

Volys Star

Chicken and turkey specialities

Volys Star's extensive range of turkey and chicken charcuterie is based on more than 60 years of experience.

We offer both classic as well as innovative tastes based on changing consumer needs in a global marketplace.

Our products are ideally suited for the delicatessen as well as the self service counter. Made with passion, delivered with pride : that is what Volys Star is about.

Charcuterie
Turkey, chicken
& specialities



Turkey / Dinde / Truthahn / Pavo





	<p>art. 101</p> <ul style="list-style-type: none"> • Formed turkey breast • Filet de dindonneau • Geformtes Putenbrust • Pechuga de pavo
	<p>art. 103</p> <ul style="list-style-type: none"> • Smoked turkey breast • Filet de dinde fumé • Geräucherter Putenbrust • Pechuga de pavo ahumado
	<p>art. 104</p> <ul style="list-style-type: none"> • Grilled turkey roll • Rôti de cuisses de dindonneau • Gegrillter Putenroll • Pavo a la parilla
	<p>art. 107</p> <ul style="list-style-type: none"> • Cooked turkey breast • Filet de dinde façon jambon • Gekochter Putenbrust • Pechuga de pavo cocido
	<p>art. 112</p> <ul style="list-style-type: none"> • Grilled turkey breast • Poitrine de dindonneau grillée • Putenbrust gegrillt • Pavo asado
	<p>art. 118</p> <ul style="list-style-type: none"> • Drycured smoked turkey breast • Filet de dinde fumé • Putenbrust traditionell gerauchert • Pavo ahumado de forma tradicional
	<p>art. 122</p> <ul style="list-style-type: none"> • Smoked turkey strips • Bacon de dinde • Truthahn Bacon • Bacon de pavo
	<p>art. 131</p> <ul style="list-style-type: none"> • Flemish toast thigh • Jambon de dinde fumé • Geräucherter Toast schincken • Jamon de pavo ahumado
	<p>art. 134</p> <ul style="list-style-type: none"> • Lean turkey sausage • Saucisson de dinde maigre • Magere Putenbrust • Salchichon de pavo magro
	<p>art. 141</p> <ul style="list-style-type: none"> • Turkeyroll with dill • Roulade à l'aneth • Truthahnbraten mit Dill • Pavo con eneldo
	<p>art. 144</p> <ul style="list-style-type: none"> • Turkey breast plain • Poitrine de dinde • Truthahn Brust • Pechuga de pavo
	<p>art. 146</p> <ul style="list-style-type: none"> • Poultry sausage with pepper • Saucisson au poivre • Truthahn Krakauer • Salchichon con pimienta
	<p>art. 147</p> <ul style="list-style-type: none"> • Smoked turkey breast • Poitrine de dinde fumée • Truthahnbrust gerauchert • Pechuga de pavo ahumado
	<p>art. 150</p> <ul style="list-style-type: none"> • Turkey thigh ham • Jambon de dinde • Putentoastschinken • Jamon de pavo

	<p>art. 158</p> <ul style="list-style-type: none"> • Peppered turkey roast • Roulade de dinde au poivre vert • Pfefferbraten • Pavo a la pimienta 		<p>art. 200</p> <ul style="list-style-type: none"> • Festive turkey • Roulade à la bretonne • Truthahn tricolore • Pavo tricolor
	<p>art. 167</p> <ul style="list-style-type: none"> • Cooked turkey leg meat 'Aurora' • Dinde façon jambon 'Aurora' • Gekochter Puten 'Aurora' • Pavo cocido 'Aurora' 		<p>art. 214</p> <ul style="list-style-type: none"> • Turkey roll with olive • Roulade aux olives • Putenroll mit Oliven • Pavo con aceitunas
	<p>art. 16805 - 16810</p> <ul style="list-style-type: none"> • Drycured turkey strips • Lardinettes • Putenstreifen • Tiras de pavo curado 		<p>art. 223</p> <ul style="list-style-type: none"> • Turkey thigh with parsley • Jambon de dinde persillé • Truthahnpastete mit Petersilien • Jamon de pavo con perejil
	<p>art. 181</p> <ul style="list-style-type: none"> • Turkey breast • Poitrine de dinde • Truthahn Brust • Pechuga de pavo 		<p>art. 83182</p> <ul style="list-style-type: none"> • Smoked turkey salami style • Dinde fumé style salami • Geräucherter Puten Salami Stil • Pavo ahumado estilo salami
	<p>art. 186</p> <ul style="list-style-type: none"> • Drycured smoked turkey breast in loafshape • Filet de dindonneau fumé artisanal (en pain) • Putenbrust gepökelt & gerauchert (BrotForm) • Pavo curado y ahumado (forma de pan) 		<p>art. 83282</p> <ul style="list-style-type: none"> • Turkey roll with tomatoes and raisins • Roulade aux tomates et raisins • Putenroll mit Rosinen und Tomaten • Pavo con tomates y pasas
	<p>art. 196</p> <ul style="list-style-type: none"> • Premium turkey breast • Poitrine de dinde premium • Truthahnbrust premium • Pechuga de pavo premium 		<p>art. 92981</p> <ul style="list-style-type: none"> • Turkey breast with cream cheese • Filet de dinde au Philadelphia • Putenbrust mit frischer Käse • Pechuga de pavo con queso fresco
	<p>art. 199</p> <ul style="list-style-type: none"> • Pure turkey breast • Filet de dinde • Truthahnbrustfilet • Pechuga de pavo 		

Standard shelflife = 6 weeks at 4°C.

⌘ Possibility to extend shelflife to max. 20 weeks at 4°C.
(Extra cost involved)

Chicken / Poulet / Hähnchen / Pollo

	<p>art. 110</p> <ul style="list-style-type: none"> • Chicken white • Blanc de poulet • Hähnchenweiss • Blanco de pollo
	<p>art. 113</p> <ul style="list-style-type: none"> • Chicken white in poultry shape • Filet de poulet en forme de poulet • Hähnchenpastete in Putenform • Pollo forma de pavo
	<p>art. 115</p> <ul style="list-style-type: none"> • Chickenroll with provencal herbs 'Provenca' • Roulade de volaille aux fines herbes • Hähnchenpastete mit Kräuter • Pollo con hierbas finas
	<p>art. 121</p> <ul style="list-style-type: none"> • Roast chicken meat • Poulet rôti • Gebackenes Hähnchen fleisch • Pollo asado
	<p>art. 169</p> <ul style="list-style-type: none"> • Stuffed chicken with broccoli • Filet de poulet farci de brocoli • Gefüllte Hähnchenbrust mit Broccoli • Pollo relleno con brocoli
	<p>art. 170</p> <ul style="list-style-type: none"> • Chicken breast • Filet de poulet • Gebackene Hähnchenbrust • Pechuga de pollo
	<p>art. 171</p> <ul style="list-style-type: none"> • Stuffed chicken breast • Filet de poulet farci • Gefüllte Hähnchenbrust • Pechuga de pollo relleno
	<p>art. 180</p> <ul style="list-style-type: none"> • Italian chicken roll • Rôti de poulet à l'italienne • Italienische Hähnchen roulade • Pollo al estilo italiano
	<p>art. 209</p> <ul style="list-style-type: none"> • Chicken roll with paprika • Roulade de poulet au paprika • Gebackene Hähnchenpastete mit Karotten • Pollo con paprika
	<p>art. 272</p> <ul style="list-style-type: none"> • Chicken breast 'Vitalight' • Filet de poulet 'Vitalight' • 'Vitalight' Hähnchen • Pechuga de pollo 'Vitalight'
	<p>art. 16385</p> <ul style="list-style-type: none"> • Chicken breast moroccan style • Filet de poulet à la marrocaïne • Hähnchenformpastete Marokkan. Art • Pollo al estilo marroqui
	<p>art. 85785</p> <ul style="list-style-type: none"> • Chicken meat loaf • Pain de viande de poulet • Ofengebackenes Hackbraten • Pastel de pollo
	<p>art. 85885</p> <ul style="list-style-type: none"> • Chicken breast with sundried tomatoes • Filet de poulet aux tomates séchées • Hähnchenbrust mit getrockene Tomaten • Pechuga de pollo con tomates secos