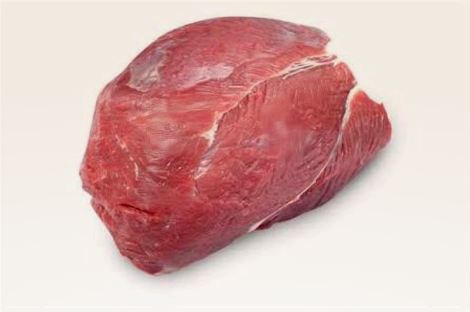
BEEF · CUTS

Beef knuckle (thick flank)



Product page
www.europeangulf.com/en/products/beef/beef-knuckle/

Beef knuckle, known in Dutch as spierstuk, is a lean, boneless muscle group from the front of the hind leg. It is used for roasts, steaks, strips, dice and further processing. We supply it vacuum-packed as a whole primal or cut to your specification, chilled for short lead times or frozen for longer routes. Size, trim and pack format are confirmed per quotation.

Specifications

Category	Beef
Presentation	Cuts
Cutting / format	Whole primal / whole piece, Custom cut to specification
Condition	Fresh / chilled, Frozen
Bone	Boneless
Packing options	Vacuum packed, Cartons
Origin	Confirmed per order
Delivery	Delivery by refrigerated road transport; export – including North Africa and, by air, the Gulf – subject to route availability and the destination's import requirements.

All meat products offered by European Gulf Company are halal. Slaughter and certification details are provided with each shipment's documents.

Frequently asked questions

Is spierstuk the same as knuckle?
On this site spierstuk is the name for the knuckle (thick flank). Cut names differ between markets, so tell us the name and use you have in mind and we confirm the cut in the quotation.

Contact · Request a quote

info@europeangulf.com **+31 6 8729 9400 (WhatsApp)** **www.europeangulf.com/en/quote/**

Availability, specifications, documents, import eligibility and price are confirmed in the quotation. Sending this request is not a purchase and does not constitute acceptance of a binding offer. Prices, availability and terms are set out in our written quotation.