BEEF · CUTS

Beef trimmings 80/20



Product page
www.europeangulf.com/en/products/beef/beef-trimmings-80-20/

Boneless beef trimmings with a 80/20 lean-to-fat ratio, the standard raw material for minced beef, burgers, kebab and sausages. Packed in poly-lined cartons, chilled or frozen; the measuring method and tolerance are fixed in the commercial specification of each order.

Specifications

Category	Beef
Presentation	Cuts
Cutting / format	As described
Condition	Fresh / chilled, Frozen
Bone	Boneless
Packing options	Cartons, Vacuum packed, Other packing to discuss
Origin	Confirmed per order
Lean / fat ratio	80/20 – about 80% lean, measured per the agreed method (e.g. visual lean or chemical lean)
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 does 80/20 mean?
About 80% lean meat and 20% fat. Whether it is measured as visual lean or chemical lean (CL) is agreed in the specification.

Contact · Request a quote

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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.