VEAL · WHOLE CARCASS / CARCASS PARTS

Veal crops (corps)



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

The crops – often called 'corps' in the trade – is the front section of the veal carcass: both shoulders with bone and fore shank together with the neck, without the rib/loin, breast and flank. A practical bone-in section for buyers who cut shoulder and neck meat themselves for stews, mince and processing.

Specifications

Category	Veal
Presentation	Whole carcass / carcass parts
Cutting / format	As described, Custom cut to specification
Condition	Fresh / chilled, Frozen
Bone	Bone-in
Packing options	Vacuum packed, Cartons
Origin	Confirmed per order
Veal type	White veal (milk-fed), rosé veal (calves under 8 months) or young beef (8–12 months) – per order
Cuts in this group	Shoulder with bone and fore shank, neck and chuck – without rib/loin, breast and flank
Veal cut code	3500

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

How do crops differ from the forequarter?
The forequarter also contains the front ribs, breast and flank; the crops is only the shoulder and neck section, so it carries a higher share of shoulder meat.

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.