

De Spiegeleire

PRODUCER OF FRESHLY MADE
QUALITY BELGIAN PÂTÉ





With our service and quality as the key factors, we belong amongst the foremost pâté manufacturers in Belgium. We have made it a point of principle to provide our clients with their wishes in full. Since 1972 an unaltered traditional production process has provided a refined and consistent taste. Our assortment of pâtés and the many different packaging possibilities facilitate the tailor-made needs of our clients.

DDS



HISTORY

DE SPIEGELEIRE HAS ALREADY BEEN ACTIVE FOR 5 GENERATIONS IN THE MEAT PRODUCTS SECTOR

- 1972 Creating "De Spiegeleire"
- 1989 Realisation of a new, advanced factory
- 1999 Haccp-Certification - The first HACCP-certificate in the Belgian meat sector was awarded to us.
- 2002 BRC - Quality comes first! In 2002 we were rewarded with the BRC Foundation Level certificate award.
- 2003 David De Spiegeleire takes over the reins
- 2007 Doubling of the buildings of our production unit.
- 2011 Further expansion of the buildings. Designing of the cutting room and installation of the cutting lines.

QUALITY AND PRODUCTION

DE SPIEGELEIRE IS A TREND-SETTING PRODUCER OF FRESHLY MADE QUALITY BELGIAN PÂTÉ

For the production of our products we use fresh ingredients. The rice cream, our natural binding product, is made with fresh milk. Different phases during the production require manual work for the quality we obtain for our products. For example the livers are cleaned by hand. For our cranberry pâté, a home-made cranberry jam is made, to add to this fine pâté. All the ingredients are mixed with their own specific blend of herbs and spices. The pâté is baked in a traditional oven.

The result of our production process is a high quality product with a unique flavor for each pâté.

PRODUCTION PROCESS

- 01 PRODUCTION PLANNING**
The nerve centre of the production planning. New orders every day. In order to keep everything on a good track, the production planning send the daily production continuously and accurately through, to work as efficiently as possible. In this respect De Spiegeleire also tries to position itself positively, which is certainly having an effect.
- 02 FRESH RAW MATERIAL**
In order to arrive at a product that is as fresh as possible, only freshly slaughtered pigs liver and meat is used. In addition, fresh milk, eggs and vegetables are also delivered every day.
- 03 PREPARING THE LIVERS = MANUAL WORK**
The livers are still cleaned in a traditional manner. This means that the bile duct is carefully cut out by hand, in order to ensure that there is no bitter aftertaste in the pâté. After which the livers are thoroughly washed again.
- 04 HERBS AND SPICES**
Each type of pâté has its own mixture of herbs and spices. This mixture is a well-kept secret in the De Spiegeleire family.
- 05 RICE PUDDING PRODUCTION**
One can use all possible types of modern products for the binding in the pâté. At De Spiegeleire we collect fresh milk every day from the farmer. With the fresh milk and rice powder we make a rice cream. This rice cream works as a natural and fresh binding agent in the pâté.
- 06 CRANBERRY JAM PRODUCTION**
The cranberry pâté is not just a fine pâté with cranberries. No, firstly we make a jam from these cranberries. This cranberry jam is then added to a fine pâté. In this way we obtain a tasty, sweet cranberry savour through the whole pâté.
- 07 HEATING THE LIVER**
Heating the liver removes the last amount of gall from the smallest bile ducts. Removing the gall extremely carefully by hand and heating it through, ensures that these pâtés have a clear (therefore not bitter) aftertaste.
- 08 GRINDING THE PÂTÉ**
All ingredients (for each type of pâté) are reduced to a pâté pulp (fine, semi-coarse, coarse).





PREPARING THE MOULDS

Each mould is covered by hand: For the block pâté this is with a layer of bacon and for pâté en croûte a puff pastry is used. Following the filling the cover goes on.

09



FILLING THE TERRINE

Each terrine receives precisely the same weight. Regular sample tests guarantee the exact weight for each terrine.

10



BAKING PROCESS

Following this the terrines are baked in a hot-air oven, so that they are neither steamed, nor cooked. Those last two methods are cheaper, because the pâté loses less weight in a moist environment, but the effect is then also less quality: the taste fades and the product becomes watery. The baking process ensures the opposite, the aroma is maintained, and even intensified.

11

COOLING PROCESS

Specific cooling process: first rapidly and then gradually.

- The rapid and deep cooling process ensures that the taste and aromas are kept for the various pâtés.
- This also prevents bacteria from developing.

12

HIGH CARE: HAND-GARNISHED PÂTÉS

A GAS PACKED

B VACUUM PACKED

C SKINPACK

13

HIGH RISK: CONSUMER PACKAGING

FRESHLY PACKED SLICE LINE

14



We produce the exact amount that our clients order on a daily basis. In this way, we can guarantee the quality and superior freshness of our pâté and ensure maximum shelf life to customers. This type of production process ensures that the product not only looks good but tastes good too! A product abundant with fresh ingredients guarantees a satisfied customer !







OUR CERTIFICATES

IFS and BRC



By maintaining high standards in food safety and complying with strict criteria, we were rewarded in 1999 with the first HACCP certificate in the Belgian meat industry. Today we are awarded the BRC and the IFS certificate. We are only able to realise all this thanks to the efforts and motivation of our staff. They are so to speak the foundation of our company. By counting on their knowledge, experience and effort, we consistently deliver the highest quality of product. DDS



CONTACT

SALES, ADMINISTRATION / PRODUCTION

De Spiegeleire nv / Ropa nv
Industrieterrein 1
I.Z. Webbekom 1041
B-3290 Diest
T +32 (0)13 352081
F +32 (0)13 352090
E info@ds.be

David De Spiegeleire
T: +32 (0)478-306001
E: david@ds.be



www.ds.be

www.despiegeleire.com