BEEF · CUTS

# Beef tenderloin



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

The tenderloin is the most tender muscle of the carcass, used for fillet steaks, medallions and signature dishes. We supply it with side strap on or off (PSMO or fully trimmed) in vacuum packs, chilled for short lead times or frozen for longer routes. Size and trim are confirmed per quotation.

## Specifications

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|---|---|
| **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 is PSMO?**
PSMO stands for 'peeled, side muscle on': the silverskin is removed but the side strap stays attached. Fully trimmed tenderloin has both removed and a higher price per kilo.

### 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.