

Stemmler's
EST. 1985

Your Trusted
Supply Partner



About Stemmler's

- Est. October 1, 1985
- 2nd generation family business
- Retail store in Heidelberg
- Federal plant in Waterloo
- Family recipes
- Award-winning products
- HACCP Certified
- SQF Certified
- Federally licensed under SFCR



Benefits of Partnering with Stemmler Meats

- Nearly four decades of meat processing experience
- Personal service/point of contact, immediate engagement
- Minimal financial investment (small run size)
- Responsive issue resolution
- Nimble, speed to market (lead time)
- Not capacity constrained, room for growth
- Stringent quality control program
- SQF certified

Core Categories

- Protein Snacks
 - Jerky
 - Meat Sticks
- Sausages
- Smoked Meat



Jerky Category

Made from federally-inspected inside round, Stemmler jerky is sliced against the grain, tumbled, marinated for 16-20 hours, hung on carts and rolled into the smokehouse. Once the cycle is complete, the jerky is cooled, cut into bite-size pieces, and packaged in pouches.

- Regular
- Hot
- Teriyaki
- Honey Roasted Garlic
- Korean BBQ
- Dill Pickle
- Buffalo
- Montreal Cracked Pepper
- Sweet Heat

Low in sugars, our jerky is extra lean, high in protein, and keto-friendly.

Protein snacks have led the market in growth and continue an upward climb. Stemmler's can produce custom recipes or provide private label services, packaged in pouches or roll stock.



Pepperstix Category

Made from federally-inspected beef and pork trim, Stemmler meat sticks are approximately 5" long with twisted ends and an attractive mahogany colour. Smoked using real maple hardwood, each stick is dried to achieve that artisan wrinkled look while providing the perfect snap.

- Regular
- Hot
- Suicide
- Teriyaki
- Honey Roasted Garlic
- Korean BBQ
- Dill Pickle
- Montreal Cracked Pepper
- Sweet Heat
- Bacon (all pork)
- Turkey

Low in sodium and sugars, these meat treats are extra lean, high in protein, gluten and lactose-free, and keto-friendly.

Packaged to fly off retail shelves, our Pepperstix are equally a great option to garnish a Bloody Caesar or serve on a charcuterie board.



Sausage Category

With our Bavarian background, you can be assured our sausages are made the way they should be - with great care, attention, and bold flavours.

Using only top-quality pork, beef and turkey sourced from local family farms, we offer a wide selection of sausages both retail-ready and in bulk.

- Smoked
- Frozen Fresh
- Breakfast/Mini
- Patties
- Dinner



Smoked Meat Category

Using fresh pork sourced from neighbouring farms with Stemmler's Signature Brine, our smoked products offer a labour-friendly, easy product to handle. Simply heat and serve.

Wow your customers with our flavourful German staples including:

- Pork Hocks
- Skin-on, Bone-in Ham
- Turkey Drumsticks
- Pork Loin Chops

Available in varying formats, this is a quickly growing market segment as customers look for traditional products with bold flavour.



Co-Packing

Have a recipe but not the facility to produce?

- Stemmler's offers co-packing and private label services from our 17,000 sq ft manufacturing plant
- State-of-the-art meat processing equipment with sanitation bays at each process
- Top quality ingredients and packaging of your choice, sourced for you
- Access to food scientists and labs



Thank you!

The Stemmler's Team

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stemmlermeats.ca

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Plant: 725 McMurray Road, Waterloo

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