BEEF · CUTS

Beef topside



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

Beef topside is a lean, boneless muscle from the inside of the hind leg, used for roasts, thin slices, carpaccio-style cuts 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

Can topside be cut to our specification?
Yes. It can be supplied as a whole primal, as roasts or as slices. Send the target weight and thickness with your request and we confirm what is possible 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.