VEAL · WHOLE CARCASS / CARCASS PARTS

Veal haunch (stomp)



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

The complete hind leg of the veal carcass – known in the trade as the stomp – supplied bone-in for buyers who bone out the leg muscles themselves. It contains the lean, uniform muscles used for escalopes, schnitzel and roasts.

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	Whole hind leg with rump, topside, silverside, thick flank and shank
Veal cut code	3200
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

Is the haunch the same as the pistola?
No. The pistola is the whole hindquarter including the loin; the haunch is only the hind leg. Both can be ordered.

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.