VEAL · WHOLE CARCASS / CARCASS PARTS

Veal pistola



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

The pistola is the hindquarter cut of the veal carcass without the flank, containing the leg, rump and loin with fillet – the most valuable part of the carcass. Ideal for buyers who want the premium muscles without the forequarter.

Specifications

Category	Veal
Presentation	Whole carcass / carcass parts
Cutting / format	As described
Condition	Fresh / chilled, Frozen
Bone	Bone-in
Packing options	Stockinette / carcass cover, Vacuum packed, Other packing to discuss
Origin	Confirmed per order
Veal type	White veal (milk-fed), rosé veal (calves under 8 months) or young beef (8–12 months) – per order
Veal cut code	3100
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 is the difference between a pistola and a hindquarter?
A pistola is a hindquarter with the flank removed, so it carries more high-value meat per kilo. The exact cutting line is confirmed 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.