

We have put animal welfare on the menu!

Chicken from Hopballe Mølle

These special chickens have put Hopballe Mølle on the map! Animal welfare is high priority and it is clear that the breed itself and the extra time spent raising it makes these chickens more active and robust than usual.

A Hopballe chicken has 4-5 times more space than conventional chickens. This space means that the chickens move about more, which gives them better muscle structure and produces a darker meat with better flavour and a firmer consistency.

Lights are turned off every evening and the chickens have eight hours of undisturbed sleep, which improves their welfare. After 60-85 days, Hopballe chickens are carefully caught by hand for slaughter. The trip to the abattoir is no more than 200 metres.

Hopballe chickens are always inspected and approved by a veterinary before slaughter. The (non halal) slaughter process is performed manually; i.e. the welfare of the chickens is top priority for their entire life.



Pork from Pilegård

Pilegårdgrisen (English "Pilegård pigs") is a great story about a local partnership between a farmer and butcher from the Danish island of Funen. The concept is entirely based around quality husbandry; in other words quality and animal welfare, from farm to table.

Pilegård pigs are free range, with indoor and outdoor areas where they are free to roam as they choose, with 30% more space than standard free range requirements. They have free access to feed all day round and are given straw, both as litter and for nesting.

Sows are also free range in the farrowing shed and piglets are weaned for at least 28 days. The pigs are slaughtered at about six months of age. The butcher collects the pigs from Pilegård and they are driven for only about 15 minutes, so they do not have to endure long, exhausting transportation.

Pilegård has produced a product, using methods that ensure improved quality, juicier and tastier meat, while also providing better conditions for the pigs.

