

CARCASSES- KARKASSE

A2/3 Sye- Sides
 A2/3 Pistola Sides
 A2/3 Front Quarters- Voorkwarte
 A2-4 Hind Quarters- Agterkwarte\
 A2/3 Pistola Hind Quarter- Agterkwarte
 A2/3 Rump & Loin Defatted- Ontvet
 A2/3 Rump & Loin Pistolas
 A2/3 Buttocks- Boude
 AB2/3 Sye- Sides
 AB2/3 Front Quarters- Voorkwarte
 AB2-4 Hind Quarters- Agterkwarte

B2/3 Sye- Sides
 B2/3 Front Quarters- Voorkwarte
 B2-4 Hind Quarters- Agterkwarte

C0-6 Sye- Sides
 C0-6 Front Quarters- Voorkwarte
 C0-6 Hind Quarters- Agterkwarte
 C1-6 Buttock- Boude
 C2/3 Rump & Loin



Deboned Beef (±20kg Packaging)

Topside (A/ C -grade)
 Silverside (A/ AB/ B/ C -grade)
 Rump (A/ AB/ B/ C -grade)
 Sirloin/ Striploin (A/ AB -grade)
 Fillet (A/ B/C -grade)
 Rib eye (A -grade)
 Rumptail (A -grade)
 Soft Shin (A -grade)
 Bolo (A&C grade)
 Knuckle/ Thick Flank (A&C -grade)
 Crops 90/10 trimmings
 Crops 80/20 trimmings
 Crops 95/5 trimmings
 Meaty Bones
 Short Rib (A -grade)
 Beef Neck
 Bone In Shin
 T-bone Clubrack (A -grade)
 Clubsteak (C -grade)
 Chuck (A -grade)
 Brisket (A -grade)
 Master Braaiwors
 Chicken Fillets
 Chicken Leg Quarters



OFFAL Products (±10kg Packaging)

Liver	
Trimmings	Clean Cow Heels
Hearts	Intestines
Lungs	Offal Mix
Oxtail	Kidneys