BEEF · CUTS

Beef striploin



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

Striploin is the boneless loin muscle behind the rib, the source of sirloin and New York strip steaks. It combines a firm, even grain with good tenderness and a clean fat cap, which makes it a reliable steak cut for restaurants, catering and retail counters. Supplied whole vacuum-packed or portioned.

Specifications

Category	Beef
Presentation	Cuts
Cutting / format	Whole primal / whole piece, Portioned
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

What fat cover can be specified?
Fat cover and tail length can be specified per order. Share the trim you use today and we confirm whether it can be matched.

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.