial flavours. Our cheeseburgers are also palm oil-free. The burgers may be prepared in the microwave in no time. Serve with ketchup and fresh lettuce.

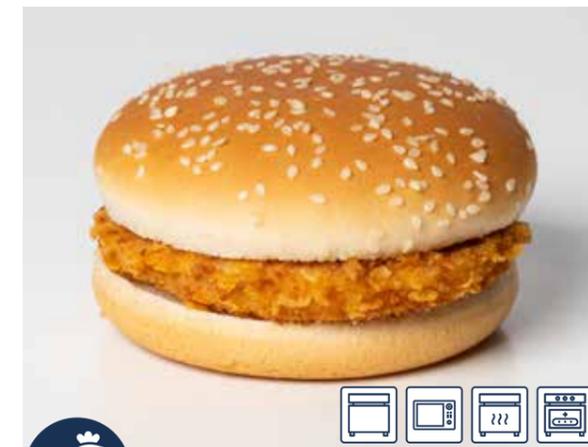
Minced meat patty, pre-cooked, in a sesame bun with processed cheese

Package available with 2 burgers

Optionally with ketchup

Packed in a protective atmosphere. Store at +2 °C to 6 °C.

Consume within 16 days.



CHICKEN BURGER

The burger buns are filled with chicken patties coated with breadcrumbs. We only use top ingredients and our products contain no additives such as preservatives, flavour enhancers, colourants and artificial flavours. Our chicken burgers are also palm oil-free. The burgers may be prepared in the microwave within no time. Serve with sauces and fresh lettuce.

Chicken patties in batter in a sesame bun

Package available with 2 burgers

Optionally with Gourmet sauce

Packed in a protective atmosphere. Store at +2 °C to 6 °C.

Consume within 16 days.



PREPARATION METHOD

In the oven: Remove burger from packaging. Heat the burger with the top removed for 7-8 minutes at 170° C. Serve on a plate with garnish and enjoy!

Microwave: Remove burger from packaging. Heat in the microwave for 1 minute at 650 Watt, then leave to rest for 30 seconds. Serve on a plate with garnish and enjoy!



SPICY BURGER

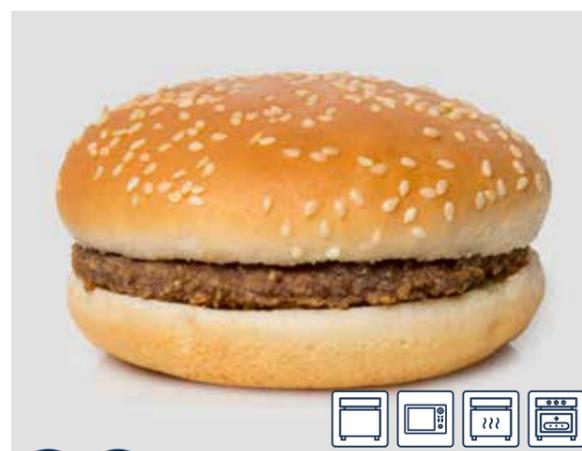
The classic burger meets a spicy kick in our Spicy Burger. The patty is richly seasoned with jalapeño peppers and paprika pieces, served in a soft sesame bun. Our burgers are carefully handmade and packaged in our kitchen. Variations with different toppings and sauces are also possible. The patties are pre-cooked and ready to eat after just a few minutes in the microwave or oven.

Spicy mince patty, pre-cooked, in a sesame bun

Package available with 2 burgers

Packed in a protective atmosphere. Store at +2 °C to 6 °C.

Consume within 16 days.



CHORIZO BURGER

Classic burger patty meets spicy-aromatic chorizo. The patty is made from beef and pork mince and hearty chorizo sausage and is placed in a fluffy bun. All our burgers are carefully assembled and packaged by hand in our production facility. Variations with different toppings and sauces are also possible. The patties are pre-cooked and ready to eat after just a few minutes in the microwave or oven.

Burger patty made from chorizo and beef mince, served in a sesame bun with processed cheese

Package available with 2 burgers

Optionally with ketchup, mayonnaise or Tartar sauce.

Packed in a protective atmosphere. Store at +2 °C to 6 °C.

Consume within 16 days.



WESTERN BURGER

A taste of the Wild West! Seasoned patty shaped like a rib and flavoursome smoked bacon in a cornmeal bun. All our burgers are carefully assembled and packaged by hand in our production facility. Fluffy buns meet expertly seasoned meat. Variations with different toppings and sauces are also possible. The burgers may be prepared in the microwave in no time. Serve with ketchup and fresh lettuce.

Rib-shaped mince patty with smoked bacon in a sesame bun

Package available with 2 burgers

Optionally with ketchup, mayonnaise or Tartar sauce.

Packed in a protective atmosphere. Store at +2 °C to 6 °C.

Consume within 16 days.



DUMPLINGS

Ready to eat



MEAT-STUFFED DUMPLINGS

Our meat-stuffed dumplings are made from classic potato dough and stuffed with savoury pork. The dumplings are heated in simmering (not boiling) water and are ready to serve after just a few minutes.



FRIED LIVER DUMPLINGS

Our liver dumplings are made from Austrian pork according to a traditional recipe and fried in pure vegetable oil. We only use top ingredients and our products contain no additives such as preservatives, flavour enhancers, colourants and artificial flavours. Our liver dumplings are also palm oil-free. The liver dumplings may be prepared without additional fat in the oven in just a few minutes or may simply be placed in the hot broth until heated through, for a truly home-made taste.



BREAD DUMPLINGS

Bread dumplings are a classic and are prepared based on a traditional recipe using fresh herbs. The dumplings are heated in simmering (not boiling) water and are ready to serve after just a few minutes.



SPINACH DUMPLINGS

Fresh spinach is added to traditional bread dumplings for extra flavour. The dumplings may be enjoyed on their own as a main course or as a side dish with meat. Place the dumplings in simmering water for a few minutes before serving.

BLASKO ALSO DOES VEGAN!

*No meat
Lots of flavour!*





W. Blasko Convenience Fertiggerichte GmbH

Leobner Straße 78
8600 Bruck/Mur, Austria
Tel. +43 5 9524 – 5000

www.blasko.at