



*Always thinking
ahead. And
leading the way!*

*For 50
years.*



FINDING SOLUTIONS. TIME AND AGAIN.



Since CDS was founded 50 years ago, the company has evolved into **a global player with a focus on natural casings, special meat cuts & offal and frozen food services.**

How did we manage it? Through constant innovation, recognising what customers want, breaking new ground, persistence, and a firm belief in progress. And – last but not least – through a workforce who are united in commitment and responsibility and without whom such a long success story would never have been possible.



SPECIALITY: NATURAL CASINGS.

Beef casings, hog casings and sheep casings are inextricably linked to the name CDS. Tubes and pipes in the SilberPfeil® product family guarantee maximum product safety and ensure the utmost profitability and efficiency.



SPECIALITY: FROZEN GOODS – REFINING, FROZEN FOOD SERVICES AND MORE.

Besides refining special meat cuts & offal and packaging them in line with the specific wishes of discerning customers all over the world, CDS also serves the food industry as a system partner specialising in frozen food services. Customers also include the pharmaceutical and pet food industries. High-quality raw food cubes for dogs are produced and sold under the Graf Barf brand.



2022: Double anniversary

A reason to celebrate: 50 years of CDS. And son Michael Hackner has been at the company for 25 years. The course for the future has been set.

2019: CDS safety offensive

All tubes and pipes in the SilberPfeil® product family no longer contain loose parts in the form of stoppers or rings, guaranteeing maximum safety in the area of sausage production.

2008 + 2017: Further cooperation in China

The founding of further joint ventures in China, which continue to work successfully to this day.

2002: CDS Poland

The founding of CDS Polska Spolka z.o.o.

1999: The CDS SilberPfeil® is launched

The unique pipe conquers the market.

1998: Ground-breaking for the new building

Six construction phases result in one of the biggest and most modern cold store and the biggest producer of special meat cuts and offal in southern Germany.

1997: Two at the top

May: The founding of the first joint venture in China for the manufacture of sheep casings.

October: Michael Hackner joins the company. Continuous expansion of the company under the dual leadership of Hanspeter and Michael Hackner to its current size.

1990: Initial business contacts in China

CDS starts to import natural casings directly from China. This lays the foundations for the trusting partnerships and contacts as well as the later export business to China.

1981: Expansion

CDS starts directly marketing natural casings. And the internationalisation process begins with the supply of specialities such as beef tripe and pig stomachs to other European countries.

1972: The birth of CDS

Out of Hans Hackner & Sohn KG, Hanspeter Hackner takes over a supplier. This lays the foundation for Crailsheimer Darm-sortieranstalt GmbH (CDS). The business supplies butchers' associations and distributors with natural casings.

1928: Foundations

Hans Hackner founds the company Hackner, Blösinger & Kübel at the slaughterhouse in Frankfurt – laying the foundations for the successful Hackner family business.

50 years
of total commitment –
the results are pretty
impressive.

Hanspeter Hackner

Founder, heart
and soul of CDS



25 years
working with my father?
It doesn't get any better!

BE PROFESSIONAL. AND REMAIN HUMAN.

What does it take to be successful? Vision and perseverance? Courage and moderation? A keen eye for market opportunities? The willingness to innovate? All of the above are needed. But Hanspeter Hackner also has something else that is really important:

one hundred per cent dedication to his life's work, a passion for the industry and the firm conviction that success is all about teamwork and a committed workforce always plays a major part.

THE FUTURE IS ALREADY HERE. LET'S SHAPE IT.

The great thing is that the CDS success story is not yet complete. The next chapters are waiting to be written. That's because the national and international markets are growing and changing. Ideal for a company that is constantly seeking challenges.

Michael Hackner

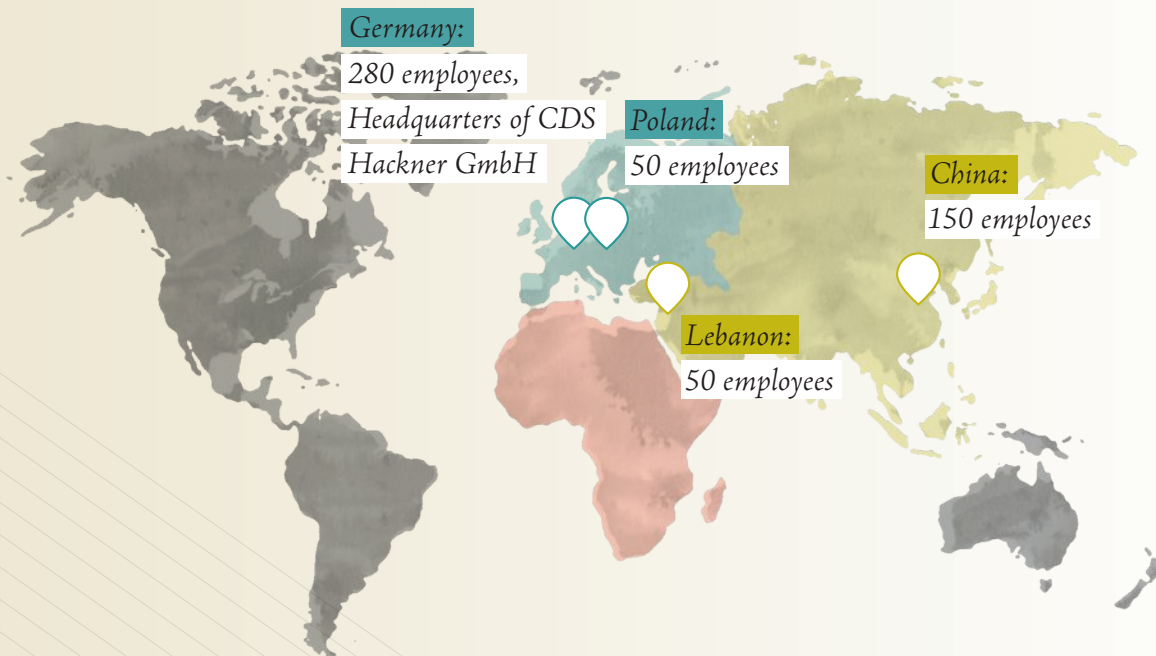
Management and driving
force for the future at CDS



CDS Hackner:
A success story.

MISSION MEAT. ALWAYS FULLY COMMITTED.

CDS employs 280 people on a site covering 40,000 square metres at its Crailsheim headquarters alone. The turnover is around 80 million euros. There are also sites in China, Poland and Lebanon. And yet CDS remains a family-run business – with all of the advantages that come with it: **flexibility, responsibility and the ability to make decisions quickly.**



MAXIMUM UTILISATION. BECAUSE IT IS SUSTAINABLE.

Let's take a pig with a slaughtered weight of 90 kg. Between 25 and 30 per cent of the parts are not required as a food in Germany – that's an incredible 27 kg! But they make a contribution to the world's food supplies. That's because we refine these parts and deliver them to the very places where they are considered a delicacy. The more parts utilised the better.

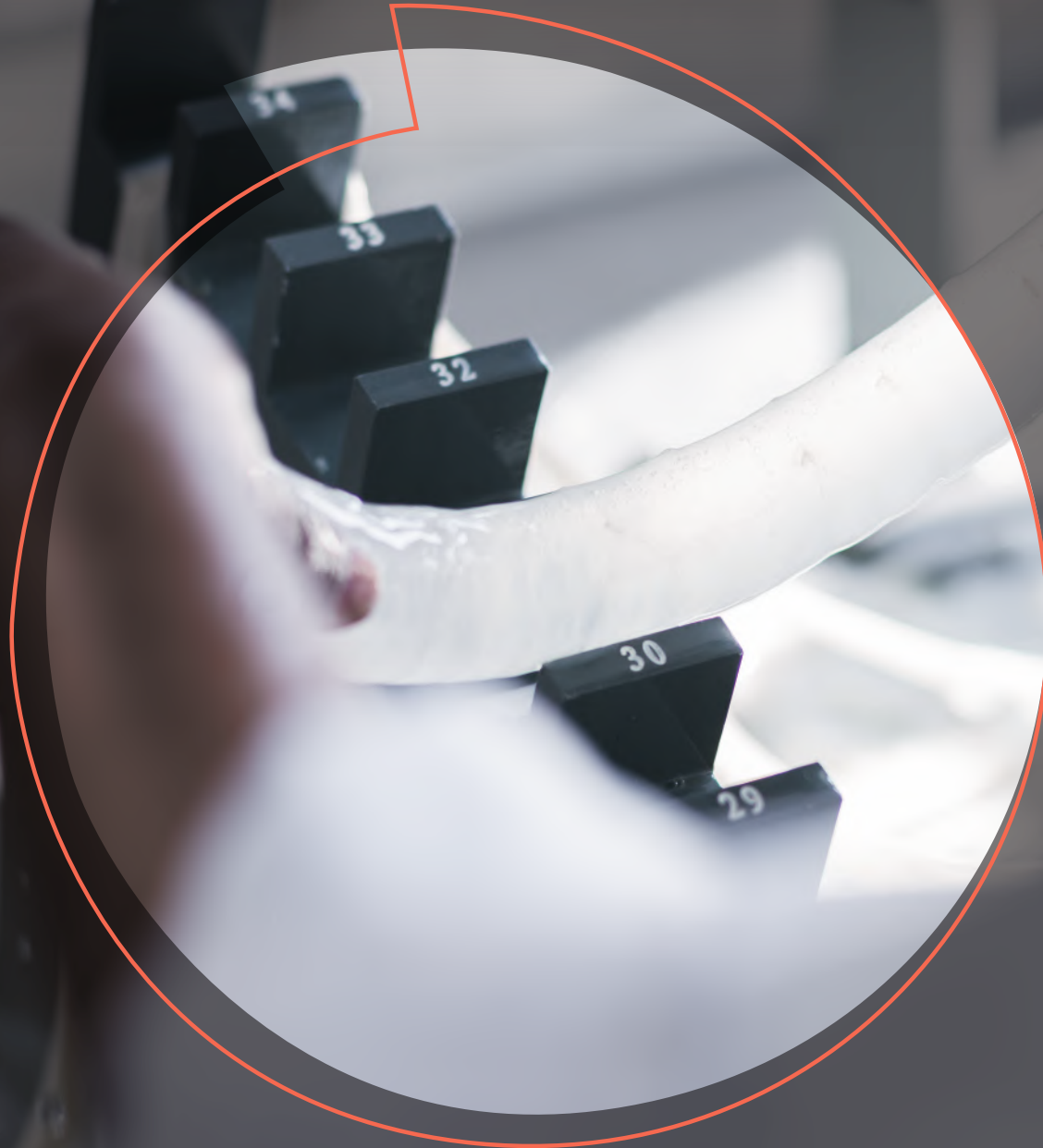
Satisfaction. All the way down to the finest detail.

More than 1,600 partners and customers in over 60 countries place their trust in the company from Crailsheim. These figures are pretty impressive. The secret behind it all:

- Trusting and close cooperation with all customers.
- Fast identification and production of specific requirements and wishes.
- Detailed and active support with economic optimisation processes.



*Natural casings.
Always top quality.*



Find out more in our information film.
Simply scan the code to watch it.



*Our aim is simple: we want to supply our customers
with the best natural casings. And ensure the highest
product safety for sausage production.*

**STANDARDS?
WE SET THEM!**

THE NATURAL CASING IN A CLASS OF ITS OWN.

As a market leader in quality and innovation, we can look back on almost 100 years of family tradition. Step by step, we have developed our ideas and made them ready for market. Some were unspectacular, while others have been patented. We have further developed existing concepts, but also come up with brand new and revolutionary ideas. In doing so, we always keep our eye on the market: what kind of additional qualitative and economic value can we offer our customers? This is how our natural casing products have evolved and set benchmarks, enabling our customers to process their sausages highly efficiently, while ensuring the highest quality and safety.



You are always on the safe side with the CDS SilberPfeil® system and our food-safe Fresh Packs.



EFFICIENCY? YOU CAN SAFELY SAY THAT!

The CDS Fresh Pack with barcode.

This is the ideal packaging for ensuring freshness and a long shelf life for our natural casing products. Ideal to open thanks to the tear strip. Also in neutral packaging for resellers. A barcode on every container allows each one to be traced digitally.

The bend-back trick.

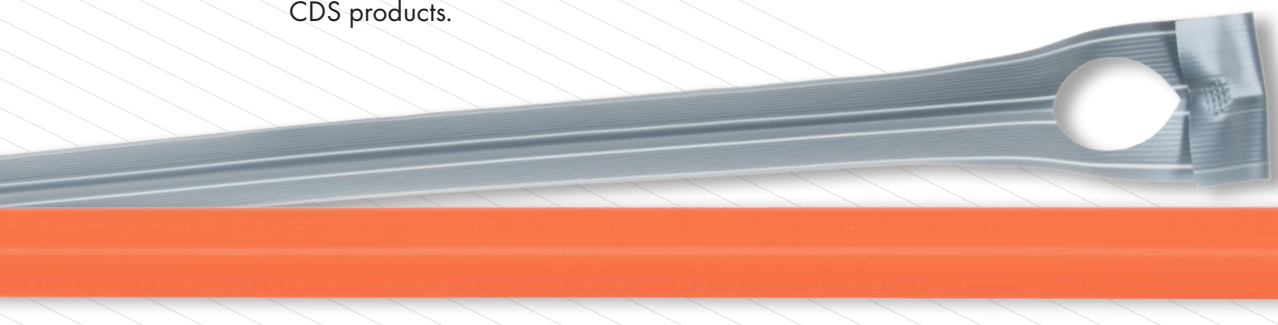
All pipes in the SilberPfeil® product family have bendable, flexible end pieces that securely and firmly hold the casing, while still easily sliding onto the filling tube – and there are no loose parts. It doesn't get any safer or more efficient than that.

CDS colour management.

An intelligent colour management system for tubes, pipes and nets in the SilberPfeil® product family provides clear information about calibres and qualities – without any loose parts.

CDS quality management.

Certified in accordance with IFS Food Version 7: consistent quality management guarantees our customers the utmost safety for all CDS products.



Preserved in salt for a long shelf life and optimal storage.



When it comes to hygiene and quality control, our team works in accordance with certified standards – and goes far beyond them. You can be sure of that! After all, we care about the safety of your products.





Certified in accordance with
the IFS Food Higher Level

WE CARE PASSIONATELY ABOUT SPECIAL MEAT CUTS & OFFAL.



Numerous parts of the slaughtered animal that do not make it to the plate in Germany are considered delicacies in other regions of the world. We refine them and deliver them to the places where they are appreciated and in demand. The global markets are growing in this regard. And we are growing with them.

ADDING VALUE? WELL AND TRULY!

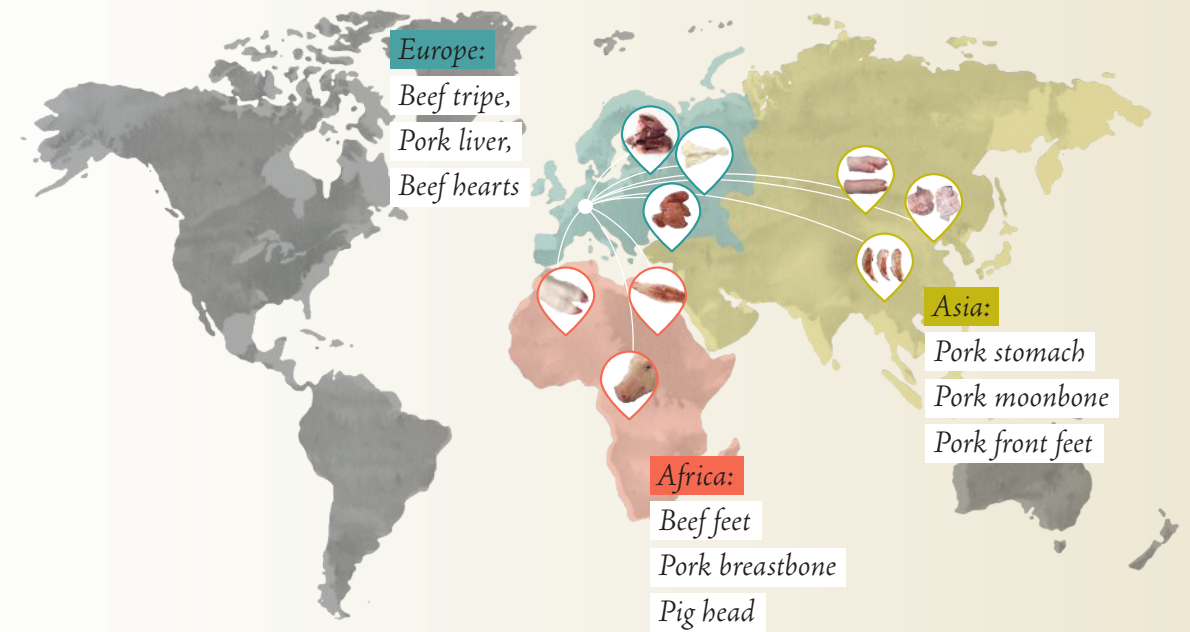


*We deliver products that
are delicacies elsewhere.*



*Manual work
ensures high quality.*

**UTILISING THE WHOLE ANIMAL MAKES
A CONTRIBUTION TO THE WORLD'S FOOD SUPPLIES.**



REGIONAL COORDINATION? DEFINITELY!

Whether beef feet, pig heads or pork moonbones, we monitor the markets and deliver refined products to the places where they are appreciated. In doing so, we pay strict attention to regional preferences and special requirements. Only by doing so can we continue to grow as a partner to our customers and keep on bringing new products onto the market.

*Beef feet, refined by us in line
with individual needs, are highly
sought after delicacies, and not
just in Africa.*



*Our food specialists diligently and precisely
inspect the quality of our products every day.*

STONE-COLD UNBEATABLE.

FROM FREEZING TO DELIVERY: FULL SERVICE ALONG THE COLD CHAIN.

We are your system partner for frozen food services – with a unique service model for all areas of the food industry. Our major benefit: maximum flexibility. We provide solutions for all customer requirements, from receiving incoming goods to collection or delivery.



Whatever your requirements and regardless of how demanding the challenge may be. We make many things possible. After all, customer requirements are there to be met.

*Short freezing times down to -18 degrees?
No problem!*



FULL SERVICE? WE CAN DO IT.

Whether packaging, labelling, freezing, palletising, storing, order picking or defrosting, our frozen food service takes care of it – in certified quality and with maximum safety. We are your reliable partner right through to container loading and customs clearance. In every area, we are there with innovative high-quality technologies. One example among many: using special measurement and control processes, we keep your goods at the temperature you require until they are collected. The frozen food service provided by CDS saves you having to keep capacity available in your own warehouse, thereby easing the load, particularly when it comes to seasonal articles.



Block, slice, stick or cube? First-class product quality cut and deep-frozen.



Food products are stored in various temperature zones.



Good on the inside, good on the outside: every single product is subject to strict quality control.





*Numerous animal products
make a key contribution to
research and development
in the field of medicine.*

PHARMACEUTICS? OUR SERVICES ARE ALSO APPRECIATED HERE!



CDS has been a highly rated supplier of raw materials to the pharmaceuticals industry for a number of years. Mucosa, for example, is an important raw ingredient in the production of the anticoagulant heparin. Yet the duodenum, pancreas, gallbladder and gallstones are also in demand in the pharmaceutical market.



EXPERIENCE COUNTS. ESPECIALLY WHEN IT COMES TO PET FOOD IN 100% FOOD-GRADE QUALITY.

We are an integral part of the pet food industry as an experienced and expert system supplier. Here, too, we can fully play to our strengths by individually reacting to all requirements. In order to increase production safety, for example, we make sure that virtually none of the raw ingredients come in single packaging. Or we supply individual block sizes of between 20 and 50 kg, which we can store in our own cold store on an interim basis, if required.



THE BEST FOR DOGS? WE TAKE CARE OF IT!

OUR EXCLUSIVE PREMIUM BRAND: GRAF BARF.

A growing number of dogs are rightly fed raw food. That's because the BARF diet offers many benefits – from really tasty meals to a shiny coat and a healthy dog. Our Graf Barf raw meat food is 100 per cent suitable for dogs, natural and comes in complete food-grade quality. The meat we use is absolutely fresh and gently shock frozen down to -18°C immediately after inspection by the incoming goods department. This fully preserves the natural character of the food. Whether beef, lamb or chicken, the complete menus make dogs happy – and our customers too.

This is another good example of how CDS identifies market potential and comes up with successful solutions.

Find out more about Graf Barf in our online shop:
www.graf-barf.de

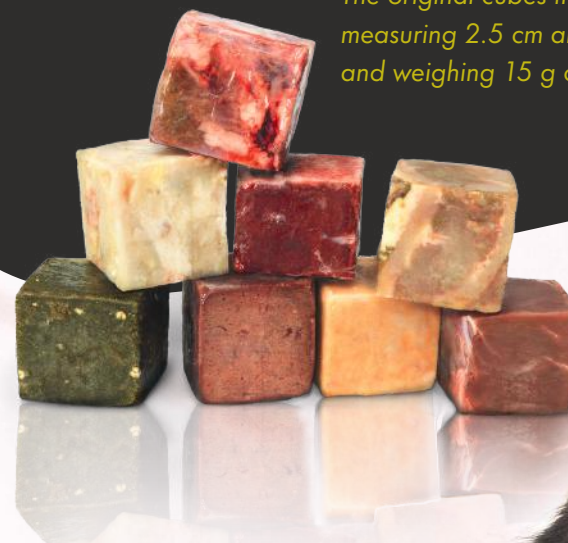


PRIVATE LABEL SOLUTIONS:

Do you have ideas for your own raw meat food brand?
We will give you everything you need for a successful market entry.

Happiness in a cube.

The original cubes from Graf Barf, measuring 2.5 cm along the edge and weighing 15 g on average.



*Your dog
will love you.*

*Michael Hackner,
Managing Partner*



OUR AIM? TO ALWAYS GIVE EVERYTHING!

High-quality products and services go hand in hand at CDS. This is the only way of maintaining and improving our high level of standards. It is also really important to keep our eyes open and listen carefully to people and the markets. That is how we come up with new solutions, new product ideas and innovative approaches. We can only live up to these high standards by working together with all of our colleagues as a team.

We relish every new challenge.

*Please contact us
at any time.*

CDS Hackner GmbH

Your partner for natural casings, special meat cuts & offal and frozen food services.

CALL US ON +49 (0)7951 3910

You can find your personal service representative and their contact details at **www.cds-hackner.de**



*The CDS
company head-
quarters in
Crailsheim.*

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**OUR MISSION:
TO SERVE YOU!**