

Reference letter

KPS Food is one of the newest, technologically advanced poultry plants in Poland. High quality, food safety and integrated process allow us to meet client expectations. Highly qualified personnel combined with state-of-the art processing equipment are what makes delivering good customer service and great product possible.

Control over the entire process, starting from hatchery, choice of feed, great attention to welfare on our farms, technologically advanced Slaughterhouse & Cutting plant, all the way to the finished product – this is how we achieve quality.

Process control encompasses product quality, welfare standards and food safety. Genesis GAP, BRC grade A certified and YUM! Approved. Verified by numerous external audits, highly qualified technical team who are constantly upskilling to stay up to date with the newest technologies and standards.

Thanks to modern machine park and team of professional, experienced employees we offer nothing less than high quality product, food safety and meeting your expectations. Having our own chicken farms allows us to adjust the product to your needs from the very start of the process. We operate within the highest quality and animal welfare standards

Looking for the best solutions in process automation, in 2020 we installed a D-SAN disinfection system in our production plant, which has proved to be a very effective and ecological solution. Thanks to the automation of the disinfection process, we save time and reduce the consumption of water and disinfectants.

The company D-SAN Solutions Ltd. (a daughter company of ALVAR Ltd.) provides services at the highest level and we can assign it to cooperation with the most demanding companies.

Piotr Budzyński

Manager Higieny