

*Veal*



0/8-month Veal



VI005 - kg. 9  
Defatted veal loin fillet



VI015 - kg. 3  
7-rib veal cutlet



VI026 - kg. 2  
Frenched veal rack



VI023 - kg. 1  
Whole fillet



VI001 - g. 600  
Veal tenderloin head



VI006 - kg. 4  
Sirloin



VI009 - kg. 3  
Thick flank of veal



VI008 - kg. 4  
Veal rump



VI010 - kg. 2,5  
Topside rump



VI033 - kg. 1,6 - 2,2  
Veal heart of rump



VI016 - kg. 1  
Veal chuck tender



VI105 - kg. 1 - 1,5  
Veal jowl



ZCVI105 - kg. 2  
Veal jowl (to keep at -18°C)



VI011 - g. 900  
Veal shoulder blade



ZCVI020 - kg. 5  
Veal marrowbone (to keep at -18°C)



VI007 - kg. 2  
Veal hind shank (center cut)



ZCVI103 - kg. 2  
Rolled-up calf's head with tongue  
(to keep at -18°C)



VI131 - kg. 1  
Veal kidney with fat



VI102 - kg. 1,5  
Veal sweetbreads



VI135 - kg. 1  
Veal tongue



VI136 - g. 450  
Veal tail

0/8-month Rose  
Veal



VI030 - kg. 5  
Rose veal sirloin



VI031 - kg. 15 - 20  
Rose veal leg - 4 cuts (thick flank,  
rump, loin, topside rump)

8/12-month Tender  
Beef



VI060 - kg. 10 - 12  
Bone in veal loin



VI065 - kg. 5  
Veal sirloin



VI070 - kg. 1,5  
Veal fillet