

## Your complete horeca supplier

Welcome to Sáenz Horeca, the complete supplier for professionals of the hotel trade, restaurants and catering. The 'horeca' sector requires partners who share their concerns and desires, professionals who love the job well done. This is the philosophy of Sáenz Horeca.

## Quality and safety

The quality department of Sáenz Horeca has one aim: to provide safe food. An external laboratory carries out microbiological and physical-chemical analysis of all our products.

We have developed and set up a HACCP (Hazard Analysis and Critical Control Points) that ensures the safety of the processes. We also participate in the Implementation of Management Systems and Quality Assurance UNE-EN-ISO Program.

According to our quality system, all raw materials undergo strict controls of temperature, pH, cleaning and disinfection (C+D), stock and expiration control.

Furthermore, as it states the European Food Safety Regulation, we have developed a precise computer program that carries out a precise monitoring of the traceability without interruption. From the source to the table.

## Facilities and equipment

The modern facilities and equipment of Sáenz Horeca allow us to improve the processes, to innovate and to multiply the production capacity. We offer a comprehensive meat complex with both own and integrated feedlots, a slaughterhouse, a butchering room, a cold store, a drying room for Iberian products and a versatile storage for cold meat.

We have distinctive refrigerators exclusive to each animal species. In addition to this, and based on the state-of-the-art technology, the freezing process is always respectful with the meat tissues.

In all our facilities, cleaning and disinfection (C+D) are vital and they are performed always with a low pressure and a high flow system, as the European regulations point out. The verification of the C+D efficiency is analyzed by an external laboratory that regularly takes samples of laminocultivos.

Also, all our processes are environmentally friendly, so that we have a place specially fitted out for recycling.

### **Cold logistics**

The distribution and delivery methods of Sáenz Horeca guarantee the maintenance of the cold chain during the whole process. For that purpose, we have our own fleet of refrigerated vehicles and a computer system that detects and instantly shows any temperature change.

At the same time, we apply a flexible production and marketing policy tailored to the needs of each client, which allows us to react quickly to their demands. We also offer a dynamic and independent "door to door" delivery service within 24/48 hours.

### **Innovation and technology**

Sáenz Horeca understands innovation as a tool that allows us to offer different market alternatives to our clients. From the R+D+I (Research, Development and technological Innovation) we develop new business lines like "Easy Cooking" and "Products with Art".

We also collaborate with the University of the Basque Country and with technology research centers. We develop new products and work on such interesting projects as the already mentioned "the meadow to the table", a complete tracking of the traceability and of many other aspects of interest.

Our aim is to anticipate the advances in the food industry and provide the best service to a demanding and innovative sector, such as the restoration.

### **All designed to satisfy**

Where others see uniformity, we see diversity, the diversity of our clients. In Sáenz Horeca everything is thought to meet your needs. This philosophy has allowed us to become the complete and reliable supplier of the horeca sector.

With specialized staff and always under the highest sanitary standards, we adapt ourselves quickly and effectively to the most diverse orders and to the most unexpected situations. This can only be achieved by teamwork: well-trained people who work professionally to satisfy other people. We speak your same language.