

We Take Wild Meat to the *Next Level*



NORRLANDSVILT



Sustainability, Traceability and Quality.



We are Norrlandsvilt

Shared Passion and Willpower

Norrlandsvilt offer the best of the wild up in the northern forests and mountains. We strive to make this amazing wild meat more available in a way that show respect for you, the animals and everyone involved.

The company was founded in 2017 by Fredrik Eklund and Johan Tyrbro. When their paths crossed in the beginning of the 2010s, they had worked all their lives with meat and wild meat. They both felt that something was missing in the industry, especially they experienced that the development of the wild meat industry had stopped.

Together both wanted to create something new, that could take Swedish wild meat into the future. That is when Norrlandsvilt was born, the result of a common passion to take the industry to new higher levels and create a product that we can be proud of.

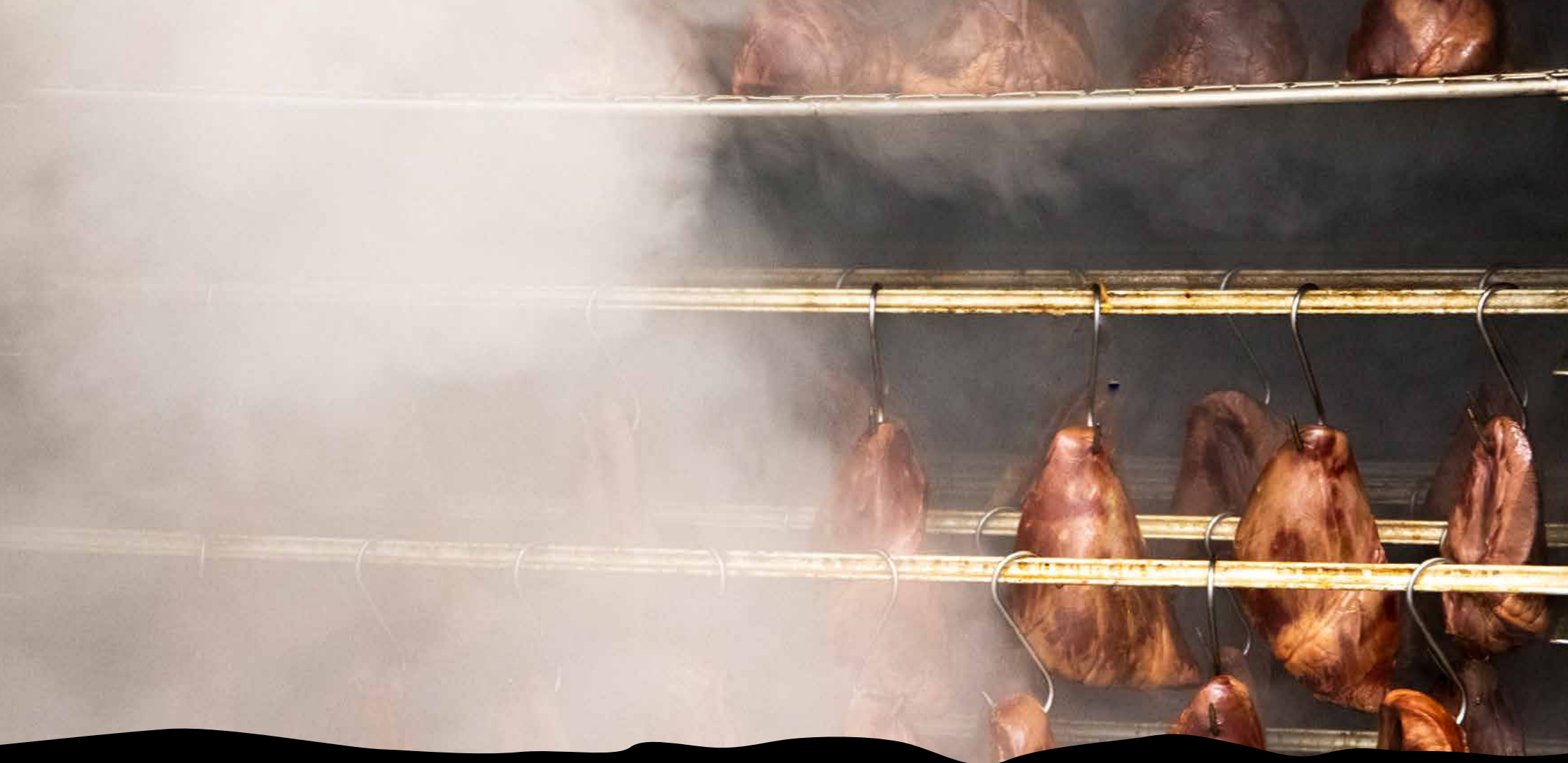




You Can Trust Us!

Norrlandsvilt is unique with specifying where the moose and reindeer meat comes from, all from which county to village. We work near the Sami villages, hunters and hunting teams who deliver their products to us. With great gratitude for the work they do we can put all of our focus to make sure that our products has the absolute highest quality on the market. In that way we can show respect for everyone involved.

Norrlandsvilt proves that ethics, morale and care can be reconciled with profitability and efficiency. We look with great confidence at what the future has to offer and work every day to take natural food into the competition with more industrial production.



Packdesign har förpackningsmaskinen till dina produkter!

Djupdragare, trågförslutare samt horisontella- & vertikala flowpack, allt från ULMA Packagings omfattande maskinsortiment! Vi utför service, ombyggnationer och har reservdelar till de flesta förpackningsmaskiner.

PACK DESIGN AB
-COMPLETE SOLUTIONS-

www.packdesign.se



ULMA

Genuine Products Made With Care and Respect

What we eat becomes more important, whether it is about the environment, our own health, or living closer to nature. Norrlandsvilt want to meet these needs – and think the answers can be found in the nature.

We work with food straight from nature, that is taken care of with respect through all stages. In our portfolio is reindeer and moose, all cutting details and products such as skav, smoked and dried meat.

We are well acquainted with all steps in the chain, from purchase of living animals, slaughter, cutting and packaging to logistics, transports, marketing, sales and customer support. We cooperate with carefully chosen suppliers to guarantee the quality

you as a customer expects when you want something extra, and the capacity you as a buyer need to secure high quality products to your clients.

Our ambition is to offer something out of the ordinary and in our selection is many unique products. Behind some of them lays history. Take our moose meatballs for example. The recipe was inspired by Johan Tyrbros grandma, which he ate when he was young. And that is where our meatballs with only elk comes from.

During 2022 we started with a new packaging design that stands with our values: flatskin. Flatskin contains 75 percent less plastic than our usual packaging and extends the sustainability of our product.



Vilt på menyn

martin&servera





Wild Meat on a New Level

We are very proud over what we have accomplished with Norrlandsvilt. We reach out with wild Swedish meat with the highest quality that shows respect for everyone involved and contributes to increase awareness of the products and how to handle and cook wild meat to the consumers.

Sustainability, traceability and quality on a whole new level.



Next Level Quality Wild Meat

It is a big difference between meat and meat, even when you talk about wild meat. Way too often the wild meat term is used as a euphemism to legitimize all meat from the wild. But there is a difference. Big difference.

When we put a Norrlandsvilt stamp on our product, it is a guarantee that it is of the highest quality. In order to maintain the quality of our products, we work with the entire chain, from the time the animal goes out into the forest until it is slaughtered, packaged and on its way to the customer in a truck. In addition, we train both the hunter and the reindeer owner in how to handle the meat for the best possible results.

Traceability All the Way

All meat from Norrlandsvilt is origin labeled on a completely new level. In addition to the "From Sweden" quality stamp, all our reindeer meat can be seen from which Sami village and which place of separation place it comes from. All our moose meat shows which county the moose is hunted and felled in as well.

We are convinced that the best way to encourage sustainable production and ensure high quality is from traceability.

Sustainability

Sustainability is more than just a best-before-date. It is also that we as a producer make sure to use as much of the raw material as possible. At Norrlandsvilt, we have many exciting projects where we explore how we can take the preservation of animals to new levels.

Välkommen till Sapmi Ren & Vilt

Vi erbjuder en rad produkter inom vilt – ren, älg, fisk, bär med mera. Våra produkter finns både som frysta råvaror och som förädlade delikatessbitar. Vi hämtar alla våra produkter från vårt närområde, med stor respekt för miljön, och bereder dom med stor omsorg.

sapmirenovilt.se



SÁPMI REN & VILT



If you are looking for more inspiration on how to cook our wonderful wild meat, there are plenty of tips and advice on our website and social media. Our friends, the fantastic chefs Lotta Öström, Emilia Nilsson and Pontus Karén work with both classic and new creative recipes with Swedish wild meat.



NORRLANDSVILT

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