

POLISH PORK

TRADITION • QUALITY • INNOVATION



Польская свинина
традиции • качество • инновации

Polish Pork Industry Presentation

Showcasing Poland's excellence in pork production at the 27th Central
Asian International Food Industry Exhibition – FoodExpo Kazakhstan 2025



Pork – The Meat That Shapes Poland's Economy and Culinary Tradition

Polish pork is a combination of centuries-old breeding traditions and modern production and processing technologies.

We are proud to present it during the FoodExpo Kazakhstan trade fair. Our mission is to promote Polish pork as a product that is:

- healthy and safe,
- delicious and versatile in the kitchen,
- produced in accordance with strict quality and animal welfare standards.

Poland is an agricultural country where pork plays a key role in both the economy and culinary tradition.

We want to share this richness with our international partners.

The history of pork consumption in Poland dates back to the Middle Ages, when pig farming was a fundamental source of food for rural communities. Chronicles from the 13th and 14th centuries already mention pork as a widely available meat, valued for its taste and ease of preservation.

Today, fresh meat and cold cuts are an essential part of Polish households' daily shopping baskets – more than 98% of them regularly purchase these products.

In Poland's meat consumption structure, pork holds the leading position – the average Pole eats about 40 kilograms per year. Poultry ranks second, with consumption exceeding 30 kilograms per person annually, while beef has a much smaller share, at only around 2 kilograms per person.

Polish consumers appreciate pork for its flavor, culinary versatility, and affordability. Thanks to a long-standing tradition of meat processing, pork remains a cornerstone of Polish cuisine – from everyday family meals to festive celebrations.



Polish Pork in Numbers

Poland is the fourth-largest producer of pork in the European Union. In 2024, pig slaughter reached 1.9 million tonnes (equivalent to 19.9 million head), accounting for 9.0% of total EU pork production.

In the EU ranking, Poland is preceded by:

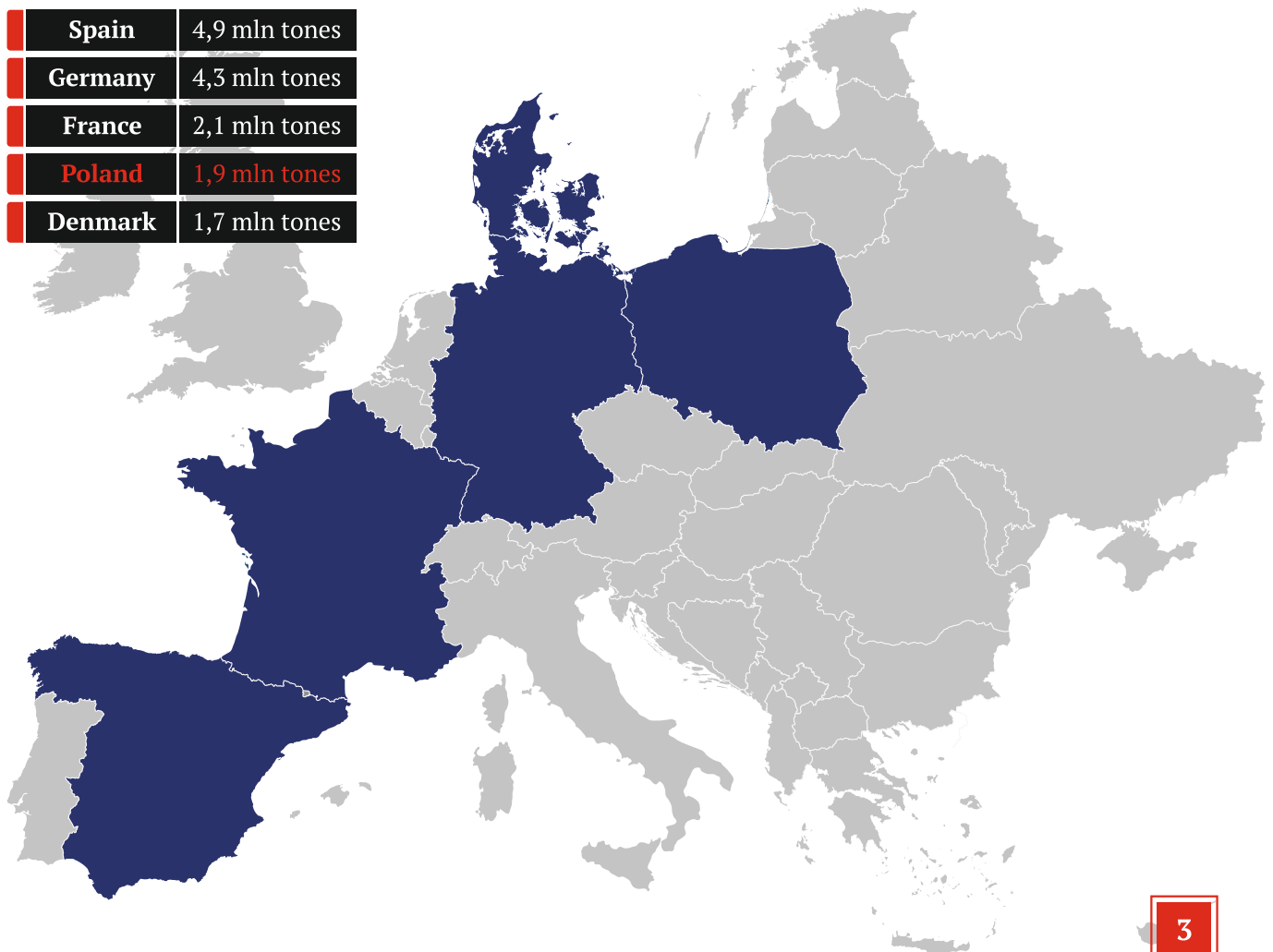
- Spain – 4.9 million tonnes,
- Germany – 4.3 million tonnes,
- France – 2.1 million tonnes.

At the end of December 2024, Poland's pig population amounted to 9.1 million head, and around 47.8 thousand farms were engaged in pig production.

Polish pork is sold not only on the domestic market but also exported to all continents. The largest export volume goes to European Union countries, which account for over three-quarters of total foreign sales. However, non-EU markets — particularly in Asia, Africa, and the Middle East — are gaining increasing importance, where Polish meat is appreciated for its quality, safety, and competitive price.

The largest pork producers (TOP 5) in the EU in 2024

Spain	4,9 mln tones
Germany	4,3 mln tones
France	2,1 mln tones
Poland	1,9 mln tones
Denmark	1,7 mln tones



Quality and safety

Polish pork meets the highest European Union standards and the requirements of international markets.

This is the result of a multi-stage control system and the commitment of both producers and supervisory institutions.

Safety – The quality of pork is monitored at every stage of production – from breeding and transport to slaughter, processing, and distribution. Veterinary services play a key role by systematically monitoring animal health and overseeing food entry into the market.

Trusted suppliers – Polish meat plants cooperate mainly with verified local farmers who deliver livestock that meets strict quality requirements. This guarantees consumers that the meat comes from safe and fully traceable sources.

Modernity – Polish processing plants hold HACCP, BRC, and IFS certifications, confirming the highest level of organization and quality control. Modern farming systems ensure better animal welfare conditions, while advanced processing lines guarantee high efficiency and consistent product quality. Automated systems, digital monitoring, and meat traceability technologies place the Polish pork industry among the leaders in Europe.

Animal welfare – Environmentally friendly and sustainable farming methods are becoming increasingly important, reducing the environmental impact of production and meeting the expectations of conscious consumers.



Feed Production

Poland is a major grain producer, supplying the base for high-quality animal feed. This ensures optimal nutrition, directly translating into superior meat quality.



Breeding

We combine centuries-old tradition with state-of-the-art technologies. EU standards and regulations are among the most stringent in the world, ensuring both food safety and animal welfare.



Pig Procurement

Livestock comes primarily from trusted local farmers, ensuring transparency in the supply chain and full traceability of meat origins.



Processing

Innovative technologies combined with culinary tradition form our recipe for meat products that blend authentic taste with modern market expectations.



Storage

Modern cold storage facilities in processing plants guarantee meat freshness, preserving its natural flavor and aroma until delivery to the market.



Logistics

Meat transport requires special attention to temperature control and hygiene. Polish producers use advanced refrigeration systems, allowing products to reach customers worldwide – by land, sea, or air.

Quality Certificates – A Guarantee of Polish Pork Safety

Polish meat processing plants and slaughterhouses operate in accordance with the highest international standards.

Quality certifications confirm that Polish pork — served both domestically and abroad — is produced safely, under strict control, and in full compliance with global market requirements.

IFS Food – International Food Standard

An international standard for food quality. It confirms compliance with global requirements in the areas of quality management systems, production processes, risk management, environmental conditions, and supplier control.



BRC Global Standard for Food Safety

A global food safety standard awarded to producers who meet strict requirements regarding hygiene, production processes, supplier management, and internal audits.

HACCP (Hazard Analysis and Critical Control Points)

An international food safety system designed to identify and control potential hazards at every stage of food production and distribution.



Thanks to these certifications, Polish pork is not only tasty and highly valued, but also safe and fully compliant with international quality standards. They serve as proof of the professionalism of Polish producers and their ability to compete successfully in global markets.



Export directions and logistics

Polish pork reaches markets all around the world. In 2024, exports of pork products from Poland totaled nearly 600,000 tonnes, representing an increase of about 9% compared to 2023. The export value reached nearly EUR 1.9 billion.

Main Export Destinations

European Union – The dominant market for Polish pork. In 2024, around 75% of exported pork was shipped to EU countries.

Asia – Key destinations include China, Vietnam, the Philippines, and South Korea, where the growing demand for pork supports the expansion of Polish exporters.

Eastern Countries – Poland is a significant supplier to Central Asian and Eastern European markets, including Kazakhstan, Ukraine, and Uzbekistan.

Africa – Polish pork is also present in North and West African countries, where it is gaining increasing recognition and trust.

Logistics

Thanks to its strategic geographic location, Poland has access to land, sea, and air transport networks, enabling flexible and efficient logistics solutions that ensure quick delivery to partners across all continents.

Road Transport – The primary method for distributing meat and processed products, especially to European and Eastern markets.

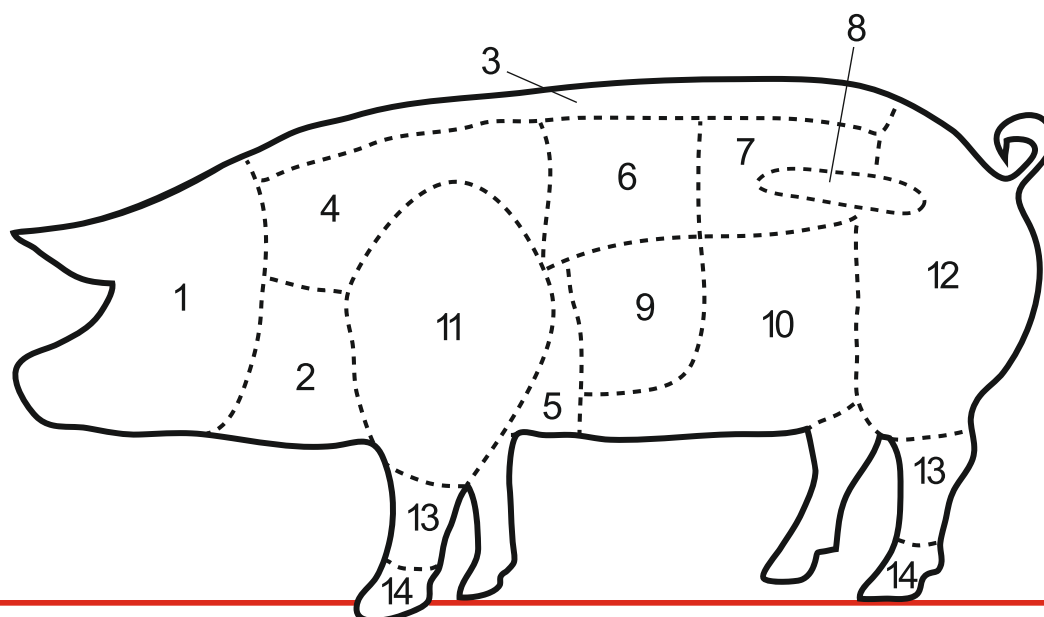
Seaports – Poland's main ports — Gdańsk, Gdynia, and Szczecin — allow efficient maritime transport of pork to customers in Asia, Africa, and the Middle East.

Air Cargo Transport – Used for fresh and perishable products requiring rapid delivery, ensuring that the highest quality and freshness are maintained.

From Polish exporters to the Kazakhstani market — closer than it seems.



Pork meat elements



1 - Head

2 - Jowl

3 - Backfat

4 - Collar

5 - Brisket

6 - Loin

7 - Rump

8 - Tenderloin

9 - Ribs

10 - Belly bone in

11 - Shoulder

12 - Ham

13 - Knuckle

14 - Feet



Front shank bone in

Передняя голяшка на кости



Pork shoulder, boneless (shank off)

Лопатка свиная без кости



Hind shank bone in, rind on

Задняя голяшка на кости со шкурой

Pork meat elements



Pork riblets – angular cut

Рёбра свиные – угловой обрез



Pork ribs – stripes

Рёбра узкий обрез



Pork Tomahawk Chop

Свиная отбивная «Томагавк»



Pork leg

Окорок свиной



Boneless pork loin

Свиная корейка без кости



Pork collar, boneless

Свиная шея без кости

Pork meat elements



Pork belly, boneless and rindless

Свиная грудинка без костей и без шкуры



Tenderloin head on, chain off

Вырезка с цепочкой без головки



Pork jowl

Свиная щека



Pork hearts

Свинные сердца



Pork liver

Свиная печень



Pork tongues

Свинные языки



Hind pork feet

Свинные ноги задние



Pork back fat, rindless

Свиное сало без шкуры

Pork meat products



Smoked pork loin

Свиная корейка копчёная



Smoked pork neck

Свиная шея варёно-копчёная



Cooked smoked pork ham

Свиная ветчина варёно-копчёная



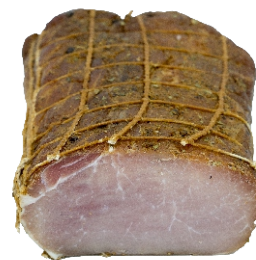
Smoked pork belly

Копчёная свиная грудинка



Pork head cheese

Свиное зельц (сальцесон)



Dry-cured pork loin

Свиная корейка сыровяленая



Smoked pork sausage

Свиная колбаса копчёная



Blood sausage with barley

Кровяная колбаса с гречневой крупой



Dry pork snack sticks

Кабаносы (свиные сушёно-копчёные колбаски)



Dry-cured pork sausage

Киндзюк (свиная сыровяленая колбаса)



Pork pâté

Паштэт (паштет свиной, традиционный)

The Association for Innovation in Agriculture

Association for Innovation in Agriculture is a nationwide organization bringing together agricultural producers and agri-food processors. Our mission is to support the balanced and sustainable development of rural areas.

We focus on cooperation in the marketing and promotion of Polish agri-food products at home and abroad. We connect businesses seeking trade and investment partners and support international cooperation through an extensive network of contacts and expert knowledge. We work with government institutions, universities, and European Union organizations to develop innovative solutions for agriculture and food processing.

The Association for Innovation in Agriculture is the official representative of Polish processors and exporters of pork and pork products at FoodExpo Kazakhstan 2025 in Almaty, promoting the high quality, safety, and natural taste of Polish pork and strengthening trade relations between Poland and Kazakhstan.

For more information about the Association and our projects, please scan the QR code below.



If you are interested in importing Polish pork, please scan the QR code below.





Why Polish pork?



High quality and safety



Tradition and experience



Modern technologies



Competitive price



Strong export position



 The Association for
Innovation in Agriculture

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Would you like to join in? Contact us.

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