



Australian Veal Product List

for the Food Service Industry



Australian Veal Product List

Selected exclusively, we have always been committed to sourcing the highest quality white milk-fed and pasture-fed veal for our customers. The majority of it comes from the Casino area which is located in the heart of Australia's veal production region, known for its lush valleys in the Northern Rivers region of NSW, where climate, pasture and processing conditions are perfectly suited to veal production. We complement this supply with other carefully selected veal products from Victoria.

Our veal's supple texture, tenderness, paleness and natural flavours are attributed to having been milk fed as well as from grazing in natural pastures where no growth promotants are used, antibiotic free and free from any chemical residue. Highly specific grain diets are employed, resulting in light creamy colour veal, with a firm, fine and velvety texture, having just enough marbling to melt in your mouth. Renowned for its incredibly delicate soft texture and light-pink colour we also offer milk-fed veal sourced from two to three months old calves.

We believe that the emerging Australian veal industry provides an alternative product to its European counterpart, as our stress free environmental conditions, breeding techniques and farming practices produce healthier animals. We work closely with our suppliers in the Northern Rivers and Victoria to ensure the product we provide to our clients is of consistent quality and perfectly prepared to suit the conditions our clients are operating in, be it high-volume banqueting or fine dining.

Australian Veal Brands



PRODUCT
Veal - Available as whole & portion control
Tenderloin
Backstrap - Long, Short
Cuberoll
Rack Frenched / Cutlets
Rump
T-Bone
Leg Boned and Rolled
Leg cuts - Rump, Knuckle, Topside, Silverside
Blade
Schnitzel
Brisket
Chuck
Shin Boneless
Veal Diced / Oriental Cut / Stir Fry Strips
Breast
Mince
Osso Bucco
Shank H/QTR Tipped / Frenched
Shank Bobby

PRODUCT
Sweet Breads
Cheek
Offal - Tongue, Liver, Brain
Feet - Split
Bones - Knuckle Joint
Bones - Neck

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