



**TOP  
CHOICE  
POULTRY**



*Product catalogue*  
FOR YOUR INSPIRATION







# The story of TOP CHOICE POULTRY

## Our Purpose and Promise

We believe food brings people together. Whether it's a chef creating dishes for guests or a family cooking a meal at home, chicken is often at the heart of the table.

That's the reason why the Top Choice Poultry brand was created in 2016 – to give people fresh, safe, and tasty chicken they can trust. Since then, our brand has become well recognized in Sweden, Finland, the UK and Ireland, and we are constantly expanding our export markets to reach more countries.

Wherever our products are found, the purpose stays the same: so that whenever people gather around food, they can trust what's on the plate.



**Andrius Prancevičius**, Chairman of the Board  
Kėkava Foods AS, Vilniaus Paukštynas AB

## From Farm to Table

Top Choice Poultry products are produced by the two largest poultry companies in the Baltics – Kėkava Foods and Vilniaus Paukštynas. What makes them special is a full production cycle: everything is managed in one chain, from making the feed and raising the birds to processing the final product. This gives full control over quality and safety at every step.

The birds are raised with care, following the highest animal welfare standards. They enjoy freedom of movement and receive balanced, healthy feed. Our chickens socialize with one another, rest naturally for 7 hours a day, and are never treated with antibiotics. With strict bio-security on the farms, our products stay free from salmonella and trusted for their safety.

Behind every product stand strict quality standards. Food safety is ensured through HACCP principles and international certifications.

## Top Choice for Every Kitchen

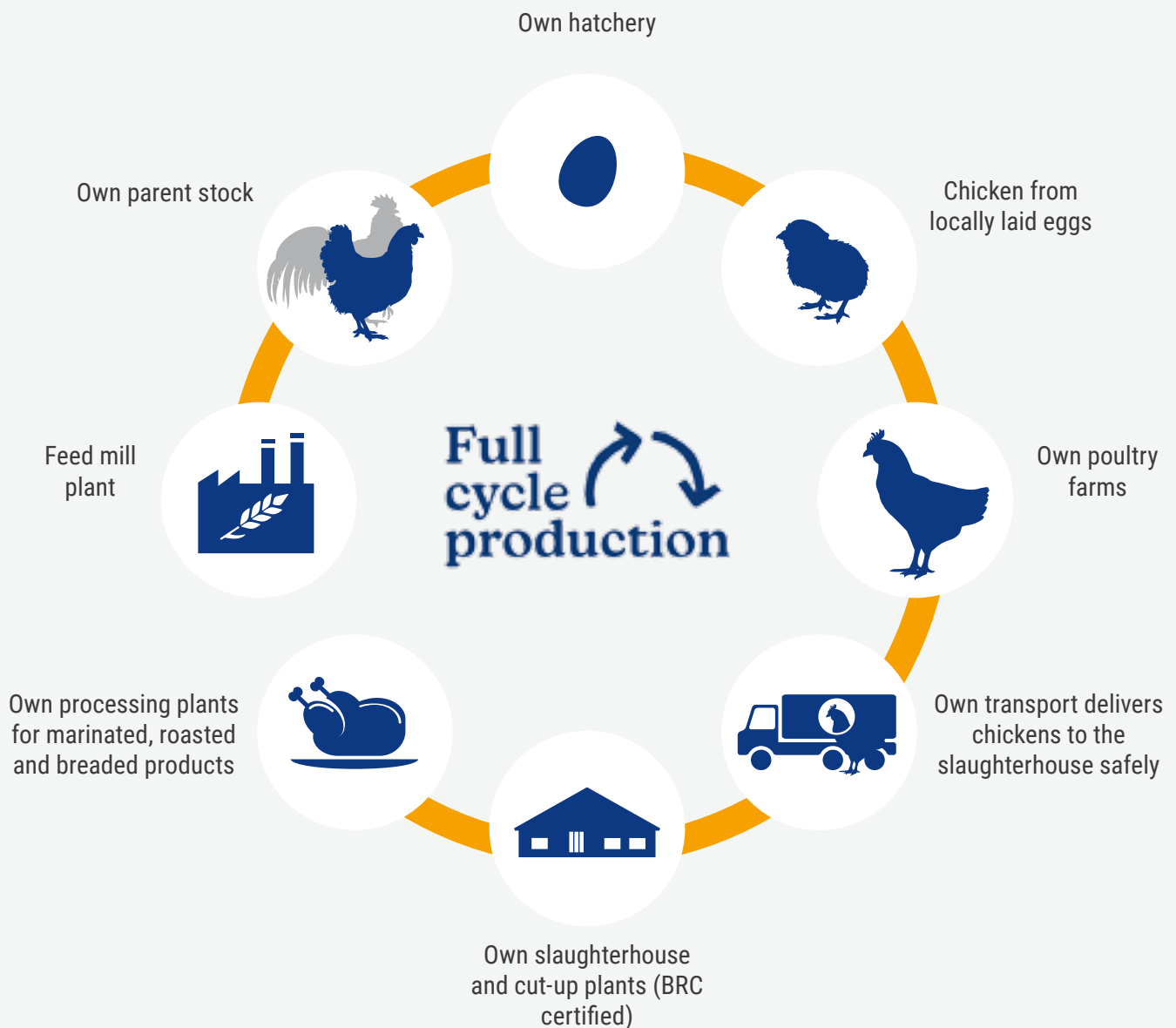
Top Choice Poultry is created to meet – and exceed – the needs of many different customers. Our products are trusted by chefs in the HoReCa sector, food retailers, the public sector, the food industry, and ethnic markets. At the same time, they are enjoyed every day by families at home, who value chicken that is safe, tasty, and easy to prepare.

Top Choice Poultry products work well with many cooking styles – grilling, roasting, frying, or baking. This gives freedom to create dishes that fit every moment: from quick weekday meals to special dinners, from fast lunches in restaurants to large catering menus.

We also make sure our products are packed in ways that are practical – easy to store, easy to use, and designed to save time while reducing waste in both busy kitchens and households.



# From field to table





## RĪGA

- Processing plant for roasted and salted products



part of a'kola GROUP



## KEKAVA

- 93 ha
- 64 broiler houses
- 30 parent stock houses
- Hatchery
- Slaughterhouse and cut-up plant for fresh and frozen meat
- Head office



## BAUSKA

- 35 ha
- 36 broiler houses
- Hatchery
- Feed mill plant



## VILNIAUS

- Hatchery
- Broiler houses
- Processing plant for breaded products
- Slaughterhouse and cut-up plant for fresh and frozen meat





# Raised without antibiotics

**RAISED  
WITHOUT  
ANTIBIOTICS**



## Better for the bird



The chickens are fed a balanced and healthy diet, they socialise with one another and sleep 7 hours a day.



Continuous professional monitoring 24 hours a day, 7 days a week.

### ALL WHO COME INTO CONTACT WITH CHICKENS FOLLOW STRICT BIOSECURITY STANDARDS



The staff do not come into work even when having a light cold.



They take a shower before each visit to the chicken barn.



They enter the chicken barn in special protective clothing.

**Our CHICKENS are already being raised completely without antibiotics, as they live in such good conditions that they do not get sick.**



## Better for humans



### A HEALTHY BODY –

a smaller chance to get infected with antibiotic resistant bacteria.

### A HEALTHY DIET –

meat without antibiotic exposure.

### SOCIAL RESPONSIBILITY –

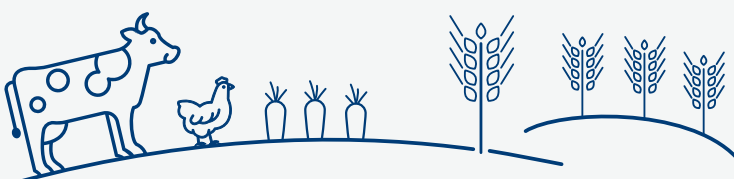
the chickens have been raised in good conditions.

### RAISING THE QUALITY OF YOUR LIFE –

by choosing products of higher quality, you encourage producers to improve in the product quality area.



## Better for nature



Protect the environment and agricultural products from the spread of resistant bacteria with fertilisers of animal origin.



**THE LESS RESISTANT BACTERIA IN THE ENVIRONMENT, THE MORE SUSTAINABLE OUR EARTH WILL BE.**





**TOP  
CHOICE  
POULTRY**

# Quality certificates



## ISO 22000

is an international standard designed to ensure food supply chain safety worldwide; it demonstrates our ability to control food safety hazards and ensure that food is safe for human consumption.



## International Featured Standard (IFS) Food

is a GFSI-recognised standard for certifying the safety and quality of food products and production processes.



Poultry supply is approved by global restaurant chain KFC. In 2016, Vilnius and Kaisiadoryj Paukstynas were granted

## the KFC certificate

for maintaining the highest standards of chicken welfare.



## Good Manufacturing Practices (GMP) certification

ensures the integrity of our food manufacturing process as well as compliance with food safety regulations.



## The Roundtable on Sustainable Palm Oil (RSPO)

is a global, multi-stakeholder initiative on certified sustainable oil palm products.



## The Energy Management System (ISO 50001)

is a systematic approach to identifying and reducing energy consumption by seeking the most efficient and sustainable solutions – both in facility management and in process optimization.



## BRC

is an international Food Safety Management Systems standard, and is one of the GFSI recognised certification schemes. It contains requirements for food processors to follow in order to build an effective food safety management system.



## The FSSC 22000 Food Safety System Certification

provides a framework for effectively managing our organisation's food safety responsibilities. FSSC 22000 is fully recognised by the GFSI and is based on the existing ISO Standards.



## The HALAL certificate

confirms that the food meets all the most important Islamic dietary rules. World Halal Trust Group is one of the biggest Halal Certification Bodies in the world. The main activity of the Group is the certification of various products and services. The conformity of products to the Halal standards is controlled throughout all stages of production.

# Sustainability



Following to the principles of the United Nations Global Compact and the Group's Sustainability Policy in 4 pillars



Economic



Social



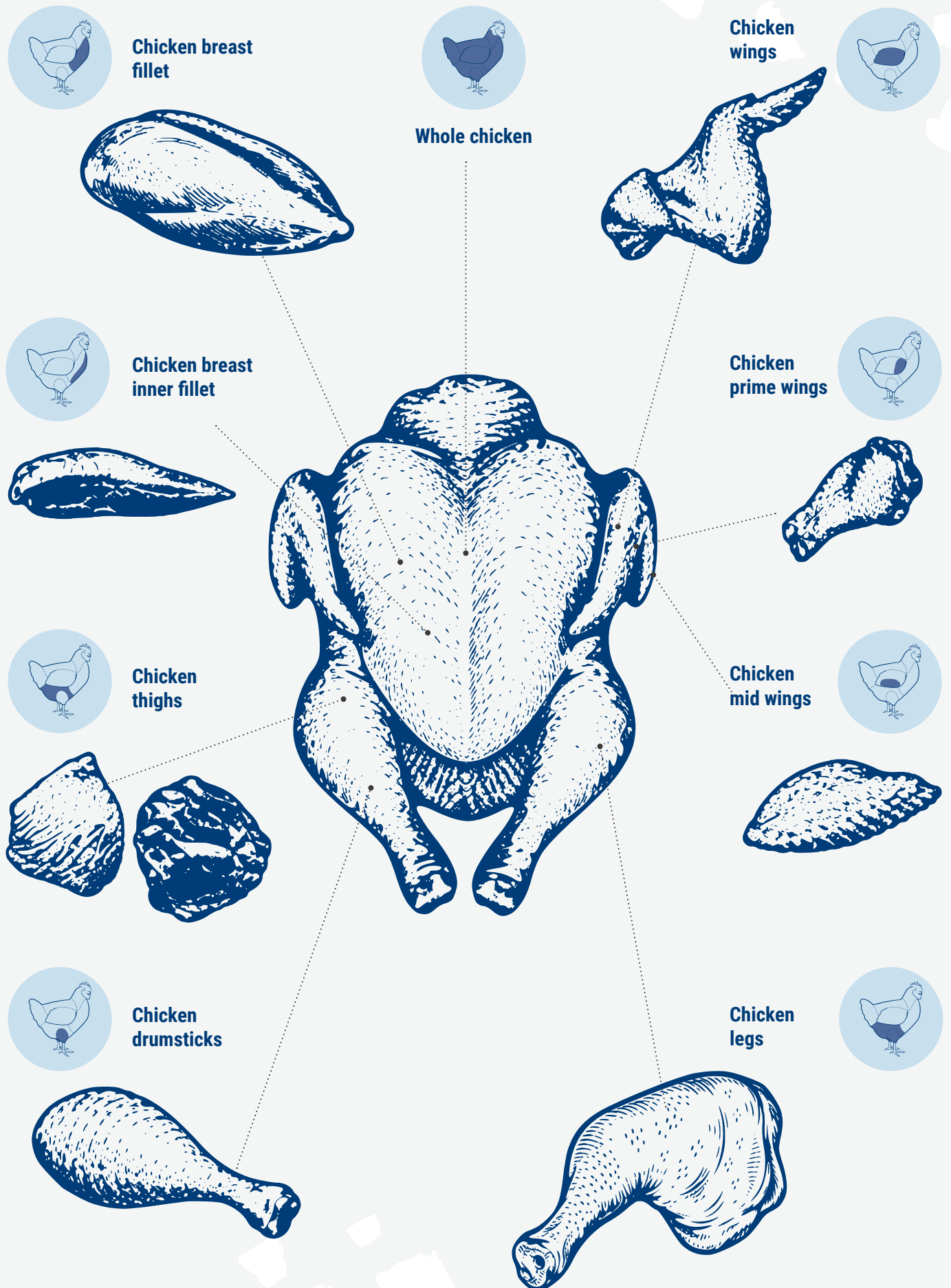
Environmental



Governance

Read more about sustainability strategy







# Content

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|                                       |       |    |
|---------------------------------------|-------|----|
| <b>Raw meat</b> Chilled               | ..... | 12 |
| <b>Raw meat</b> Frozen                | ..... | 18 |
| <b>Ready-to-cook</b> Chilled/Frozen   | ..... | 22 |
| <b>Ready-to-eat</b> Roasted           | ..... | 24 |
| <b>Ready-to-eat</b> Cooked            | ..... | 26 |
| <b>Other products</b> for Your Choice | ..... | 28 |



# Raw meat

Chilled



## WHOLE CHICKEN



Catch weight:  
~1,6 kg



Packing  
9 pcs



0...+4 °C  
9 days

## CHICKEN BREAST FILLET, skin on



Gastro tray  
2,5/5 kg



Packing  
5/10 kg



0...+4 °C  
12 days

## CHICKEN BREAST FILLET, skin off



Retail tray  
0,4-1 kg



Packing  
3,2-8 kg



0...+4 °C  
12 days



Gastro tray  
2,5/5 kg



Packing  
5/10 kg



0...+4 °C  
12 days

## CHICKEN BREAST FILLET CHUNKS



Retail tray  
0,4-0,8 kg



Packing  
3,2-6,4 kg



0...+4 °C  
10 days



Gastro tray  
2,5 kg



Packing  
5/10 kg



0...+4 °C  
9 days

## CHICKEN BREAST FILLET, strips 12 mm



Retail tray  
0,4-0,8 kg



Packing  
3,2-6,4 kg



0...+4 °C  
9 days



Gastro tray  
2,5/5 kg



Packing  
5/10 kg



0...+4 °C  
9 days

## CHICKEN STEAKS



Retail tray  
0,36-0,72 kg



Packing  
2,88-5,76 kg



0...+4 °C  
9 days



Gastro tray  
2,5 kg



Packing  
5/10 kg



0...+4 °C  
9 days

## CHICKEN BREAST INNER FILLET



Retail tray  
0,45-0,8 kg

Packing  
3,6-6,4 kg

0...+4 °C  
12 days



Gastro tray  
2,5/5 kg

Packing  
5/10 kg

0...+4 °C  
12 days

## CHICKEN THIGH MEAT, skin off



Retail tray  
0,5-1 kg

Packing  
4-8 kg

0...+4 °C  
12 days



Gastro tray  
2,5 kg

Packing  
5/10 kg

0...+4 °C  
12 days

## CHICKEN THIGH MEAT, skin on



Retail tray  
0,8 kg

Packing  
6,4 kg

0...+4 °C  
10 days



Gastro tray  
2,5 kg

Packing  
5/10 kg

0...+4 °C  
10 days

## CHICKEN THIGH MEAT, strips 12 mm or 24 mm



Retail tray  
0,4-0,8 kg

Packing  
3,2-6,4 kg

0...+4 °C  
9 days



Gastro tray  
2,5/5 kg

Packing  
5/10 kg

0...+4 °C  
9 days



## CHICKEN LEGS, with or without backbone



Retail tray  
0,65-0,8 kg

Packing  
5,2-6,4 kg

0...+4 °C  
10 days



Gastro tray  
4 kg

Packing  
8 kg

0...+4 °C  
10 days

## CHICKEN DRUMSTICKS



Retail tray  
0,55 - 0,8 kg

Packing  
4,4 - 6,4 kg

0...+4 °C  
10 days



Gastro tray  
4 kg

Packing  
8 kg

0...+4 °C  
10 days

## CHICKEN DRUMSTICKS, hock off



Retail tray  
0,8 kg

Packing  
6,4 kg

0...+4 °C  
9 days



Gastro tray  
2,5/5 kg

Packing  
5/10 kg

0...+4 °C  
9 days

## CHICKEN THIGHS, with or without backbone



Retail tray  
0,8 kg

Packing  
6,4 kg

0...+4 °C  
10 days



Gastro tray  
4 kg

Packing  
8 kg

0...+4 °C  
10 days



## CHICKEN WINGS



Retail tray  
0,6 – 0,8 kg

Packing  
4,8 – 6,4 kg

0...+4 °C  
10 days



Gastro tray  
4 kg

Packing  
8 kg

0...+4 °C  
9 days

## CHICKEN 2-JOINT WINGS



Retail tray  
0,8 kg

Packing  
6,4 kg

0...+4 °C  
10 days



Gastro tray  
2,5/5 kg

Packing  
5/10 kg

0...+4 °C  
9 days

## CHICKEN MID WINGS



Retail tray  
0,8 kg

Packing  
6,4 kg

0...+4 °C  
10 days



Gastro tray  
2,5/5 kg

Packing  
5/10 kg

0...+4 °C  
9 days

## CHICKEN PRIME WINGS



Retail tray  
0,8 kg

Packing  
6,4 kg

0...+4 °C  
10 days



Gastro tray  
2,5/5 kg

Packing  
5/10 kg

0...+4 °C  
9 days



## CHICKEN GIZZARDS



Retail tray  
0,8 kg

Packing  
6,4 kg

0...+3 °C  
9 days



Gastro tray  
4 kg

Packing  
8 kg

0...+3 °C  
9 days

## CHICKEN HEARTS



Retail tray  
0,8 kg

Packing  
6,4 kg

0...+3 °C  
9 days



Gastro tray  
2,5/5 kg

Packing  
5/10 kg

0...+3 °C  
9 days

## CHICKEN LIVERS



Gastro tray  
0,8 kg

Packing  
6,4 kg

0...+3 °C  
9 days



Gastro tray  
2,5/5 kg

Packing  
5/10 kg

0...+3 °C  
9 days



# Raw meat

Frozen



## CHICKEN BREAST FILLET



Packing  
1-2 kg

Packing  
10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN BREAST INNER FILLET



Packing  
1-2 kg

Packing  
10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN BREAST FILLET CHUNKS



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN THIGH MEAT, boneless, skinless



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN THIGH MEAT, boneless, skin on



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## WHOLE CHICKEN



1,5-1,6 kg  
can be calibrated

Packing  
9 pcs

-18 °C  
12 months



Packing  
12-15 kg

-18 °C  
12 months

## CHICKEN LEGS, with or without backbone



Packing  
2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN THIGHS, with or without backbone



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN DRUMSTICKS



Packing  
1-5 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN DRUMSTICKS, hock off



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN WINGS



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN 2-JOINT WINGS



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN MID WINGS



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months

## CHICKEN PRIME WINGS



Packing  
1-2 kg

Packing  
6-10 kg

-18 °C  
18 months



Packing  
10 kg

-18 °C  
12 months



# Ready-to-cook

Chilled/Frozen



## CHICKEN BREAST FILLET with added water and salt, meat content 89%



Packing  
2 kg

Packing  
6-10 kg

-18 °C  
18 months



Layer  
packed

Packing  
10 kg

-18 °C  
12 months

## CHICKEN BREAST INNER FILLET with added water and salt, meat content 89%



Packing  
2 kg

Packing  
6-10 kg

-18 °C  
18 months



Layer  
packed

Packing  
10 kg

-18 °C  
12 months

## CHICKEN THIGH MEAT, skinless, boneless with added water and salt, meat content 89%



Packing  
2 kg

Packing  
6-10 kg

-18 °C  
18 months



Layer  
packed

Packing  
10 kg

-18 °C  
12 months

## CHICKEN LEGS with added water and salt, meat content 80%-89%



Package weight may  
vary from 1 to 5 kg

Packing  
6-10 kg

-18 °C  
18 months

## CHICKEN DRUMSTICKS with added water and salt, meat content 80%-89%

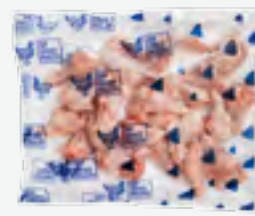


Package weight may  
vary from 1 to 5 kg

Packing  
6-10 kg

-18 °C  
18 months

## CHICKEN WINGS with added water and salt, meat content 80%-89%



Package weight may  
vary from 1 to 5 kg

Packing  
6-10 kg

-18 °C  
18 months

## MARINATED CHICKEN FILLET STRIPS\* BBQ flavored or honey/vinegar marinade



Tray  
0,4 kg

Packing  
3,2 kg

0...+4 °C  
15 days

## MARINATED CHICKEN THIGH MEAT\* boneless, skin on, BBQ flavored or honey/vinegar marinade



Tray  
0,5 kg

Packing  
4 kg

0...+4 °C  
10 days

\* currently available under Grannfågel brand

A top-down view of a dark brown ceramic bowl filled with a salmon rice bowl. The bowl is topped with white rice, cubed salmon, green edamame, sliced cucumbers, green peas, sliced radishes, and shredded carrots. A small bowl of extra salmon is in the top left, and a wooden cutting board with green beans is in the top right. A lime slice and some herbs are in the bottom right, and a small bowl of salt is in the bottom left.

# Ready-to-eat

Roasted

## WHOLE CHICKEN BREAST FILLET



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN BREAST FILLET, 110-130 g



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN BREAST FILLET "SALAD CHICKEN", diced



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN BREAST FILLET, diced



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN BREAST FILLET, sliced



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN BREAST FILLET, strips



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN INNER FILLET



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN BREAST FILLET, sliced with spices



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN THIGH MEAT skinless, with spices, strips



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN BREAST FILLET\* diced



Retail tray  
0,25 kg

Packing  
27 pcs / 6,75 kg

0...+4 °C  
22 days

## CHICKEN BREAST FILLET\* sliced



Retail tray  
0,25 kg

Packing  
27 pcs / 6,75 kg

0...+4 °C  
22 days

\* currently available under Grannfågel brand



# Ready-to-eat

Cooked

## SFC STYLE CHICKEN FILLET STRIPES



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CRISPY CHICKEN WINGS PART MIX, invisible coating



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## BREADED CHICKEN SCHNITZEL



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## BATTERED CHICKEN FILLET NUGGETS



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## BREADED CHICKEN NUGGETS



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## BREADED CORN CHICKEN SCHNITZEL



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## BREADED CHICKEN BURGERS



Packing  
2,5 kg

Packing  
5 kg

-18 °C  
18 months

## CHICKEN SCHNITZELS\*



Retail tray  
0,25 kg

Packing  
18 pcs / 6,3 kg

0...+4 °C  
20 days

## CHICKEN NUGGETS\*



Retail tray  
0,25 kg

Packing  
18 pcs / 6,3 kg

0...+4 °C  
20 days

\* currently available under Grannfågel brand

## CHICKEN MEATBALLS



Packing  
1 kg

Packing  
5 kg

-18 °C  
18 months



# Other products

for Your Choice



## CHICKEN MINCED MEAT\*, chilled

Meat content 83%



Retail tray  
0,4 kg

Packing  
8 pcs/ 3,2 kg

0...+4 °C  
9 days

\* currently available under Grannfågel brand

## FRANKFURTERS, frozen

Classic or Hot&Spicy



Packing  
0,34 kg

Packing  
45 pcs/ 15,3 kg

-18 °C  
18 months

## CHICKEN FEET, frozen

A grade



Packing  
1 kg

Packing  
10 kg

-18 °C  
18 months

## CHICKEN OFFALS, frozen,

livers, hearts, gizzards



Retail tray  
0,5 kg

Packing  
4 kg

-18 °C  
365 days



# IT'S ALL ABOUT THE CHICKEN

Welcome to our website!



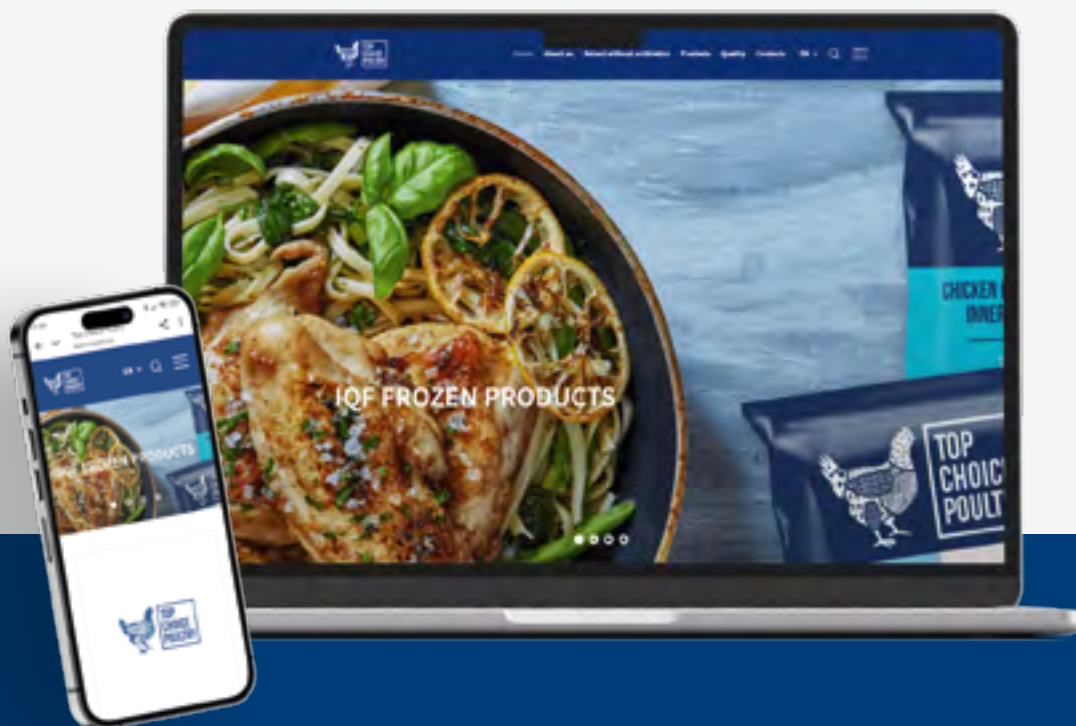
Välkommen till vår hemsida!



Tervetuloa sivuillemme!



Velkommen til vores hjemmeside!



[www.topchoicepoultry.eu](http://www.topchoicepoultry.eu)





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