



MEMBERS OF



OPEN TO THE WORLD

www.belgianbestbeef.be

INTRO

GHL and Vlevia, both subsidiaries of the **JG&V Group**, tie for the top spot on the Belgian beef market, with a weekly slaughter of 1,000 cattle (males and females). Both companies have extensive experience and knowledge in the beef industry.

**We are the leader
in beef processing
in Belgium.**

Belgian Best Beef is a grouping of Belgian beef production companies that decided to pool their efforts and their product offering for export. GHL and Vlevia are two active members.

Founded in 1975, and located in Aubel in eastern Belgium, GHL is a beef wholesaler and processor, offering products from meat breeds such as the Belgian Blue, from the carcass to consumer products, including boned, vacuum-packed and/or frozen meat, under the brand name «Jean Gotta». GHL has an annual turnover of €60,000,000 and produces 12,750 tonnes of meat per year.

Vlevia was created by the merger of Devameat and Strobbe (which has been active in the beef industry for almost 100 years). The company has production sites in the west of the country, in Mouscron and Tournai, as well as a site in Zele, Flanders. Like GHL, Vlevia specialises in quality beef, but also offers beef in all its forms and has real know-how in deboning and packaging. Vlevia has an annual turnover of € 88,000,000 and produces 15,400 tonnes of meat per year.

Together with Vlevia, GHL also offers a range of frozen beef offal for export. The boneless beef is vacuum-packed and is offered fresh or frozen in cartons.

The two companies provide comprehensive monitoring of the beef industry through the JG&V Group's breeding and fattening activities, and the logistics activities managed by the group through its subsidiary TLV.

Thanks to its partners, Belgian Best Beef can offer a complete range of Belgian beef for export and ensures that supplies are coordinated and grouped.

GHL and Vlevia offer their service directly to their respective customers for the European market.

About us

GHL
AUBEL



VLEVIA
MOUSCRON





LEADER IN THE DEBONING & PROCESSING OF BEEF MEAT IN BELGIUM

HAPPY
TO MEATYOU!



CUTTING, PROCESSING AND MARKETING WHOLESALE MEAT.

Together, GHIL & Vlevia are the Belgian beef processing leaders. Our know-how is based on the exploitation of the assets of an exceptional breed, the «Belgian Blue White», which is recognised worldwide for its meaty qualities.

We also work with other meat product breeds such as the Blonde d'Aquitaine and Limousin. As a responsible and forward-looking operator, our group has integrated all the techniques and regulations in terms of traceability and food safety in order to guarantee you healthy, high-quality meat.





OUR SPECIALITY: CUTTING & DEBONING MEATS

Today's consumer wants to eat as healthily as possible but also demands fuller flavours.

From the cutting of carcasses into quarters to the production of vacuum-packed boneless meat, our teams use all their skills to offer you products of impeccable quality, available fresh or frozen.

BETWEEN YOU
AND MEAT.



Every week, almost 400 tonnes of boneless goods leave our cutting units. Our vacuum-packed meats are cut according to our customers' requirements, and our frozen products are processed under the best possible conditions and packaged in cardboard boxes.



// CARCASS MEAT

Whole animals, half animals, forequarters with or without flanks, hindquarters, thighs... You will find the widest possible range of carcass meat with us.

// VACUUM-PACKED MEAT

We adapt our cutting to the wishes of each customer with a finish of their choice: raw meat, semi-pared meat or ready-to-cut/slice meat.

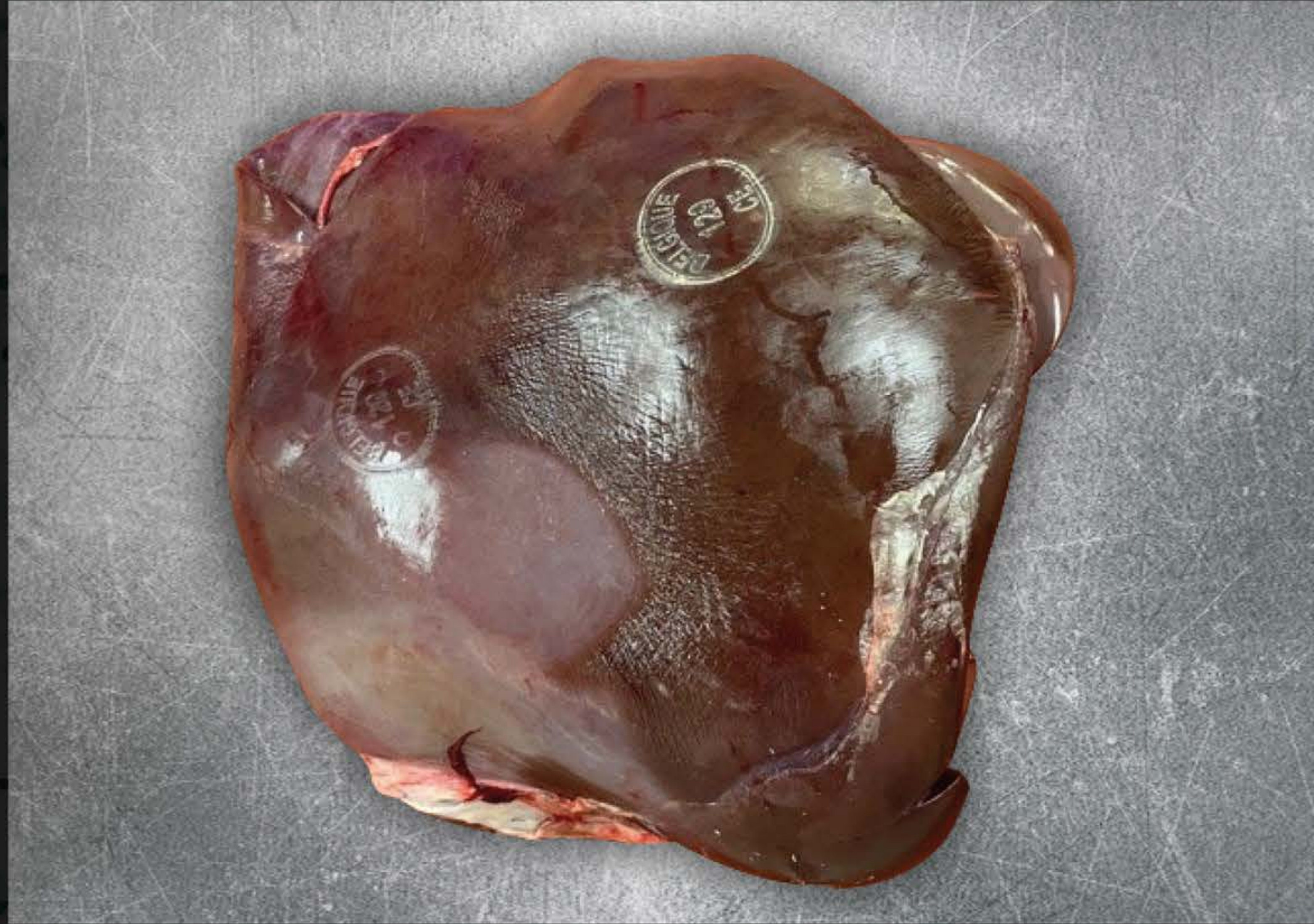


MULTIPLE PRODUCTS, SAME KNOW-HOW



// OFFAL

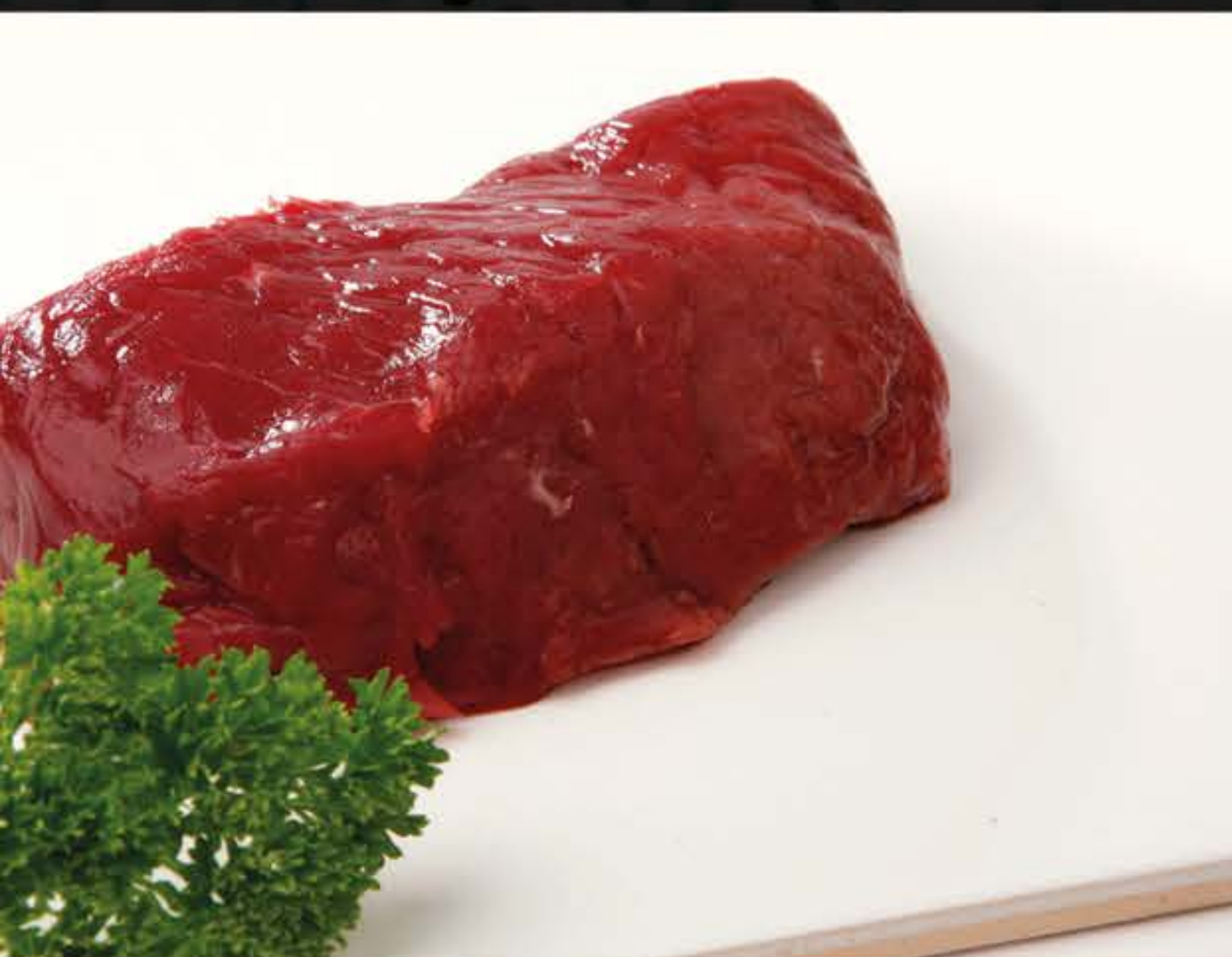
GHL and Vlevia also offer all offal and by-products related to the valorisation of cattle (hides, legs, white offal and red offal).



// MEAT PACKAGED IN A PROTECTIVE ATMOSPHERE

We offer a wide range of consumer portions both as 'case ready' and 'assisted bulk'. These products, mainly intended for mass distribution, can be labelled under the distributor's brand or under our own brand.

Our activities also extend to the production of products in consumer packaging (skin or MAP), which we can offer in Belgium and to our direct neighbours.



TASTE OUR
KNOW-HOW
IN EVERY BITE





OUR PRODUCTS
CAN BE DELIVERED & SOLD
ALLOVER THE WORLD.



TRANSPORT AND LOGISTICS

In order to control the entire production process and preserve the cold chain, our group has its own refrigerated warehouses and a very large fleet of delivery vehicles, ranging from vans to double trailer trucks.

Regardless of whether it involves the transport of raw materials, consumables or slaughtered animals on meat hooks : we will always offer you a tailor-made solution to suit your requirements. This vertical integration allows us to provide the necessary flexibility to meet every customer's needs.

For destinations outside Europe, our meats can be transported by plane or boat depending on the expectations of each market.

In a changing world, our group knows how to evolve and actively takes part in this 'better way to (m)eat' with its own products produced from top-quality meat.





SLAUGHTER

ATTENTION
TO HYGIENE
AND ANIMAL
WELFARE

The Mouscron headquarters of Vlevia and Aubel's GHL group are directly connected to the Euro Meat Group slaughterhouse and the Aubel public slaughterhouse respectively.

The freshness of meat shipped by us is guaranteed. Of course, we observe all the regulations in force for the protection of animal welfare.

Thanks to the integration of the entire production chain – from farm to fork – we strictly monitor the housing, quality of the food and method of transport.

It goes without saying that the slaughterhouses meet the most stringent environmental, hygiene and EU standards.

Slaughtering is always done under the supervision of the FAVV and our own quality control managers.

In terms of hygiene and food safety the strictest standards are used.

CONTACT

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100 YEARS
OF
HISTORY

1000 CATTLE
SLAUGHTERED
/WEEK

148 M €
CUMULATIVE
TURNOVER

28.150
TONNES
/YEAR

THE MEAT COMPANIES OF THE JG&V GROUP ARE MEMBERS OF BELGIAN BEST BEEF.



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