

# Breydel®



## Taste coziness, every day!

### Breydel in a nutshell

1979

Creation of Antonio Meat Products by Antoine de Keyser

1988

Antoine's son Ivan joins the company  
Construction of the first company in Gavere

1991

Breydel Ham is registered with the Benelux Trademark Agency

1993

Between various food crises, healthy growth is realised

1995

Achieved ISO 9002 quality certificate  
Breydel Bacon is registered with the Benelux Trademark Agency

1999

Dioxin crises

2002

Hermes Price - 1ste nomination East Flanders

2003

Achieved BRC at a higher level

2004

MEGA press price Gavere

2005

First Breydel Feasts

2006

Finalist SME Laureate

2007

Restyling of the brand 'Breydel'

2008

Construction of a brand new production plant

2009

Nomination Trends Gazellen

Company move

Establishing Breydel promotion centre

Certification of Breydel Ham as regional product

2013

Certification of Breydel Bacon as regional product

2014

Breydel celebrates 35 years of expertise



Antonio Meat Products - better known as Breydel - is a modern and growing company specialised in preparing oven-braised meat products and delicacies. Its top products are Breydel Ham and Breydel Bacon.

All products are made from pure Belgian pork of the highest quality. The products are sprinkled with a secret herb blend and braised in an authentic hot air oven, guaranteeing a unique flavour.

Innovation and product development are also a high-priority topic in Breydel. This results in an extensive range of high-quality

products, such as the Breydel half-shank, Breydel Ham Mousse, the Breydel Ham Croquette, the Breydel Pork Rib-eye and Breydel Meat Loaves (plain, with cheese or with mustard).

The products are available from traditional butchers and/or supermarkets. The range also includes two certified regional products: Breydel Ham and Breydel Bacon. A confirmation of our traditional methods and skill!

Due to its oven-braised character, Breydel is much more than just cold-cuts. The products are also very suitable in culinary applications and hot preparations. Breydel has a range of options. It can be used as: breakfast, tapas, barbecue, a full meal or in salads.

Many top chefs, TV chefs, restaurant owners, companies in the catering sector and food bloggers make use of Breydel.



Breydel is more than a production company. Social engagement is an important aspect of the company's mission. This is why Breydel organises the Breydel Feasts, among others. A cheerful popular party with a special climax: preparing a meal for at least 1,000 persons in a special Breydel pan that is almost 4 metres in diameter. Most of the revenue of the Breydel Feasts is donated to the Belgian NGO Trias / Entrepreneurs for Entrepreneurs. Breydel also selected a long-term project, Conpapa in the Andes range in Ecuador. This helps the local population professionalise their small-scale potato crops.