

Willms



TRADITIONAL GERMAN SAUSAGES



- German style
- From our own slaughterhouse and production
- Traditional recipes

Willms' sausages are of 100% German origin and are made according to traditional family recipes that have been existing since 1970. The sausages are made in a small valley near the Rhineland. The combination of the production site, the traditional recipes and the skill of the butchers gives the sausages their unique taste.



PRODUCT OF
GERMANY

SOURCING AND PROCESSING

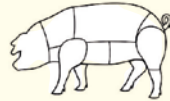
Willms' sausages are 100% of German origin. The pork material is sourced from long-term partners. Slaughtering, cutting and processing take place in the family's own operations to ensure quality and transparency. The products are then sold directly to retailers or through long-term partners to ensure correct product placement.

1



Sourcing
From long-term partners only.
Pigs born and raised in Germany.

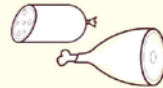
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Slaughtering
Own slaughterhouse for sustainable production, quality management and transparency



Retail
Direct delivery to retail or trade partners



Processing
Our products are processed in our family-owned production plants, using traditional recipes.

4

3

PRODUCTS

The range of sausages includes the most traditional German sausages.

Bockwurst Krakauer Truffle Bockwurst Frankfurter Cheese Wiener Bratwurst Snail Sausage



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