



Tradition. Appreciation. Quality.

Mice to meet you.

Since 1968, H.-P. Klughardt GmbH has stood for Hanseatic reliability in the international meat and seafood trade. As a second-generation owner-managed family business, we combine decades of experience with modern quality standards. Our roots lie in Hamburg's Schanzenviertel district – today, with our headquarters located at the harbour, we are closely networked with global trade.

What sets us apart is not only our wide range of products, but also our attitude: honesty, reliability and flexibility are not just values on paper, but part of our everyday life. Our long-standing partnerships with customers and suppliers are based on genuine personal contact and mutual respect.

Quality is our top priority. We have been IFS-certified since 2007 and meet the highest standards with our organic, MSC and ASC certifications. In combination with our internal quality assurance, we ensure that every step is controlled and optimised – from origin to delivery.





Growth with vision. Partnerships on equal terms.

Over more than five decades, we have continuously evolved: from a traditional meat wholesaler in Hamburg to an international specialist with a comprehensive product portfolio. Today, we supply customers throughout Europe with premium products from all over the world – and we do so with genuine Hanseatic integrity.

A key milestone: the strategic expansion of our range through international partnerships – particularly in New Zealand with the producer SFF. This long-standing, personal connection is more than just business: it is friendly and based on shared values such as transparency, animal welfare and sustainability.

We take our sustainable responsibility seriously. Pasture grazing and grass feeding under natural conditions, resource-saving processes and a high level of awareness of environmental and animal welfare issues characterise our supply chains. We also set regional accents – for example, with game specialities from Schleswig-Holstein.

Honesty, trust and appreciation are the pillars of our success.









Meat enjoyment with responsibility.

Our range of meat products stands for special provenance and exceptional quality.

- Pasture-raised lamb and sheep: raised on New Zealand's vast pastures, fed natural grass and enjoying the best climate – tender, juicy and full of character
- ➤ Beef: fine-grained, aromatic and particularly tender also raised in species-appropriate conditions in New Zealand
- **Same meat:** farm deer from New Zealand, as well as deer, roe deer and wild boar from European and regional areas
- **> Poultry:** tender poultry in all variations and various poultry specialities
- **Pork:** classic portfolio with a focus on pork fillet from Chile, as well as exclusive Iberico specialities from Spain
- **Exotic meats:** for special menus bison, reindeer, elk, kangaroo and more

The portfolio is complemented by our own brand PUCO, which brings together selected premium products with clear recognition value.

Our claim: excellence in taste, origin and presentation.













Diversity from the water – enjoy with a clear conscience.

Our fish and seafood range impresses with its freshness, variety and origin. From freshly caught salmon to exotic prawns, we offer products that delight kitchens and customers alike:

- **Salmon & fish variety:** consistently impressive quality from certified aquaculture and sustainable fisheries
- **Prawns:** from aquaculture and wild catch, in all varieties
- > Seafood: mussels, squid, calamari and more

We work with long-standing partners in South America and Asia, where we regularly visit to check standards on site. You will of course also find our PUCO premium products in the fish sector. In addition, we have brought together a selection of items under the NICE brand that are particularly attractive to price-conscious customers with high quality standards.

Packaging under your own brand is also possible.





MSC-C-56071





As we say in northern Germany:

Butter bei die Fische.









We like being together. Real people. Real convergations.

Expertise in every area – personal and committed.

Behind every strong company are strong employees. Christian Klughardt and Marco Kühnemund manage H.-P. Klughardt GmbH with vision and responsibility. They are supported by an experienced team that is accessible to our customers, committed and solution-oriented.

In meat and fish distribution, you have dedicated contact persons at your side who know the market and products as well as your specific requirements. We are also happy to produce

individual labels in-house and ensure optimal coordination of selection, picking and delivery – even for complex specifications.

Internationale Wurstspezialitäten

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Johannes Mohr GmbH

In addition, our modern fleet of refrigerated trucks guarantees an unbroken cold chain and punctual delivery. Whether you are a major customer or a retailer, we deliver what you need. And we do so reliably.







Trust speaks for itself – quality gets around.

Satisfied customers are our greatest success. In addition to our product range, many of our long-standing partners particularly appreciate our reliability, flexibility and personal service.

Our suppliers come from all over the world – and yet each partnership has grown individually. Whether it's SFF in New Zealand, seafood partners in Asia or our exclusive Iberico producer Montaraz in Spain – we actively cultivate our relationships on an equal footing.

Our standards are certified: IFS, MSC, ASC, BIO – supplemented by our own quality management system, which continuously checks, documents and improves. For us, quality is not a seal, but a promise.

We love what we do.



DE-ÖKO-009



COID 13493









Spedition & Kühllogistik | Stückgut | Komplettladungen | Lagerlogistik Frisch & Tiefkühl | Value Added Services

Mit 140 Fahrzeugen, 2 Kühlhäusern und 260 engagierten Mitarbeitern haben wir den Transport und die Lagerung von frischen und tiefgekühlten Lebensmitteln zu unserem Kerngeschäft gemacht und bieten

