VEAL · CUTS

# Veal shoulder & neck cuts



Product page
www.europeangulf.com/en/products/veal/veal-shoulder-neck/

Forequarter muscles for braising, stews, ragouts and processing: whole shoulders, the individual shoulder muscles, neck and fore shank. Good value per kilo and widely used by caterers and manufacturers.

## Specifications

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| **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 |
| **Cuts in this group** | Shoulder (bone-in or boneless), shoulder clod, chuck tender, blade, neck, foreshank |
| **Veal cut code** | 3510–3523 |
| **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

**Which shoulder cut suits slow cooking best?**
Shoulder clod, neck and fore shank have more connective tissue and become very tender when braised; the blade and chuck tender suit pan dishes.

## 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.