



MIK SVETI NIKOLE

Product catalog



High-quality meat products, prepared in accordance with
the highest international standards

www.miksvetnikole.mk



ABOUT US

QUALITY | EXPERTISE | TRADITION



Founded in 1960, MIK Sveti Nikole is the meat industry with the longest tradition and the largest production capacity in the Republic of North Macedonia. For **more than six decades**, the company has built a strong reputation based on quality and continuous innovation in the production and processing of meat and meat products.



Products

We offer a wide range of more than **150 high-quality meat products**, prepared using state-of-the-art methods and modern technology.

Quality

For production purposes, we operate our **own slaughterhouse** and **own livestock** managed by our company. We work in accordance with the HACCP system and relevant ISO standards, ensuring maximum safety and quality in every product.



As a socially responsible company, we remain committed to producing high-quality meat products that meet the expectations of our consumers. By combining our **traditional recipes** with the culinary expertise of our team, we offer true enjoyment in every bite.



Dry-Cured & Smoked Products



Beef Kulen (Spicy Dry-Cured Sausage)

	Bulk
Product code:	3294
Unit net weight:	560g
Storage temperature:	4°C
Shelf life:	120 days

Beef Tea Sausage "Chajna" (Dry-Cured Sausage)

	Bulk
Product code:	10246
Unit net weight:	260g
Storage temperature:	4°C
Shelf life:	120 days



Kulen (Spicy Dry-Cured Sausage)

	Bulk	Sliced	Vacuum
Product code:	245	6300	349
Unit net weight:	280g	100g	290g
Storage temperature:	4°C	4°C	4°C
Shelf life:	90 days	120 days	120 days

Tea Sausage "Chajna" (Dry-Cured Sausage)

	Bulk	Sliced	Vacuum
Product code:	294	86937	10246
Unit net weight:	580g	100g	260g
Storage temperature:	4°C	4°C	4°C
Shelf life:	90 days	120 days	120 days





Dry-Cured & Smoked Products



Dry-Cured Pork Loin

	Bulk	Sliced
Product code:	319	1919
Unit net weight:	1,8-2kg	100g
Storage temperature:	4°C	4°C
Shelf life:	90 days	120 days

Dry-Cured Pork Neck "Kraški"

	Bulk	Sliced
Product code:	291	987
Unit net weight:	1,8-2kg	100g
Storage temperature:	4°C	4°C
Shelf life:	90 days	120 days

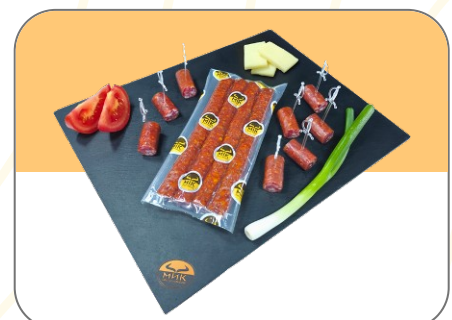


Dry-Cured Hamburg Bacon

	Bulk	Sliced
Product code:	318	7318
Unit net weight:	2-2,5kg	150g
Storage temperature:	4°C	4°C
Shelf life:	90 дена	120 дена

Tea Sausage Sticks "Chajna Sticks" (Dry-Cured Sausage)

	Vacuum
Product code:	7245
Unit net weight:	160g
Storage temperature:	4°C
Shelf life:	120 days





Dry-Cured & Smoked Products



Kulen Sticks (Spicy Dry-Cured Sausage)

Vacuum

Product code:	7294
Unit net weight:	160g
Storage temperature:	4°C
Shelf life:	120 days

Dry-Cured Sausage "Sremski"

Vacuum

Product code:	315
Unit net weight:	200-250g
Storage temperature:	4°C
Shelf life:	120 days



Dry-Cured Sausage "Svetinikolski"

Bulk

Product code:	3303
Unit net weight:	230-250g
Storage temperature:	4°C
Shelf life:	120 days



Smoked & Cooked Sausages



Chicken Ham Sausage

Product code:	2273
Unit net weight:	2kg
Storage temperature:	4°C
Shelf life:	60 days

Mortadella Grande

	Sliced	Bulk
Product code:	300	299
Unit net weight:	150g	10-11kg
Storage temperature:	4°C	4°C
Shelf life:	45 days	45 days



Mortadella with Pistachios

	Sliced	Bulk
Product code:	6522	6524
Unit net weight:	150g	10-11kg
Storage temperature:	4°C	4°C
Shelf life:	45 days	45 days

Mortadella with Olives

	Sliced	Bulk
Product code:	6521	6523
Unit net weight:	150g	10-11kg
Storage temperature:	4°C	4°C
Shelf life:	45 days	45 days





Smoked & Cooked Sausages



Beef mortadella

	Sliced	Bulk
Product code:	6626	6625
Unit net weight:	150g	10-11kg
Storage temperature:	4°C	4°C
Shelf life:	45 days	45 days

Ham Sausage

Product code:	243	10243
Unit net weight:	800g	2kg
Storage temperature:	4°C	4°C
Shelf life:	60 days	60 days



Alpine Sausage

Product code:	330
Unit net weight:	350g
Storage temperature:	4°C
Shelf life:	60 days

Djuriska Sausage (Traditional Style)

Product code:	244
Unit net weight:	800g
Storage temperature:	4°C
Shelf life:	60 days





Smoked & Cooked Sausages



Traditional Ethno Sausage

	Bulk	Bulk	Bulk
Product variant:	Standard	With leek	Hunters
Product code:	77002	77003	77006
Unit net weight:	250-350g	250-350g	250-350g
Storage temperature:	4°C	4°C	4°C
Shelf life:	45 days	45 days	45 days

Grill Sausage

	Vacuum
Product code:	1283
Unit net weight:	200g
Storage temperature:	4°C
Shelf life:	45 days



Carniolan Sausage

	Vacuum
Product code:	1293
Unit net weight:	230g
Storage temperature:	4°C
Shelf life:	45 days

Traditional Macedonian Sausage

	Bulk	Vacuum
Product code:	295	296
Unit net weight:	/	450g
Storage temperature:	4°C	4°C
Shelf life:	45 days	45 days





Smoked & Cooked Sausages



Bacon Sausage

Vacuum

Product code:	3315
Unit net weight:	325g
Storage temperature:	4°C
Shelf life:	45 days

Traditional Smoked Sausage

Vacuum

Product code:	281
Unit net weight:	170g
Storage temperature:	4°C
Shelf life:	45 days



Sujuk

Vacuum

Product code:	321
Unit net weight:	300g
Storage temperature:	4°C
Shelf life:	45 days



Smoked & Heat-Treated Products



Smoked Chicken Breast

Vacuum

Product code:	1272
Unit net weight:	250-300g
Storage temperature:	4°C
Shelf life:	45 days

Smoked Pork Leg

	Bulk	Vacuum
Product code:	1521	7521
Unit net weight:	/	400-500g
Storage temperature:	4°C	4°C
Shelf life:	30 days	45 days



Smoked Pork Leg

Vacuum

Product code:	253
Unit net weight:	400-600g
Storage temperature:	4°C
Shelf life:	45 days

Smoked Pork Neck

	Bulk	Vacuum
Product code:	254	55016
Unit net weight:	2-3kg	100g
Storage temperature:	4°C	4°C
Shelf life:	30 days	45 days





Smoked & Heat-Treated Products



Smoked Meaty Bacon

Vacuum

Product code:	3521
Unit net weight:	250-400g
Storage temperature:	4°C
Shelf life:	45 days

Smoked Pork Loin

Bulk

Product code:	1261
Unit net weight:	2,5-3,5kg
Storage temperature:	4°C
Shelf life:	30 days



Smoked Bacon (Hamburg Style)

Vacuum

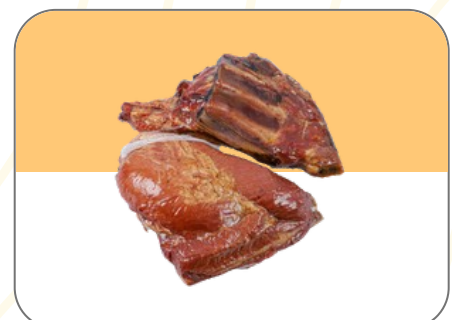
Bulk

Product code:	290	289
Unit net weight:	100g	10-12kg
Storage temperature:	4°C	4°C
Shelf life:	45 days	30 days

Smoked Meaty Ribs

Vacuum

Product code:	271
Unit net weight:	1-2kg
Storage temperature:	4°C
Shelf life:	30 days





Smoked & Heat-Treated Products



Traditional Bacon

	Bulk
Product code:	77004
Unit net weight:	0.5-1kg
Storage temperature:	4°C
Shelf life:	30 days

Smoked Pork Knuckle

	Bulk
Product code:	260
Unit net weight:	1-2kg
Storage temperature:	4°C
Shelf life:	45 days



Smoked Pork Fore Shank

	Vacuum
Product code:	266
Unit net weight:	600-700g
Storage temperature:	4°C
Shelf life:	30 days

Smoked Chicken Leg Quarters

	Bulk
Product code:	1355
Unit net weight:	300-400g
Storage temperature:	4°C
Shelf life:	30 days





Smoked & Heat-Treated Products



Smoked Chicken Thigh

Bulk

Product code:	4533
Unit net weight:	300-500g
Storage temperature:	4°C
Shelf life:	30 days

Extra Meaty Smoked Ribs

Bulk

Product code:	269
Unit net weight:	/
Storage temperature:	4°C
Shelf life:	30 days



Smoked Meaty Bones

Bulk

Product code:	273
Unit net weight:	02-1kg
Storage temperature:	4°C
Shelf life:	30 days

Traditional Chopped Bacon

Vacuum

Product code:	354
Unit net weight:	500g
Storage temperature:	4°C
Shelf life:	45 days





Cooked Meat Products



Chicken Hot-Dogs (Weekend)

	Bulk	Vacuum
Product code:	335	416
Unit net weight:	/	200g
Storage temperature:	4°C	4°C
Shelf life:	30 days	45 days

Chicken Bologna

Product code:	55002	3312
Unit net weight:	350	2kg
Storage temperature:	4°C	4°C
Shelf life:	60 days	60 days



Pork Bologna

Product code:	55001
Unit net weight:	350g
Storage temperature:	4°C
Shelf life:	60 days



Cooked Coarse-Cut Sausages



Chicken Breast Ham

Product code:	1245
Unit net weight:	280g
Storage temperature:	4°C
Shelf life:	120 days

Smoked Chicken Breast

	Vacuum	Vacuum
Product code:	6279	279
Unit net weight:	400-500g	2,5kg
Storage temperature:	4°C	4°C
Shelf life:	45 days	45 days



Pressed Cooked Ham

Product code:	316	1316	2316
Unit net weight:	350g	800g	2kg
Storage temperature:	4°C	4°C	4°C
Shelf life:	60 days	60 days	60 days

Pizza Ham

Product code:	1322	2322
Unit net weight:	800g	2kg
Storage temperature:	4°C	4°C
Shelf life:	60 days	60 days





Fresh Meat



Boneless Beef Shoulder

Product code:	65
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Beef Tenderloin

Product code:	67
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter



Boneless Beef Neck

Product code:	76
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Fresh Lamb

Product code:	97
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter





Fresh Meat



Beef Brisket

Product code:	2483
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Beef Shank

Product code:	70
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter



Boneless Beef Leg

Product code:	72
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Beef Flank

Product code:	71
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter





Fresh Meat



Beef Forequarter

Product code:	73
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Beef Rump Steak

Product code:	74
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter



Beef Ribs

Product code:	1910
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Fresh Pork

Product code:	15
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter





Fresh Meat

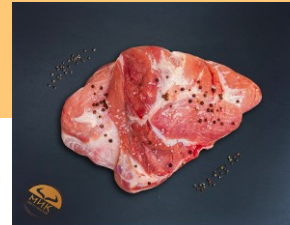


Pork Chop

Product code:	19
Unit net weight:	per kg / 600-850g
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Boneless Pork Shoulder

Product code:	20
Unit net weight:	per kg / 600-850g
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter



Pork Belly

Product code:	55
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Boneless Pork Neck

Product code:	30
Unit net weight:	per kg / 600-850g
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter





Fresh Meat

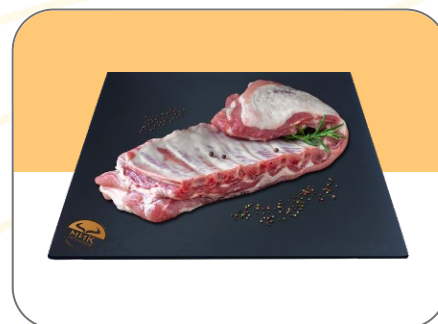
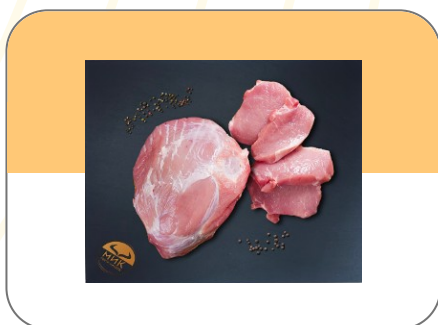


Bone-In Pork Neck

Product code:	31
Unit net weight:	per kg / 600-850g
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Fresh Meaty Pork Ribs

Product code:	13
Unit net weight:	per kg / 600-850g
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

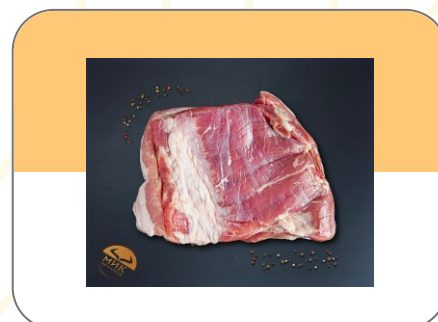


Boneless Pork Leg

Product code:	29
Unit net weight:	per kg / 600-850g
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Pork Flank

Product code:	28
Unit net weight:	per kg / 600-850g
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter





Fresh Meat



Pork Loin

Product code:	33
Unit net weight:	per kg / 600-850g
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter

Pork Tenderloin

Product code:	32
Unit net weight:	per kg
Storage temperature:	0-4°C
Shelf life:	10 days from slaughter





Fresh Meat Preparations



Minced Beef

MAP packaging

Product code:	994
Unit net weight:	650g
Storage temperature:	2°C
Shelf life:	7 days

Beef & Chicken Grill Product

PVC tray

Product code:	1066
Unit net weight:	600g
Storage temperature:	2°C
Shelf life:	4 days



Brined Chicken Steak

Piece

Product code:	131
Unit net weight:	200g
Storage temperature:	4°C
Shelf life:	4 days

Chicken Skewers

Polystyrene tray

Product code:	121
Unit net weight:	400g
Storage temperature:	4°C
Shelf life:	4 days





Fresh Meat Preparations



Fresh Chicken Sausage With Cheese

PVC tray

Product code:	140148
Unit net weight:	330g
Storage temperature:	4°C
Shelf life:	10 days

Chicken Grill Product

PVC tray

Product code:	6123
Unit net weight:	600g
Storage temperature:	2°C
Shelf life:	10 days



Burger Patty (Balkan Style)

PVC tray

Product code:	120
Unit net weight:	800g
Storage temperature:	2°C
Shelf life:	4 days

Formed Grill Meat Product

PVC tray

Product code:	123
Unit net weight:	600g
Storage temperature:	2°C
Shelf life:	4 days





Fresh Meat Preparations



BBQ Meat Mix

MAP packaging

Product code:	103838
Unit net weight:	600g
Storage temperature:	2°C
Shelf life:	7 days

Traditional Fresh Sausage

PVC tray

Product code:	118
Unit net weight:	550-660g
Storage temperature:	4°C
Shelf life:	10 days



Fresh Gourmet Sausage

Polystyrene tray

Product code:	4303
Unit net weight:	250-450g
Storage temperature:	4°C
Shelf life:	10 days

Pork Skewers

Polystyrene tray

Product code:	135
Unit net weight:	400g
Storage temperature:	4°C
Shelf life:	4 days





Fresh Meat Preparations



Minced Meat Mix

MAP packaging

Product code:	471
Unit net weight:	600g
Storage temperature:	2°C
Shelf life:	7 days

Ovchepolje Style Meat Preparation

MAP packaging

Product code:	1133
Unit net weight:	500-600g
Storage temperature:	2°C
Shelf life:	4 days



Coiled Fresh Sausage

MAP packaging

Product code:	6520
Unit net weight:	500g
Storage temperature:	4°C
Shelf life:	10 days



Canned Meat Products



Beans with Beef Sausage

Product code:	222
Unit net weight:	400g
Storage temperature:	5-25°C
Shelf life:	36 months

Beef Goulash

Product code:	214	216
Unit net weight:	400g	200g
Storage temperature:	5-25°C	5-25°C
Shelf life:	45 days	45 days



Peas with Beef

Product code:	219
Unit net weight:	400g
Storage temperature:	5-25°C
Shelf life:	36 months

Beans (Meat-Free)

Product code:	2160
Unit net weight:	400g
Storage temperature:	5-25°C
Shelf life:	36 months





Canned Meat Products



Meat Meal (Beef)

Product code:	1324
Unit net weight:	150g
Storage temperature:	5-25°C
Shelf life:	36 months

Sandwich Beef Launchmeat

Product code:	992
Unit net weight:	150g
Storage temperature:	5-25°C
Shelf life:	36 months



Beef Launchmeat

Product code:	217
Unit net weight:	150g
Storage temperature:	5-25°C
Shelf life:	36 months

Beef in Own Juice

Product code:	218
Unit net weight:	850g
Storage temperature:	5-25°C
Shelf life:	36 months





Canned Meat Products



Beef Liver Pâté

Product code:	3226
Unit net weight:	143g
Storage temperature:	5-25°C
Shelf life:	36 months

Hunter's Chicken Pâté

Product code:	4603
Unit net weight:	100g
Storage temperature:	5-25°C
Shelf life:	36 months



Chicken Launchmeat

Product code:	1242
Unit net weight:	150g
Storage temperature:	5-25°C
Shelf life:	36 months

Chicken Pâté

Product code:	232	233	230
Unit net weight:	50g	75g	100g
Storage temperature:	5-25°C	5-25°C	5-25°C
Shelf life:	36 months	36 months	36 months





Canned Meat Products



Amika Chicken Pâté

Product code:	1014
Unit net weight:	95g
Storage temperature:	5-25°C
Shelf life:	36 months

Chicken Pâté with Vegetables

Product code:	235
Unit net weight:	75g
Storage temperature:	5-25°C
Shelf life:	36 months



Pork Pâté

Product code:	240	237
Unit net weight:	75g	100g
Storage temperature:	5-25°C	5-25°C
Shelf life:	36 months	36 months

Pork Liver Pâté

Product code:	225
Unit net weight:	75g
Storage temperature:	5-25°C
Shelf life:	36 months





Canned Meat Products



Pork in Own Juice

Product code:	218
Unit net weight:	850g
Storage temperature:	5-25°C
Shelf life:	36 months

Beans with Meaty Bacon

Product code:	221
Unit net weight:	400g
Storage temperature:	5-25°C
Shelf life:	36 months



Beans with Pork Sausage

Product code:	223
Unit net weight:	400g
Storage temperature:	5-25°C
Shelf life:	36 months

Meatballs in Sauce

Product code:	1255
Unit net weight:	400g
Storage temperature:	5-25°C
Shelf life:	36 months





Canned Meat Products



Pork Goulash

Product code:	6611
Unit net weight:	400g
Storage temperature:	5-25°C
Shelf life:	36 months

Canned Pork Ham

Product code:	213
Unit net weight:	150g
Storage temperature:	5-25°C
Shelf life:	36 months



Pork Launchmeat

Product code:	229
Unit net weight:	150g
Storage temperature:	5-25°C
Shelf life:	36 months

Sandwich Pork Launchmeat

Product code:	236
Unit net weight:	150g
Storage temperature:	5-25°C
Shelf life:	36 months





Canned Meat Products



Meat Meal (Pork)

Product code:	3123
Unit net weight:	150g
Storage temperature:	5-25°C
Shelf life:	36 months



Traditional Pork Specialties



Meat Aspic

Product code:	307
Unit net weight:	700-800g
Storage temperature:	4°C
Shelf life:	15 days

Pork Cracklings

Product code:	1284
Unit net weight:	200-250g
Storage temperature:	4°C
Shelf life:	30 days



Traditional Pork Lard

Product code:	323
Unit net weight:	0,7 and 3kg
Storage temperature:	4°C
Shelf life:	30 days



Our team is expecting you

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Working schedule

- Monday - Friday
7:00am - 3:00pm

