



FOOD SQUARE HONG KONG LIMITED
馥薈香港有限公司



foodsquare.com.hk



OUR PHILOSOPHY

At Food Square, we pride ourselves on sourcing and producing only the highest quality products. In this ever demanding and challenging market, we have always been very conscious of the supply chain and sustainability. Hence we only use the most reliable sources.

As a global importer, our priority is to ensure that only the best ingredients are used in our manufacturing. As a result, we produce the top grade products that are highly appreciated and recognized in the market.

We now have an excellent, professional team in place to make our company a quality food supplier in Hong Kong and Macau. With our dedication, experience and collective efforts, we are able to create and supply the finest range of products. In addition, we work closely with our industry partners to tailor-make products as required.

On top of our award winning processed items, we extend our portfolio to include a substantial range of premium Beef, Lamb, Veal, Pork and Poultry products.

"We are impressed with Food Square Hong Kong Limited's commitment to excellence, including their selection of high quality raw materials such as US red meats. We also wish Food Square great success in this new chapter of their development, and look forward to enjoying their new range of innovative products."

Joel Haggard

Senior Vice President, Asia Pacific Region, U.S. Meat Export Federation

"I have been working closely with Food Square for 3 & a half years now. In that time both they & I have grown considerably. Food Square's dedication to such high quality, the attention to detail & the relationships that they build is outstanding. They always strive to produce the best quality products possible & a willingness to help where they can. Angelo & his team have always listened to my feedback & valued what I had to say, which I think has been a critical part in the huge success of their business."

Christopher Kerr

Executive Chef, Shore Hospitality

"Food Square is an exceptional facility with world class standards and products. Given its grand scale, it is remarkable that Food Square can adapt a 'boutique' approach to customers' specific requirements with portions, recipe and quantities."

Tom Connolly

Chief Executive Officer, Eclipse Group

"Food Square is great and their services exceed our expectations"
"They helped us a lot, particularly fulfilling our last minute orders"

Tony Shum

Director of Purchasing, Four Seasons Hotel Hong Kong

"We appreciate that your food quality, service provided to our hotels as well as competitive price subject to our needs."

Gary Lim, Purchasing

Swire Hotels



OUR WORLD OF MEAT

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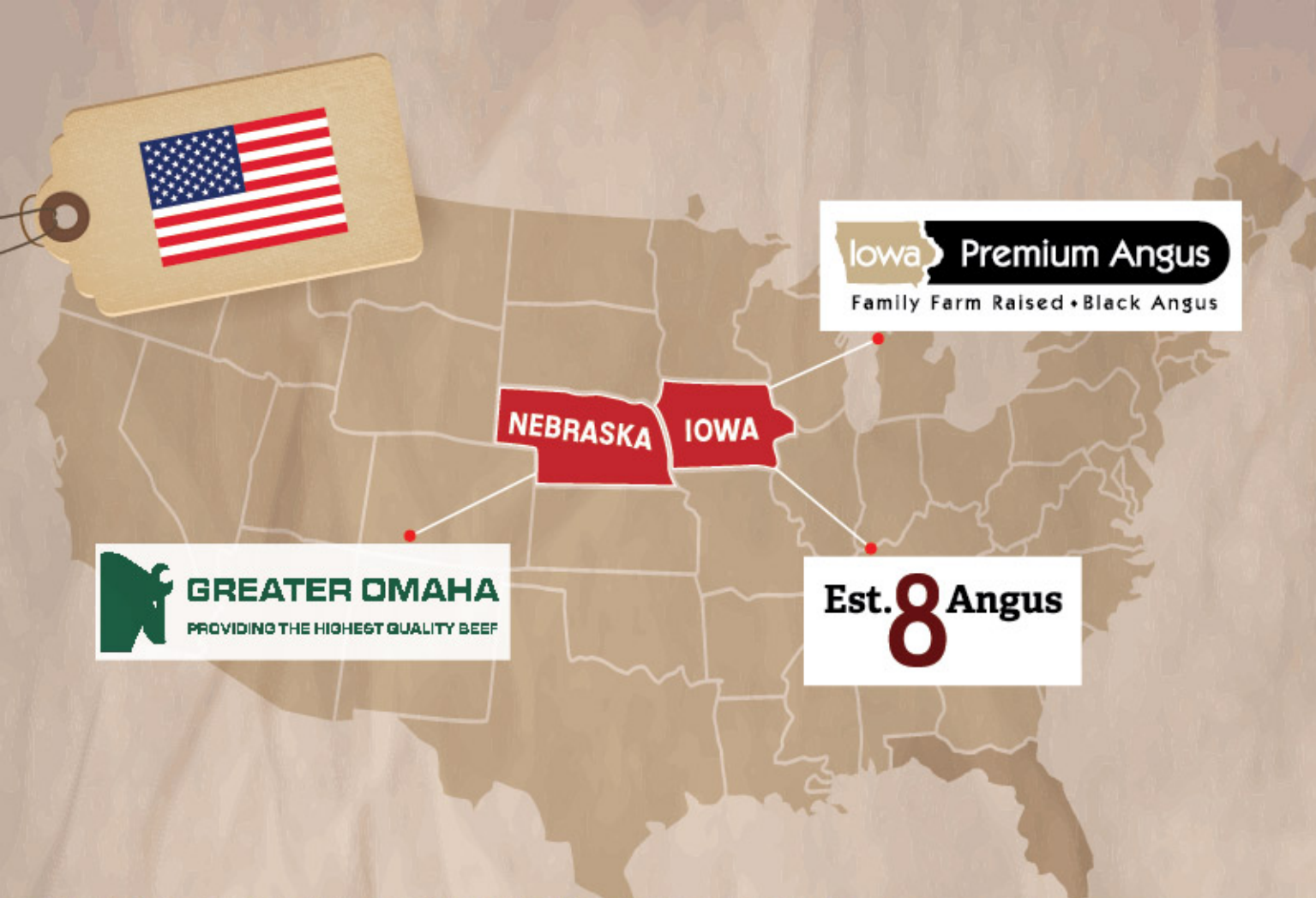
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OUR BEEF IS RAISED ON FAMILY FARM

Iowa's perfect combination of resources - rolling green pastures, abundant supply of corn and dedicated family farm-feeders enables us to produce high quality, well-marbled beef.





Irish Nature has been producing and exporting high quality, tender beef consistently for over 20 years. Selecting only the finest Steer and Heifer beef from our trusted network of Irish farming families.

Specially Selected

AWARD WINNING
BEEF



Ireland

Primary Processing Sites

- Bandon
- Cahir
- Clones
- Nenagh
- Rathkeale
- Waterford

Further Processing Sites

- Cahir (Retail)
- Nenagh (Foodservice)

Ireland Support Office

- Ardee







PREMIUM BEEF

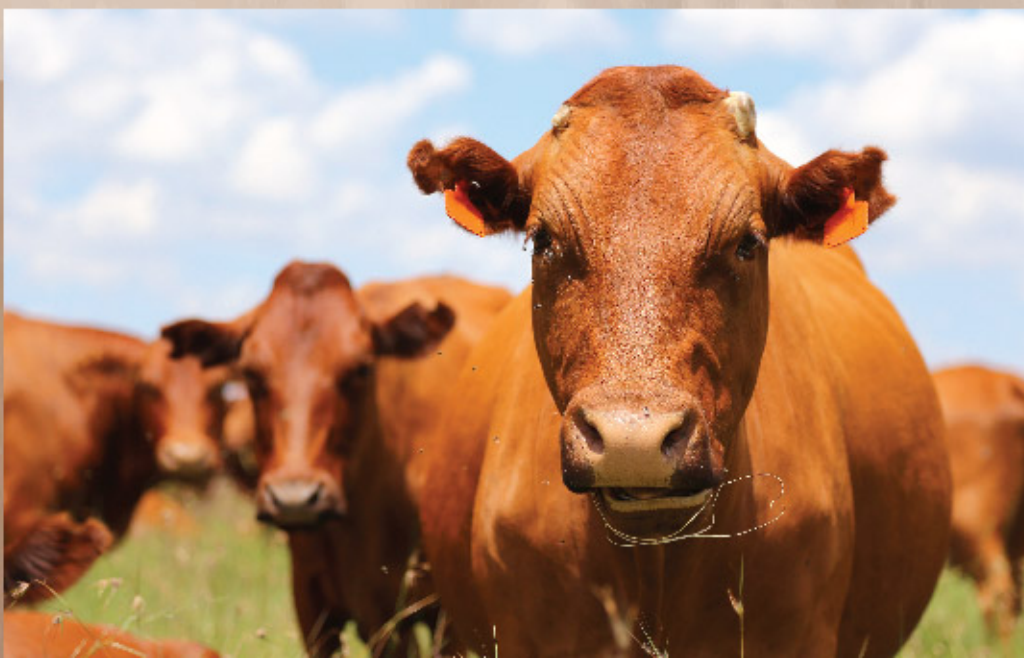
from

SOUTH AFRICA

NATURAL
HORMONE FREE
ANTIBIOTIC FREE

South Africa recognized for its natural Beef and incredible Steak Houses
has a thriving beef industry.

However with a high domestic Beef Consumption not much grade A Beef is Exported,
the natural Beef has less fat resulting in a stronger unique meat texture and flavor.



STRIPLOIN



RUMP STEAK



RIBEYE



TENDERLOIN



COOKED
PASTRAMI



RUMP STEAK



Argyle Prestige



GRASS AND GRAIN FED BLACK ANGUS

Free range black angus.
Finest angus cattle produced in the
South West Slopes of NSW.



TENDERLOIN



STRIPLOIN



CUBE ROLL

Argyle Prestige Meats is Australia's leading integrated retail supply chain meat business. Every facet of the supply chain from paddock to plate is controlled by Argyle Prestige Meats Ltd. Argyle Prestige Meats was also awarded Australia's 2013 Beef Farmer of the Year and the Overall 2013 Australian Farmer of the Year.

Kalbfleisch aus Österreich



PREMIUM VEAL MEAT FROM AUSTRIA

Milk fed veal is considered more of a delicacy, as the meat is softer and tender. The meat has a lower fat content compared to other meats, making it a more sought after commodity.

BEEF

Top grade Beef is an Austrian staple and with an abundance of incredible pastures in the Volcano region of Styria, the Fleischhof Raabtal company produces only the best, with Careful breed selection by regional farmers with a focus and appreciation for the environment resulting in sustainable High quality.





VEAL LOIN



VEAL LIVER



VEAL RACK



VEAL OSSO BUCCO



VEAL
SWEETBREADS



VEAL
TENDERLOIN



AUSTRIAN BEEF
STRIPLOIN



AUSTRIAN BEEF
RIBEYE

Satsuma Wagyu
raised in Kagoshima prefecture
JAPANESE WAGYU



JAPANESE WAGYU

We have all been intrigued by the stories regarding the breeding and processing of wagyu, massaging of the animal and the addition of beer or often sake to the diet, in fact these wonderful stories hold some merit in past times this technique was used to help with digestion and to prevent cramping of the muscle tissue due to lack of exercise.

The most popular breed is the Japanese Black which makes up most of the percentage and is often mixed with breeds from different areas, the whole procedure, care and sheer dedication results in an amazingly marbled fatty textured beef with a very unique flavor.





STRIPLOIN



RUMP



RIBEYE



RIBEYE, CUBE ROLL, ENTRECOTE, COSTATA

Some cuts have different names and are often described to be a lot different, depending on the country of origin. In the USA, it is the ribeye, in Australia a cube roll. France an entrecote and a costata in Italy. This cut has a fattier ratio compared to a striploin but as the fat melts when cooked, penetrating the meat it adds more tenderness and flavour.



PORTERHOUSE, T BONE

Normally referred to as the king of steaks, the T-Bone and Porterhouse are often confused but are actually very similar. The only difference being the Porterhouse is cut from the larger part of the back loin, resulting in a larger tenderloin ratio, while the T-bone is cut from the front loin end. Either way you can have the best of both worlds in one steak.



CORNE D BEEF

Corned beef, salted beef, or picked beef, is a cured beef cut. The term comes from the process of salt curing the meat with a mixture of salt, spices and a small amount of nitrite, giving it its distinctive pink colour. The word 'corned' is derived from the procedure where large grains of rock salt often resembled corns that were used. It can be traced back to the Europeans and the Middle Eastern origins but has since been adapted by many along the way. It has become a staple and national dish in Ireland and England, although to this day, many countries have claimed it as their own.



COOKED PASTRAMI

The word pastrami comes from the Romanian word pastramă, which can also be traced back to Greek and Turkish cuisines and cultures. It can be dated back centuries as a way of preserving certain cuts of meat.

What we know today as pastrami is related to the European migration to North America in the late 19th century. Although different meats were often used, beef brisket and silverside won as the best cuts, resulting and yielding a better textured and tasting product. It has become world famous and most of the best delis and sandwich shops worldwide boast amazing sandwiches made with what has become known as the king of deli meats.



PREMIUM LAMB MEAT FROM AUSTRALIA

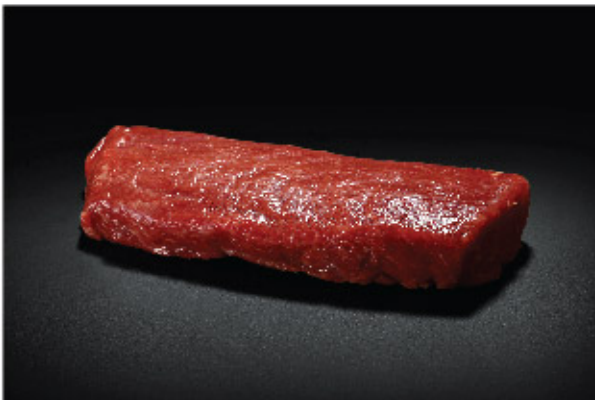
Australian lamb is recognized for its distinctive flavor and tenderness, with an abundance of grazing pastures. It is a product of its own environment, making it the market leader and produces year round consistent high quality meat.



LAMB LEG CHUMP OFF



LAMB RUMP



SKINLESS LAMB EYE SHORTLOIN



LAMB RACK FRENCHED CAP ON



LAMB LEG BONELESS



LAMB HIND SHANK FRENCHED





Pork Knuckle



Classic Italian Porchetta





In the heart of the volcanic region of Styria, Austria, a group of farmers have formed an incredible union of trust where the common goal is to produce the best quality of pork possible.

They have very clear principles of respect for the area and only the best quality is attained by care and staying true to their philosophy.

— PULLED PORK —



BBQ



PLAIN



PIRI PIRI



LEMON & HERBS



PEPPERED HAM ROLL



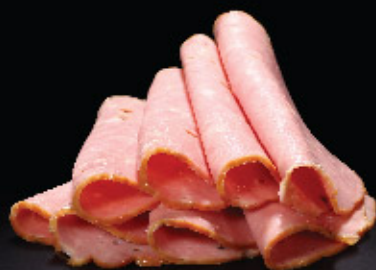
FRENCH HERBS HAM ROLL



HONEY GLAZED HAM



CHICKEN HAM / PORK HAM



BURGUNDY HAM



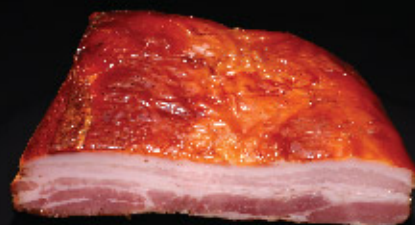
COOKED PORK LOIN



The company Fleischhof Raabtal have regular training with the farmers to understand their responsibilities as a producer and exporter, with total appreciation for the animals and their surroundings. This is crucial to producing the best results and this can only be achieved by open dialogue and mutual respect.



BELLY BACON



CRISPY PORK BELLY



PORK LOIN BACON



SMOKED PORK LOIN



PORK SCHNITZEL



COOKED PORK BELLY



PORK CHEEKS



PORK OSSO BUCCO

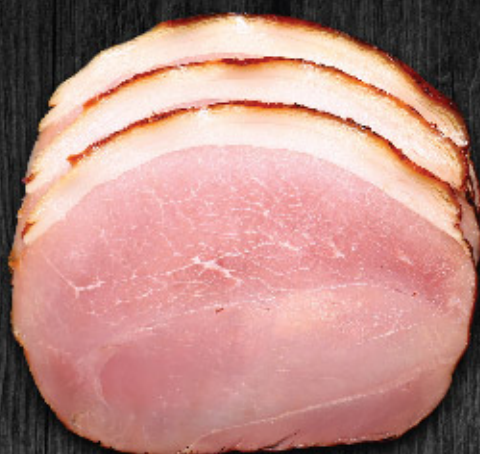
The Wurst at its Best.



Iffa is the international gathering of the best meat industry players and master butchers, held every three years in Germany. Professionals from around the globe can share and enjoy the latest market trends and technology. There are also competitions for international teams, companies and individuals wishing to showcase their skills in which Food Square was awarded top honors.



AUSTRIAN KÄSEKRAINER



HONEY GLAZED HAM



VIENNA BRATWURST



FARMER'S MEAT LOAF



BEERLINER CUMBERLAND
PINWHEEL



NÜRNBERGER



German Blood Sausage



Smoked Beef



Nürnberger



Regensburger



Raw Classic Nürnberger



Smoked Ham



Chicken Sausage



German Cervelat



Beerliner Cumberland Pinwheel



Austrian Käsekrainer



Chicken Chipolata



Smoked Pork Sausage Roll



Thüringer Bratwurst



Frankfurter



Veal Sausage



*Super Pork Cheese
42cm*



Chicken Cheese



Klobasa



Käsekrainer



Raw Boerwoers



English Pork



Nürnbergger Sausage Roll



London Pride



The Wurst at its Best.



Wiener Sausage Cold Cut



Irish Black Pudding



Salmon Sausage



Raw Smoked Chorizo

PREMIUM
Burger
Top quality
The perfect grind
BURSTING WITH FLAVOR

USA BEEF

AUSTRIAN PORK

BRAZILIAN
CHICKEN



USA BEEF

BRAZILIAN
BEEF





Blazing with Flavor

CEVAPCICI

KEBAB/KEBOB

MINCED SHASHLIKI

BEEF & PORK

WITH PAPRIKA

WITH HERBS

WITH ONION & GARLIC



Poultry



CHICKEN BREAST

SMOKED
CHICKEN BREAST



CHICKEN HAM



BONELESS
CHICKEN BREAST



CHICKEN BREAST
WITH WING BONE



CHICKEN SATAY



TRIMMED CHICKEN WING



PEKING STYLE
ROASTED DUCK BREAST



SMOKED DUCK BREAST





SMOKED TO PERFECTION



OUR SALMON

At Food Square, we pride ourselves on our smoked salmon and have become recognized within the market as one of the best salmon suppliers. Our technique is not new or unique, we only start with the best chilled fish and brine it the traditional and proper way, which takes time and care, resulting in the perfect fish retaining its delicate character and texture.

VULCANO



TASTE LIFE. ENJOY LIFE. EXPERIENCE VULCANO.

Vulcano is a meat manufacturer based in Auersbach near Feldbach and is a unique producer of delicious food.

Here, at the heart of the gentle rolling volcanic landscapes of East Styria in Austria, the finest products are created - a real treat for your taste buds.

Nature forms the heart of the volcanic landscape in Auersbach. This is where the soul of the vulcano can be found. As a result, the company is steeped in tradition. However, it is not a tradition for us but rather a normal way of life. We ensure that we continue to explore new paths and stay ahead of the game. It was for this reason that we came together in 2000 to implement a new vision together: to produce the best ham in the world.



Since then, we have received many awards and today we are renowned as a master of perfection far beyond the local borders.

Instead of being just passionate about quality, we go one step further: we endeavor to become the best in the world.

You can rest assured that you will enjoy every mouthful of our products. Our work and our high standards are our life. We invite you to be part of this culinary world.



AIR DRIED HAM WHOLE LEG



AIR DRIED HAM CUTS



AIR DRIED HAM CUTS



christl
GewürzTechnologie





Herbs de Provence



Majoran



Oregano



Parsley



Basil



Rosemary



Dill



Chilli Powder



Bay Leaf



Superior Paprika



Black Pepper



White Pepper



Pink Pepper Corn



Gravy Powder



Steak Seasoning



Pork Steak Seasoning

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This brochure showcases some of our key items,
for our complete selection, please ask
Food Square for the product list.

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