VEAL · CUTS

Veal leg cuts – topside, silverside & thick flank



Product page
www.europeangulf.com/en/products/veal/veal-primal-cuts/

Vacuum-packed veal primals such as leg sections (topside, silverside, knuckle), shoulder, breast and shank for processors, wholesalers and catering. Veal shank is popular for slow-cooked dishes, while the leg muscles are used for escalopes and roasts. Bone-in or boneless and trim are specified per order.

Specifications

Category	Veal
Presentation	Cuts
Cutting / format	Whole primal / whole piece, Custom cut to specification
Condition	Fresh / chilled, Frozen
Bone	Bone-in or boneless, per specification
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
Veal cut code	3220–3259
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

Can veal primals be frozen for export?
Yes. Frozen vacuum-packed veal primals are suited to sea freight and longer storage; chilled supply is preferred for short routes.

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.