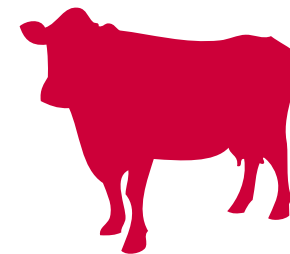


Comext
Gourmet



BOVINE

1 – CARCASSES AND QUARTERS



Carcass



Hindquarter



Hindquarter
pistola cut



Forequarter



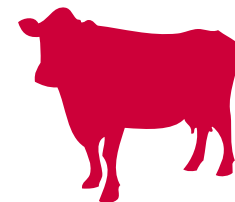
Top bit and
rump



Loins bone-in



Flank



BOVINE

2 – FOREQUARTER CUTTING (DE-BONING)



Bone-in shoulder



Shoulder clod



Boneless shoulder



Ribs forequarter



Chuck



Boneless brisket



Blade and chuck tender



Boneless flank



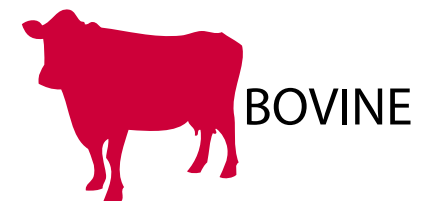
Boneless foreshin



Breast



Thin skirt / thick skirt



3 – HINDQUARTER (DE-BONING)



Siverside



Heel



Shank
boneless



Striploin



Rump full cut



Topside



Knuckle



Tenderloin



3 – HINDQUARTER (DE-BONING)



Eye round



Shank bone-in



Entrecot



Loins



4 - TRIMMING AND FATS



Aponeurouse



Sternum



Carcassfat



Trimming T4



Kidney
fat



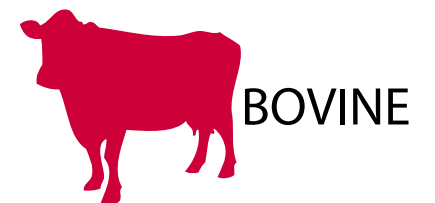
Gristle



Trimming
80/20



Paddy wachs



4 - TRIMMING AND FATS



Red bones



Membranas



Trimming
90/10



Poliblock



Trimming
T3



Trimming
70/30



Cutting fat



5 – OFFALS



Shout



Head



Tongue



Heart



Tripe



Liver



Lung



Penis



5 – OFFALS



Testicles



Tripe



Oxtail



Brain



Kidney



Gizzard



Cheek



Onglet



5 – OFFALS



Entrails



Leg



Spleen



Membrane



Pancreas



Trachea



Trimmmig
50/50



Lung Lobe



Aorta

