

CURED FERMENTED RANGE

- Selection of Beef & Veal products
- Produce using traditional preservation techniques
- No fermentation accelerators
- Whole muscle & minced options
- Chilled products with 9 months shelf life
- Standard Packaging: Natural shape and variable weight



CURED FERMENTED WAGYU RANGE

- Exclusive usage of Wagyu Beef cuts with 7-8 Marbling score
- Produce using traditional preservation techniques
- No fermentation accelerators
- Whole muscle & minced options
- Chilled products with 9 months shelf life
- Standard Packaging: Natural shape and variable weight



CURED FERMENTED PRE SLICED

- Selection of Beef & Veal Products
- Retail Packaging (70 GM)
- Food Service Packaging (250 GM)
- Chilled product with 3 months shelf-life



COLD CUTS / SPECIALTY PRODUCTS

- Selection of Chicken, Beef, Veal, Turkey, Duck products & Sauces
- Chilled cold cuts and frozen specialty products
- Specialty products designed to satisfy various needs
- Standard Packaging: Variable

