APELDOORN milkfed veal
Dutch Veal for worldly Taste

Its unique taste of Dutch veal has been popular for generations in Europe and is now also available in the United States. In general, veal is easy to digest and low in cholesterol. Veal is rich in vitamins, such as vitamin B1, vitamin D, protein and iron. Veal is a lean meat and low in sodium. It has a light taste which is universally appreciated. Veal truly suits all menus.

APELDOORN veal is specially packed by ESA for One World Beef. Since 1980 ESA has manufactured a wide range of high quality veal products tailored to suit the wishes of the customer. One World Beef, through its partnership with ESA, provides customers with the highest quality veal products which are produced both humanely and sustainably. The city Apeldoorn is located in the East part of The Netherlands.
Our modern management systems ensure a consistently high quality product. APELDOORN veal is guaranteed by Safety Guard. Safety Guard is an integrated quality system that assures food safety and animal welfare throughout the production chain. The calves are raised in group housing and come exclusively from controlled integrated family-owned farms.

The husbandries are spacious, well-ventilated and well-lit. The calves are fed calf milk supplemented with roughage. Providing a generous amount of roughage contributes to improving animal welfare. Vital Veal (Vitaal Kalf) is the Dutch calf sector’s independent quality system. It is issued by SBK, the industry association for the Dutch veal sector. Vital Veal not only complies with European legislation, but also goes beyond it in some cases. It is aimed at helping to ensure that Dutch veal is safe, wholesome and of the highest quality. We require each farmer to be checked and certified in line with this quality system.