



**NATIVUS**

Naturally from nature.

# *Naturally from nature*



We were guided by love and respect for nature so that through our premium quality products everyone has the opportunity to get to know the values and unique tastes of the wonderful wild animals of our country.



# Find out our story

We believe that nothing can create more sublime, than mother nature, we are just perfecting it.

Through our premium-quality wild game meat products, we provide our customers with the opportunity to get to know the values and unique tastes of the wonderful wild animals of our country.





## The background

For our family business, closeness to nature, respect for and love of nature have always played a central role:

we have been dealing with forest- and game management, hunting and, in connection with them, catering for several decades.



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—• 2020. 08. 27.

Taking advantage of and combining our experience gained during our activities, we reached a new level on 27 August 2020: this was when our Nativus Wild Game Meat Processing Plant was handed over.



# Our philosophy

*“Naturally from nature”*

Our motto faithfully reflects our goal that wild meat—as one of the healthiest types of meat—should be placed on the shelves of shops and from there on the tables in high quality, both in appearance and in terms of its internal values and nutrient content, free of additives and in accordance with the strictest standards.



CONTROLLED  
QUALITY



GLUTENFREE



LACTOSE FREE



WITHOUT ARTIFICIAL  
FLAVOR  
ENHANCERS



WITHOUT  
ARTIFICIAL  
COLORING



SOY-FREE



MILK PROTEIN FREE





## Our mission

Our goal is to promote the consumption of wild game meat, to increase its quantity and quality.

With our premium products, we would like to prove that wild game meat is a healthy, tasty, versatile, and affordable choice with outstanding content and gastronomic values. And with our sous vide range, anyone can conjure perfect quality dishes on the table—whether for everyday meals or special occasions—in just a few minutes.

# Awards and acknowledgements



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## “Agricultural Investment of the Year” - 2020

In 2020, our Wild Game Meat Processing Plant won the title of “Agricultural Investment of the Year” at the Portfolió’s Agricultural Awards event.



## 1st place award in the Food Industry Grand Prix

In 2021, our Sous Vide Fallow Deer Thigh product won the 1st place award in the Food Industry Grand Prix of the 80th National Agricultural and Food Exhibition and Fair (OMÉK) as part of the World of Hunting and Nature Exhibition.





# Awards and acknowledgements



Five game meat products were awarded at the “GREAT TASTE 2023”, which is known as the “Oscars of Food”.

In the spring, we entered the 2023 Great Taste Award international food tasting competition.

In August, we received the news that 5 of our products won awards, of which our deer hot salami product earned the maximum 3 stars. The deer sweet salami and deer salami with paprika were awarded 2 stars. The deer salami with pepper and Sous Vide fallow deer thigh with Sauce of Trusses of Sour Cherry of Újfehértó was awarded 1 star.

Deer hot salami



Deer sweet salami



Deer salami with paprika



Deer salami with pepper



Sous Vide fallow deer thigh with Sauce of Trusses of Sour Cherry of Újfehértó





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# Our products



Finished products:  
smoked, matured;  
Sous Vide;  
smoked-cooked wild  
game meat products



Chilled, frozen wild  
game meat products



Small game and  
poultry





# Smoked, matured wild game meat products



Salamis



Dry sausages



Snack sausages



Hams





# Deer sweet salami

*Smoked, matured meat product*



## Packings:

**SLICED – 80 g**  
Shielding gas packaging  
9 pcs/carton



EAN Code: 5996619001246

**STICK – 375 g**  
Cellophane packaging  
10 pcs/carton



EAN Code: 5996619001475





# Deer salami with paprika

*Smoked, matured meat product*



## Packings:

**SLICED – 80 g**  
Shielding gas packaging  
9 pcs/carton



**EAN Code: 59966190012531**

**STICK – 375 g**  
Cellophane packaging  
10 pcs/carton



**EAN Code: 5996619001499**





# Deer hot salami

*Smoked, matured meat product*



## Packings:

**SLICED – 80 g**  
Shielding gas packaging  
9 pcs/carton



EAN Code: 5996619001260

**STICK – 375 g**  
Cellophane packaging  
10 pcs/carton



EAN Code: 5996619001512





# Deer salami with pepper

*Smoked, matured meat product*



## Packings:

**SLICED – 80 g**  
Shielding gas packaging  
9 pcs/carton



EAN Code: 5996619001277

**STICK – 375 g**  
Cellophane packaging  
10 pcs/carton



EAN Code: 5996619001536



# Deer sweet dry sausage

*In natural digestible pork intestines  
Smoked, matured meat product*



## Packings:

**SLICED – 100 g**  
Shielding gas packaging



EAN Code: 5996619001444

**STICK – 220 g**  
Shielding gas packaging



EAN Code: 5996619001413



# Deer dry sausage with paprika

*In natural digestible pork intestines  
Smoked, matured meat product*



## Packings:

**SLICED – 100 g**  
Shielding gas packaging



EAN Code: 59966190014511

**STICK – 220 g**  
Shielding gas packaging



EAN Code: 5996619001420

# Deer hot dry sausage

*In natural digestible pork intestines  
Smoked, matured meat product*



## Packings:

**SLICED – 100 g**  
Shielding gas packaging



EAN Code: 5996619001468

**STICK – 220 g**  
Shielding gas packaging



EAN Code: 5996619001437

# Deer sweet snack sausage

*In natural digestible pork intestines  
Smoked, matured meat product*



Packings:



**STICK – 130 g**

Shielding gas packaging

**EAN Code: 5996619001383**

# Deer snack sausage with paprika

*In natural digestible pork intestines  
Smoked, matured meat product*



Packing:



**STICK – 130 g**

Shielding gas packaging

EAN Code: 5996619001390

# Deer hot snack sausage

*In natural digestible pork intestines  
Smoked, matured meat product*



Packing:



**STICK – 130 g**

Shielding gas packaging

**EAN Code: 5996619001406**

# Deer thigh ham

*Raw, smoked and maturation dried product*



Packing:



**SLICED – 80 g**

Shielding gas packaging  
5 pcs/carton

**EAN Code: 5996619001284**

**NEW**

## **Smoked, matured wild game meat products with beef suet**



**Without pork**



- **Fallow deer salami**
- **Fallow deer salami with porcini**
- **Fallow deer salami with truffles**
- **Angus beef salami**
- **Roe deer ham (whole, smoked, matured)**
- **Fallow deer ham (whole, smoked, matured)**





# Smoked-cooked wild game meat products



Paired sausages



Grilled sausages



Cold cuts



Vienna sausages





# Deer sweet, paired sausages

*Deer sweet, paired sausages in pig casing*



## Packing:



250 g

Shielding gas packaging  
EAN Code: 5996619001338



# Deer hot paired sausages

*Deer hot paired sausages in pig casing*



Packing:



250 g

Shielding gas packaging  
EAN Code: 5996619001352



# Deer Bavarian grilled sausage

*In natural digestible sheep intestine*



Packing:



200 g

Shielding gas packaging  
EAN Code: 5996619001307

# Deer hot grilled sausage

*In natural digestible sheep intestine*



Packing:



200 g

Shielding gas packaging  
EAN Code: 5996619001314

# Deer grilled sausage with Hungarian seasoning

*In natural digestible sheep intestine*



Packing:



200 g

Shielding gas packaging  
EAN Code: 5996619001321

# Cold cuts

Deer "túrista" cold cut



Packing:



**SLICED – 100 g**

Shielding gas packaging

**EAN Code: 5996619001376**

# Vienna sausages

*Deer Vienna sausage*

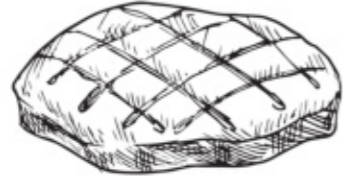


Packing:



**200 G**

Shielding gas packaging  
**EAN Code: 15996619001291**



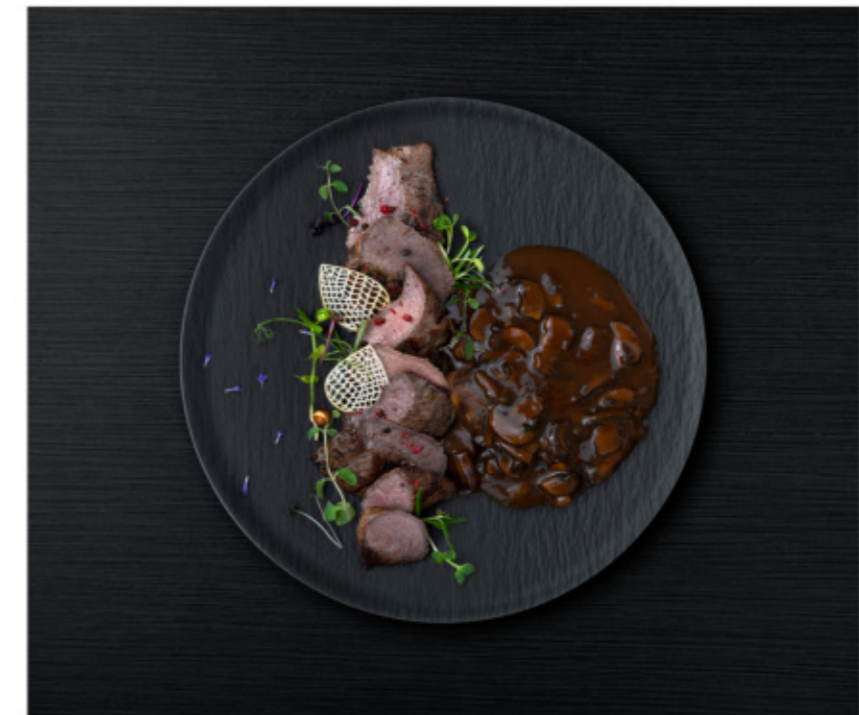
# Sous Vide wild game meat products



Sous Vide fallow deer



Sous Vide red deer



Sous Vide Roe Deer



# Sous Vide fallow deer thigh with Sauce of Trusses of Sour Cherry of Újfehértó



Packing:

*200 g meat + 100 ml sauce – 6 pcs/carton*

EAN Code: 5996619001178

# Sous Vide fallow deer thigh with Wild Mushroom Sauce



Packing:

*200 g meat + 100 ml sauce – 6 pcs/carton*

EAN Code: 5996619001185

# Sous Vide fallow deer thigh with Apple sauce with figs

*New Product*



Packing:

**200 g meat + 100 ml sauce – 6 pcs/carton**

EAN Code: 5996619002984

# Sous Vide red deer thigh with Sauce of Trusses of Sour Cherry of Újfehértó



Packing:

*200 g meat + 100 ml sauce – 6 pcs/carton*

EAN Code: 5996619001192

# Sous Vide red deer thigh with Wild Mushroom Sauce



Packing:

*200 g meat + 100 ml sauce – 6 pcs/carton*

EAN Code: 5996619001208

# Sous Vide roe deer thigh with Sauce of Trusses of Sour Cherry of Újfehértó



Packing:

*200 g meat + 100 ml sauce – 6 pcs/carton*

EAN Code: 5996619001215

# Sous Vide roe deer thigh with Wild Mushroom Sauce



Packing:

*200 g meat + 100 ml sauce – 6 pcs/carton*

EAN Code: 5996619001222



# Pre-chilled wild game meat products



Premium Small Meat products

BBQ&GRILL products

Steak products

Deer hamburger patty





# Premium Deer Small Meat



Packing:



**550g – 8 pcs/carton**

Net weight

Pre-chilled, in a SKIN tray

**EAN Code: 5996619002021**

# Premium Roe Deer Small Meat



Packing:



**550g – 8 pcs/carton**

Net weight

Pre-chilled, in a SKIN tray

**EAN Code: 5996619002038**

# Spicy BBQ Deer Thigh slices



Packing:



**8 pcs/carton (3kg/carton)**

Measured weight  
Pre-chilled, in a SKIN tray

**EAN Code:** under listing

# Hungarian seasoning BBQ Deer Thigh slices



Packing:



**8 pcs/carton (3kg/carton)**

Measured weight  
Pre-chilled, in a SKIN tray

**EAN Code:** under listing

# Roe Deer Thigh



Packing:



**8 pcs/carton (3kg/carton)**

Measured weight  
Pre-chilled, in a SKIN tray

**EAN Code:** under listing

# Deer Thigh Steak



Packing:



**8 pcs/carton (3kg/carton)**

Measured weight  
Pre-chilled, in a SKIN tray

**EAN Code:** under listing

# Deer hamburger patty



Packing:



**2 x 150 g – 8 pcs/carton**

Net weight

Pre-chilled, in a SKIN tray

**EAN Code: 5996619001161**

- Pre-chilled, seasoned, vacuum packed
- OR
- Quick frozen, seasoned, vacuum packed



# Frozen wild game meat & Angus beef & Small game and poultry products



Red deer



Fallow deer



Roe deer



Angus beef



Small game





# Red deer

Product name (EN)	Product type, package	shelf life (days)	packaging	kg / carton	kg / pallet
Red deer goulash EDEL 4x4 cut (shoulder, neck)	Frozen, vacuum packed	3 years	2,5 kg / vacuum	10 kg	400 kg
Red deer goulash STANDARD 4x4 cut (brisket, shank, ribs)	Frozen, vacuum packed	3 years	2,5 kg / vacuum	10 kg	400 kg
Red deer tenderloin	Frozen, vacuum packed	3 years	0,5 - 1,5 kg / vacuum	10-15 kg	400 - 600 kg
Red deer saddle boneless, without chain, with silverskin	Frozen, vacuum packed	3 years	1,5 - 4 kg / vacuum	10-15 kg	400 - 600 kg
Red deer saddle boneless, without chain, without silverskin	Frozen, vacuum packed	3 years	1,5 - 4 kg / vacuum	10-15 kg	400 - 600 kg
Red deer leg boneless, without silverskin	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10-15 kg	400 - 600 kg
Red deer shank, boneless	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10-15 kg	400 - 600 kg
Red deer shoulder, boneless	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10-15 kg	400 - 600 kg
Red deer neck, boneless	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10-15 kg	400 - 600 kg

# Fallow deer

Product name (EN)	Product type, package	shelf life (days)	packaging	kg / carton	kg / pallet
Fallow deer goulash EDEL 4x4 cut (shoulder, neck)	Frozen, vacuum packed	3 years	2,5 kg / vacuum	10 kg	400 kg
Fallow deer goulash STANDARD 4x4 cut (brisket, shank, ribs)	Frozen, vacuum packed	3 years	2,5 kg / vacuum	10 kg	400 kg
Fallow deer tenderloin	Frozen, vacuum packed	3 years	0,5 - 1,5 kg / vacuum	10-15 kg	400 - 600 kg
Fallow deer saddle boneless, without chain, with silverskin	Frozen, vacuum packed	3 years	1,5 - 4 kg / vacuum	10-15 kg	400 - 600 kg
Fallow deer saddle boneless, without chain, without silverskin	Frozen, vacuum packed	3 years	1,5 - 4 kg / vacuum	10-15 kg	400 - 600 kg
Fallow deer leg boneless, without silverskin	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10-15 kg	400 - 600 kg
Fallow deer shank, boneless	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10-15 kg	400 - 600 kg
Fallow deer shoulder, boneless	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10-15 kg	400 - 600 kg
Fallow deer neck, boneless	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10-15 kg	400 - 600 kg



# Roe deer

Product name (EN)	Product type, package	shelf life (days)	packaging	kg / carton	kg / pallet
Roe deer goulash EDEL 4x4 cut (shoulder, neck)	Frozen, vacuum packed	3 years	2 kg / vacuum	10 kg	400 kg
Roe deer goulash STANDARD 4x4 cut (brisket, shank, ribs)	Frozen, vacuum packed	3 years	2 kg / vacuum	10 kg	400 kg
Roe deer, leg bone-in	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Roe deer saddle, bone-in, with tenderloin, with silverskin	Frozen, vacuum packed	3 years	1,5 - 2 kg / vacuum	10 - 12 kg	400 - 480 kg
Roe deer saddle, boneless, without silverskin	Frozen, vacuum packed	3 years	1,5 - 2 kg / vacuum	10 - 12 kg	400 - 480 kg
Roe deer shoulder, boneless	Frozen, vacuum packed	3 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg



# Angus beef

Product name (EN)	Product type, package	shelf life (days)	packaging	kg / carton	kg / pallet
Angus beef goulash EDEL 4x4 cut (shoulder, neck)	Frozen, vacuum packed	1,5 years	2,5 kg / vacuum	10 kg	400 kg
Angus beef goulash STANDARD 4x4 cut (brisket, shank, rib)	Frozen, vacuum packed	1,5 years	2,5 kg / vacuum	10 kg	400 kg
Angus beef shoulder blade, boneless	Frozen, vacuum packed	1,5 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef chuck, boneless	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef neck, boneless	Frozen, vacuum packed	1,5 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef sirloin, boneless	Frozen, vacuum packed	1,5 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef loin, boneless	Frozen, vacuum packed	1,5 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef brisket, boneless	Frozen, vacuum packed	1,5 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef shank, boneless	Frozen, vacuum packed	1,5 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef rib, boneless	Frozen, vacuum packed	1,5 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef rib, bone-in	Frozen, vacuum packed	1,5 years	2 - 3 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef tenderloin, without silverskin	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef shank, boneless	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef white steak, boneless, without silverskin	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef rump, boneless	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef round steak, boneless	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	10 - 12 kg	400 - 480 kg
Angus beef tail, 20 cm cut	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	8 - 10 kg	320 - 400 kg
Angus beef bones with meat, cut	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	8 - 10 kg	320 - 400 kg
Angus beef marrowbone, 20 cm cut	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	8 - 10 kg	320 - 400 kg
Angus beef white bones, cut	Frozen, vacuum packed	1,5 years	1 - 2 kg / vacuum	8 - 10 kg	320 - 400 kg



# Small game

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Product name (EN)	Product type, package	shelf life (days)	packaging	kg / carton	kg / pallet
Pheasant, shot, whole, above 1000 g / pcs	Frozen, vacuum packed	3 years	1 pcs / vacuum	10 - 12 kg	400 - 480 kg
Pheasant, shot, whole, 800 - 1000 g / pcs	Frozen, vacuum packed	3 years	1 pcs / vacuum	10 - 12 kg	400 - 480 kg
Pheasant, shot, whole, 600 - 800 g / pcs	Frozen, vacuum packed	3 years	1 pcs / vacuum	10 - 12 kg	400 - 480 kg
Wild duck, shot, whole	Frozen, vacuum packed	3 years	1 pcs / vacuum	10 - 12 kg	400 - 480 kg
Pigeon, above 300 g / pcs	Frozen, vacuum packed	3 years	1 pcs / vacuum	5 - 6 kg	200 - 240 kg

# CONTACT

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**THANK YOU**  
**FOR YOUR ATTENTION!**

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