



*Being different.
And above all,
better.*



IT'S THE FAMILY AND THEIR IDEAS THAT MAKE THE DIFFERENCE



The fact that our family coat of arms, dating back to 1657, features a meat cleaver shows that the butcher's trade is in our genes. This in-built motivation is what helped us develop from a small business at the old slaughterhouse in Frankfurt to a market leader in quality and innovation, a global player for special meat cuts & offal and a system provider of frozen food services. As a family-run company we dare to be bold and are in a position to implement product innovations quickly. And because we know our customers so well, we always have a solution for their needs. The family and the ideas - that's what makes the difference for us.

FOUNDING.

Hans Hackner founds the company Hackner, Blösinger & Kübel at the slaughterhouse in Frankfurt.

1928

EXPANSION.

The internationalisation begins. For the first time, specialities like beef tripe, beef feet and pork stomachs are supplied to other European countries.

1981

TWO AT THE TOP.

Michael Hackner joins the CDS company. Consistent expansion under the dual leadership of Hanspeter and Michael Hackner turns the company into what it is today.

1997

REORIENTATION: MISSION MEAT.

This new slogan conveys our global responsibility to sustainable, careful processing and providing the highest quality food products.

2015

1972

CDS IS BORN.

Hanspeter Hackner takes over a key supplier. This lays the foundations for Crailsheimer Darmsortierbetrieb GmbH (CDS), a business that supplies butchers' associations and distributors with natural casings.

2003

LAUNCH OF FROZEN FOOD SERVICES.

Absolute freshness guaranteed: with visionary foresight, freezing capacities of up to 500 tonnes per day have been created.

2015

TIME FOR A NEW GENERATION TO TAKE THE HELM.

Michael Hackner becomes CEO (owner).

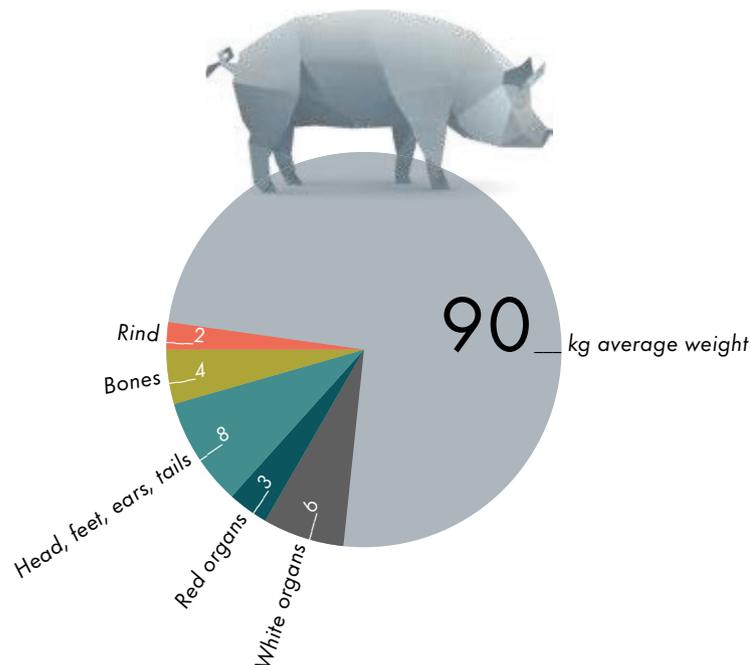
2019

CDS INNOVATION.

CDS sets a new standard in safety: all tubes and pipes from the SilberPfeil® product family no longer contain any loose parts such as stoppers or rings, which ensures maximum safety in sausage production.

CREATING VALUE

Using the example of a pig with a slaughtered weight of 90 kg to show how we utilise all parts of the animal: 25 to 30% goes unused because these parts of an animal are not popular as food in countries like Germany. But they make a contribution to the world's food supplies because we refine and deliver them where they are then prepared in accordance with local traditions and where people enjoy eating them as a delicacy.



Today, son Michael and father Hanspeter Hackner manage a family company with the three business segments of natural casings, special meat cuts & offal and frozen food services. In Crailsheim, Germany, the company works with 330 employees on an operational area of 40,000 square metres, generating a turnover of more than 100 million euros.



NATURAL CASINGS.

From hog, sheep and beef
in certified top quality.



SPECIAL MEAT CUTS & OFFAL.

For the global market.



FROZEN FOOD SERVICES.

Full service for the
food industry.

OUR NATURAL CASINGS:

BENCHMARKS FOR QUALITY, PROFITABILITY AND INNOVATION



We are market leaders with our hog casings, beef casings and sheep casings and can look back on almost 50 years of experience. And we haven't only set benchmarks with our certified quality, but also with our technical innovations. So it's not surprising that CDS has exclusively developed a new, unique safety standard: all tubes and pipes from the SilberPfeil® product family contain no stoppers or rings so there are no longer any loose parts. That means maximum product safety and even more efficiency and profitability in sausage production.



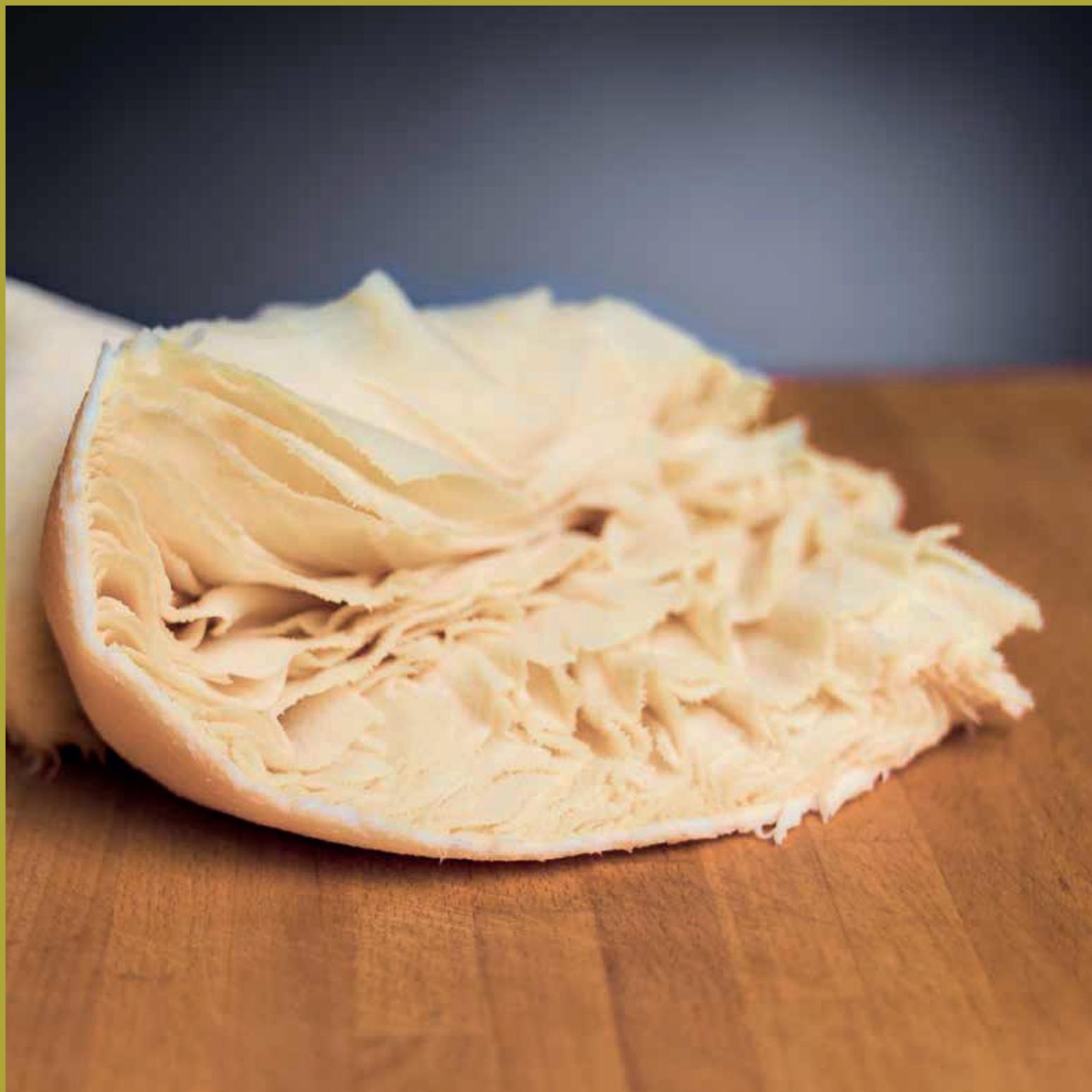
Whether soft tube, pipe or Fresh Pack, with CDS you're guaranteed to be on the safe side.



*Natural casings in
a class of their own.*



Find out more in our video.
To watch it, simply scan this
QR code.

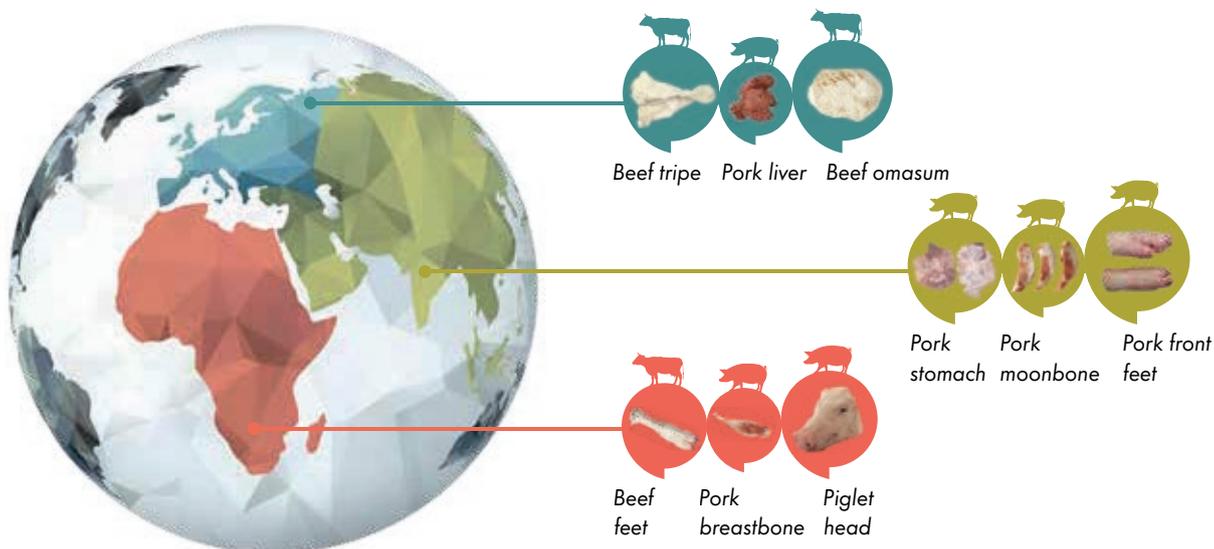


REFINED SPECIAL MEAT CUTS & OFFAL

IN OTHER COUNTRIES A DELICACY.

Tastes differ, after all: just because certain so-called animal by-products no longer appear on menus in Germany or the rest of Europe, it doesn't mean that they aren't appreciated as a popular delicacy in other countries. We were the first company to recognise this potential. We primarily supply countries in Africa and Asia with such meat & offal specialities. They make up around 30% of a slaughtered animal. And in the meantime, we have taken it much

further: we can react individually to the wishes of our customers and refine products according to each particular country's eating habits. And so the Hackners' curiosity when it comes to international cuisine, as well as their passion for fine food products, has contributed to the fact that an animal slaughtered today almost completely fulfils its purpose: of being used as valuable food.



- How to fulfil customer wishes?
- With flexible solutions.



SYSTEM PARTNER FOR
THE FOOD INDUSTRY:

FULL FROZEN SERVICE FROM FREEZING TO DELIVERY

Packaging, labelling, freezing, palletising, storing, order picking, defrosting: as a system partner for frozen food services, we offer a unique service model for the food industry. Our advantage: flexibility. We have solutions for the most varied customer requirements, from receiving incoming goods to collection or delivery.

FREEZING.

The lowest temperatures and high circulating speeds guarantee short freezing times and therefore absolute freshness with minimum weight loss. We offer you plate freezing or conventional shock freezing (cardboard boxes/E2 boxes), with capacity for up to 500 tonnes per day.



STORING.

CDS stores natural casings and frozen food products on computerised sliding shelves with a capacity of 33,000 pallets. Our computerised management control system offers maximum flexibility for your requirements.

Germany
330
employees.
Headquarter of
CDS Hackner GmbH.

Lebanon
75
employees.

Poland
50
employees.

China
150
employees.

THE BEST PRODUCTS ARE ONLY THE BEST WHEN THE SERVICE IS OF AN EQUALLY HIGH STANDARD

Our mission is market leadership when it comes to quality and innovation, as well as providing the best service for our partners and customers. Of which we have more than 1,600 in over 60 countries. And it's the same everywhere else as it is here in Germany: we are on a constant mission to fulfil customer requirements, provide effective support with products and technology and to optimise profitability. Forming the basis of this is a trustworthy and close partnership with our customers. We're on the case! Every single day.

PLEASE CONTACT US AT ANY TIME.

Call us on +49 7951 391-0

Find the details of your personal service representative at www.cds-hackner.de

*Michael
Hackner*
CEO (owner)





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

DE
BW 01 117
EG