VEAL · WHOLE CARCASS / CARCASS PARTS

Veal carcasses



Product page
www.europeangulf.com/en/products/veal/veal-carcasses/

Whole veal carcasses, supplied hanging for importers and cutting plants that process veal themselves. Veal carcasses are light in colour with fine-grained meat and a thin, white fat cover. Colour class, weight category and presentation are agreed per order and depend on current availability.

Specifications

Category	Veal
Presentation	Whole carcass / carcass parts
Cutting / format	Whole carcass
Condition	Fresh / chilled, Frozen
Bone	Bone-in
Packing options	Stockinette / carcass cover, Other packing to discuss
Origin	Confirmed per order
Carcass weight	150–200 kg per carcass (carcass weight, not live weight)
Veal type	White veal (milk-fed), rosé veal (calves under 8 months) or young beef (8–12 months) – per order
Veal cut code	3001 / 3002
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

Are veal carcasses suitable for air freight?
Chilled veal carcasses can travel by air on suitable routes. Carcass size, aircraft type and handling at destination are checked before we confirm.

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.