



Butcher Corner

MEAT & POULTRY



CLASSIC FINE FOODS
OFFICIAL PARTNER, 2022-2023

PART OF
METRO

Classic Fine Foods & Metro Around the World



FSD Companies

METRO

Aviludo

CLASSIC
FINE FOODS

JOHAN I HALLEN
& BERGFALK

PRO à PRO

PRO à PRO
EL SABOR DEL COMPROMISO

RUNGIS
EXPRESS

FSD Companies

1. Aviludo
2. Classic Fine Foods
3. Johan i Hallen & Bergfalk
4. Pro à Pro
5. Pro à Pro Spain
6. Rungis Express

METRO

1. METRO Austria
2. METRO Bulgaria
3. METRO Croatia
4. MAKRO Czech Republic
5. METRO France
6. METRO Germany

7. METRO Hungary
8. METRO Italy
9. METRO Kazakhstan
10. METRO Moldova
11. MAKRO Netherlands

Classic Fine Foods

1. United Kingdom
2. Saudi Arabia
3. United Arab Emirates
4. Vietnam
5. Malaysia
6. Singapore
7. Indonesia
8. Japan
9. Hong Kong
10. Macau
11. France

12. METRO Pakistan
13. MAKRO Poland
14. MAKRO Portugal
15. METRO Romania
16. METRO Russia

17. METRO Serbia
18. METRO Slovakia
19. MAKRO Spain
20. METRO Turkey
21. METRO Ukraine

Our presence in UAE

Classic Fine Foods opened its UAE office in 2006 and started its operations within the country, supplying luxury hotels and fine dining restaurants with products imported from abroad. The company has since extended its supplies to the GCC region, as well as Maldives and Seychelles. More than 120 employees are part of Classic Fine Foods UAE, working with new channels in retail, catering companies and now casual dining restaurants.

Around the World

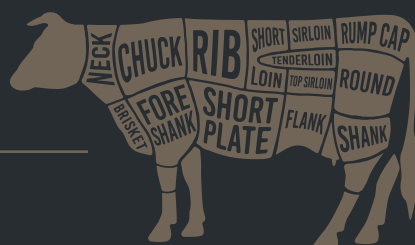
The Classic Fine Foods Company was first registered in 2000 in Hong Kong, and continued its expansion across Asia with the opening of subsidiaries in the Philippines in 2002, Vietnam in 2005, Indonesia in 2007, Macau in 2008 and China in 2012. Expansion into Europe started with the UK in 2004. Classic Fine Foods also targeted the Middle East opening Classic Fine Foods Dubai in 2006. It is now present in 10 countries, across Europe, GCC & Asia.

Find out more on our website
www.classicfinefoods.market

Part of **METRO**

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Wagyu Beef



**F1-50%
CROSSBRED WAGYU**
(Most Common)



**F2-75%
CROSSBRED WAGYU**



**F4-93.75%
PUREBRED WAGYU**



**100%
FULLBLOOD WAGYU**

Our Brands



Sanchoku

Rich, buttery flavour & consistent outstanding quality.

The Japanese philosophy of Sanchoku follows the principal of food and produce being "direct from the source".

This practice promotes transparency between customers and producers, championing the production of the highest quality produce and care to animals.

Our Sanchoku Wagyu beef honours this philosophy, blending the finest Japanese Wagyu genetics with the supreme quality and purity of Australian beef.



by **STANBROKE**



Icon

Built on the famous Tajima (但馬) bloodline of the Kuroge Washu breed.

ICON XB Wagyu is built on the famous Tajima (但馬) bloodline of the Kuroge Washu breed and is founded on a full blood Wagyu herd in Tasmania, Australia. ICON XB Wagyu draws on some of the oldest and most renowned Japanese Wagyu genetics, and it shares the genetic predisposition for exceptional marbling, texture and taste for which Japanese Wagyu is world famous.

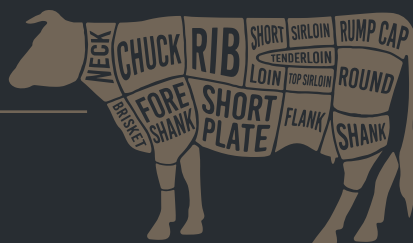
An eating experience to savour – ICON XB Wagyu truly is the Icon of Australian Beef.



2GR

Discover the unmatched taste and quality of 2GR Premium Wagyu Beef, crafted to exceed expectations.

2GR Premium Wagyu Beef is Hancock Group flagship brand, known for exceptional quality and flavor. The brand's origins date back to the late 1800s when Mrs. Rinehart's great grandfather established the 'H3B' brand, symbolizing Hancock 3 Brothers. Today, the 2GR brand carries on this legacy, bearing the initials of Gina Rinehart and her daughter, Ginia Rinehart. Explore our offerings and indulge in the flavors cherished by connoisseurs worldwide.



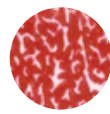
Our Wagyu Meat Cuts



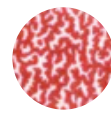
BEEF MARBLING
SCORE (BMS)



MB 4/5



MB 6/7



MB 8/9



MB 9+

Tenderloin Side Strap Off



ICON	ICON06014	ICON	ICON06001	ICON	ICON06002		
SANCHOKU	STAN06007	SANCHOKU	STAN06099	SANCHOKU	STAN06021	FULL BLOOD	HAN06004
		PURE BRED	STAN06170	PURE BRED	STAN06171	PURE BRED	STAN06172

Striploin 1 Rib Bone Off



ICON	ICON06017	ICON	ICON06005	ICON	ICON06006	FULL BLOOD	HAN06001
SANCHOKU	STAN06020	SANCHOKU	STAN06114	SANCHOKU	STAN06019		
		PURE BRED	STAN06168	PURE BRED	STAN06169	PURE BRED	STAN06167

Cube Roll Rib Eye 7 Ribs Bone Off



ICON	ICON06016/06056	ICON	ICON06003/06051	ICON	ICON06004/06057	FULL BLOOD	HAN06003
SANCHOKU	STAN06018	SANCHOKU	STAN06113	SANCHOKU	STAN06017		
				PURE BRED	STAN06174	PURE BRED	STAN06176

OP Ribs 7 Ribs Bone On



SANCHOKU	STAN06008	SANCHOKU	STAN06120	SANCHOKU	STAN06148		
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Tomahawk 3/4 Ribs Bone On



ICON	ICON06015	ICON	ICON06007	ICON	ICON06008	FULL BLOOD	HAN06002
SANCHOKU	STAN06010	SANCHOKU	STAN06121	SANCHOKU	STAN06032		
		PURE BRED	STAN06164	PURE BRED	STAN06165	PURE BRED	STAN06166

Rump D-Cut



SANCHOKU	STAN06144	SANCHOKU	STAN06098				
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Rump Rosbif Cut



SANCHOKU	STAN06146						
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Rump Cap Picana



SANCHOKU	STAN06127						
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Topside/Inside Cap On



SANCHOKU	STAN06128						
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/08036

**NO GRADE
WAGYU**

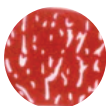
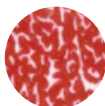
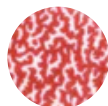
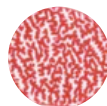









Cheek Papillae Off



SANCHOKU STAN06119

Our Wagyu Meat Cuts



BEEF MARBLING SCORE (BMS)				
	MB 4/5	MB 6/7	MB 8/9	MB 9+
Petite Tender				
	SANCHOKU STAN06124	SANCHOKU STAN06143		
Tri Tip				
	SANCHOKU STAN06142	SANCHOKU STAN06130	SANCHOKU STAN06137	
Flank				
	SANCHOKU STAN06038	SANCHOKU STAN06122	SANCHOKU STAN06139	
		PURE BRED STAN06160	PURE BRED STAN06161	PURE BRED STAN06162
Inside Skirt				
		SANCHOKU STAN06138		
Bolar Blade				
	SANCHOKU STAN06125	SANCHOKU STAN06145		PURE BRED STAN06158
Chuck Roll Eye				
	SANCHOKU STAN06140			PURE BRED STAN06159
Brisket Point End Deckle Off				
	SANCHOKU STAN06149		PURE BRED STAN06163	PURE BRED STAN06173
Navel End Brisket Karubi Plate				
	SANCHOKU STAN06132			
Short Ribs 3/4 Ribs Bone On				
	SANCHOKU STAN06116	SANCHOKU STAN06129	SANCHOKU STAN06135	



Angus Beef

Our Brand

SIGNATURE
BLACK
— ANGUS —

Signature Black *Grain-fed Signature Black Angus*

Signature Black is sourced from the finest Angus genetics. The Angus breed is renowned for its excellent eating quality, consistent marbling and delicious flavour.

Our Angus graze on natural pastures for the majority of their lives before moving to a customised feed ration that is designed to optimise eating quality and enable year round consistency.



by **STANBROKE**


AUGUSTUS
AUSTRALIA'S FINEST BEEF

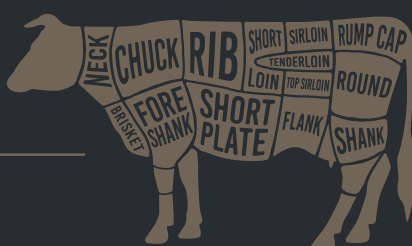
Augustus *Deep in the Gulf Country of northwest Queensland is Augustus Station – prime grazing territory since 1881.*

Augustus beef comes from our grain-finished cattle and are specifically selected for their grain feeding performance to produce a consistent texture and flavour.

These cattle are raised on natural pastures for the majority of their lives before moving to a customised grain ration. It makes for optimum eating quality and year-round consistency.













by **STANBROKE**
















Angus Beef



BEEF MARBLING SCORE (BMS)	MB 2	MB 3	MB 4
Tenderloin Side Strap Off			
	SIGN. BLACK STAN06001	SIGN. BLACK STAN06026	
Striploin 1 Rib Bone Off			
	SIGN. BLACK STAN06003	SIGN. BLACK STAN06025	SIGN. BLACK STAN06024
Short Loin Slice Bone On			
	SIGN. BLACK STAN06131		SIGN. BLACK STAN06029
Short Loin Whole Bone On			
		SIGN. BLACK STAN06036	
Cube Roll Rib Eye 7 Ribs Bone Off			
	SIGN. BLACK STAN06002	SIGN. BLACK STAN06152	SIGN. BLACK STAN06023
Tomahawk 3/4 Ribs Bone On			
	SIGN. BLACK STAN06004	SIGN. BLACK STAN06151	
Flank			
	SIGN. BLACK STAN06006		
Outside Skirt Thin Skirt			
	SIGN. BLACK STAN06115		
Oyster Blade			
	SIGN. BLACK STAN06101		
Cheek Papillae Off			
	SIGN. BLACK STAN06053		
Brisket Point End Deckle Off			
	SIGN. BLACK STAN06047	SIGN. BLACK STAN06153	

Mix Breed

BREED	AUGUSTUS AUSTRALIA	
	Mix Breed 100 DAYS GRAIN FED	
Tenderloin Side Strap Off		
	AUGUSTUS	STAN06014
Striploin 1 Rib Bone Off		
	AUGUSTUS	STAN06016
Short Loin Slice Bone On		
	AUGUSTUS	STAN06013
Cube Roll Rib Eye 7 Ribs Bone Off		
	AUGUSTUS	STAN06015
OP Ribs 7 Ribs Bone On		
	AUGUSTUS	STAN06074
Tomahawk 3/4 Ribs Bone On		
	AUGUSTUS	STAN06075
Flank		
	AUGUSTUS	STAN06079
Thick Skirt Hanging Tender		
	AUGUSTUS	STAN06052
Outside Skirt Thin Skirt		
	AUGUSTUS	STAN06073
Chuck Roll		
	AUGUSTUS	STAN06096
Brisket Point End Deckle Off		
	AUGUSTUS	STAN06081
Short Ribs 3/4 Ribs Bone On		
	AUGUSTUS	STAN06012
Cheek Papillae Off		
	AUGUSTUS	STAN06011



Grass Fed Beef

Our Brands



Huguenin

Delighted to find the unique meat that will meet your requirements in terms of taste and quality

The rigour of our profession is expressed in the origin of the products, their quality and the way they are processed. Butchers, preparers and delivery drivers are all different but they all have the same stringent work ethic.

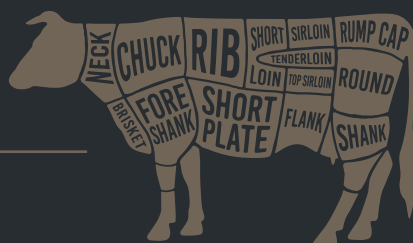
All of the meats are selected using rigorous quality criteria and are processed by our team of butchers with implacable skills.



Gruppo Vercelli


One great passion running through two generations

The history of the Vercelli Group starts over 50 years ago, when the Vercelli brothers, Pietro and Vittorio began to trade in cattle on the Italian and foreign markets.



Grass Fed



BREED	HUGUENIN FRANCE	
	Charolais GRASS FED	
Tenderloin Side Strap Off		
	HUGUENIN	HUG06030
Striploin 1 Rib Bone Off		
	HUGUENIN	HUG06025
Cube Roll Rib Eye 7 Ribs Bone Off		
	HUGUENIN	HUG06014



CLASSIC

FINE FOODS



Milk Fed Veal

Our Brand



Gruppo Vercelli

The excellence of the Italian veal

Gruppo Vercelli, one great passion running through two generations: Italian veal of high quality!

The history of the Vercelli Group starts over 50 years ago, when the Vercelli brothers, Pietro and Vittorio began to trade in cattle on the Italian and foreign markets.





Today the Group is the market leader for its scale of production and for the level of integration within the national supply chain. While it is still the family who provides the main support through its commitment and experience. Vercelli carries on the family tradition and passion: excellence in the supply of Italian veal, guaranteed from the farm all the way to the table.

The Farming of veal calves – born and reared in Italy – takes place in facilities that are managed by the Vercelli Group, in full compliance with the highest product and processing standards, compulsory and/or voluntary, for animal welfare and meat safety and according to the ISO 9001 standard, adopted by the Group.















The animals are born in Italy and are reared on accurately selected feeds, as part of a high-quality food supply chain.






















Veal Cuts

	YOUNGBULL / FASSONA BEEF		VEAL
	Fassona CHILLED	Fassona FROZEN	Piedmontese FROZEN
Tenderloin			
		VERCELLI VER06052	VERCELLI VER06074
		❄️	❄️
Striploin			
		VERCELLI VER06051	VERCELLI VER06073
		❄️	❄️
Rump			
	VERCELLI VER06054		VERCELLI VER06072
			❄️
Eye Of Round			
	VERCELLI VER06053		VERCELLI VER06063
			❄️

Veal Cuts

BREED	ITALY			
	Holstein CHILLED		Holstein FROZEN	
Tenderloin				
	VERCELLI	VER06003	VERCELLI	VER06017
Striploin				
	VERCELLI	VER06002	VERCELLI	VER06015
Rack Frenched				
	VERCELLI	VER06012	VERCELLI	VER06020
Rump				
	VERCELLI	VER06035		
Topside				
	VERCELLI	VER06041	VERCELLI	VER06034
Eye Round				
	VERCELLI	VER06004	VERCELLI	VER06023
Blade/Shoulder Bone On				
			VERCELLI	VER06018
Blade/Shoulder Bone Off				
			VERCELLI	VER06061
Belly/Brisket Bone On				
			VERCELLI	VER06014
Thymus Gland/Sweetbread Throat				
			VERCELLI	VER06024
Liver				
			VERCELLI	VER06027
Tongue				
			VERCELLI	VER06028
Heart				
			VERCELLI	VER06032
Kidney			VERCELLI	VER06060
			VERCELLI	VER06046
				

Veal Cuts

BREED	ITALY	
	Holstein Veal CHILLED	Holstein Veal FROZEN
Belly/Brisket Bone Off		
	VERCELLI VER06009	VERCELLI VER06031 
Short Ribs		
		VERCELLI VER06039 
Leg Entire Bone On		
		VERCELLI VER06037 
Shank (Hind) Entire Bone On		
		VERCELLI VER06029 
Shank (Hind) Slice Osso Bucos Bone On		
	VERCELLI VER06048	VERCELLI VER06043 
Cheeks		
		VERCELLI VER06026 
Tail Entire		
		VERCELLI VER06045 
Bone Marrow		
		VERCELLI VER06022 
Head Bone Off		
		VERCELLI VER07012 
Tripe		
		VERCELLI VER06063 
Feet		
		VERCELLI VER06062 
Bone Thigh/Broth		
		VERCELLI VER06040 



CLASSIC
FINE FOODS



Lamb Cuts

Our Brands



Margra

This is lamb with a purpose, a long family history and a desire to push all the boundaries further than lamb has ever hoped.

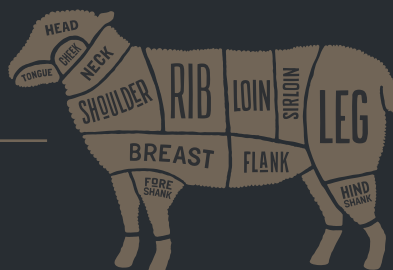
Margra Lamb is the culmination of years' work and craft – a lamb with a micro-marbled finish and low fat melting point of 28-35°, for an unprecedented delicate meat that is incredibly succulent.













Agnei Ibérico




The lamb of the Michelin Star

Agnei Ibérico is superior quality lamb from a breed that has been native to the Spanish region of Aragón for over a thousand years. Agnei ibérico lambs are raised at the foot of the Pyrenees, in a relaxing, stress-free environment to enhance their innate qualities. Agnei Ibérico is fed a natural diet of their mothers' milk and an exclusive mix of cereal grains with a predominance of corn and high oleic sunflower seeds.


























Lamb Cuts

BREED	MARGRA AUSTRALIA	PASTORES SPAIN	HUGUENIN FRANCE
	White	Iberico	Milk Fed
Tenderloin			
		PASTORES PAS06006 ❄️	
Short Loin/Saddle Bone On			
	MARGRA ICON08021	PASTORES PAS06005 ❄️	HUGUENIN HUG06022 ❄️ HUG06023
Short Loin/Saddle Bone Off			
	MARGRA ICON08035	PASTORES PAS06004 ❄️ PAS06010 ❄️	
Rack Frenched Cap On Vertebrae Off			
	MARGRA ICON08031	PASTORES PAS06002 ❄️	HUGUENIN HUG06021 ❄️ HUG06024
Rack Cap On Vertebrae Off			
	MARGRA ICON08018		
Shoulder Bone On Shank On			
		PASTORES PAS06001 ❄️	
Shoulder Bone On Oyster Cut Shank Off			
	MARGRA ICON08020		
Shoulder Bone Off Shank Off			
		PASTORES PAS06008 ❄️	
Fat Caul White/Cripenette			
			HUGUENIN HUG06033
Whole Lamb 5-7 KG			
			HUGUENIN HUG06027 HUG06029

BREED	MARGRA	PASTORES
	AUSTRALIA	SPAIN
	White	Iberico
Lamb Chump		
	MARGRA ICON08029	
Leg Chump On Shank & Bone Off		
	MARGRA ICON08019	
Leg Bone Off Shank Off & Chump Off		
	MARGRA ICON08020	
Leg Bone On Shank & Chump Off		
	MARGRA ICON08030	
Leg Bone Off Medaillon Tournedos Cut		
		PASTORES PAS06007 ❄️
Shank Hind		
	MARGRA ICON08034	
Shank Fore		
	MARGRA ICON08033	
Neck Bone Off		
		PASTORES PAS06009 ❄️
Ribs Set Bone On		
	MARGRA ICON08036	PASTORES PAS06003 ❄️
Rack Shoulder		
	MARGRA ICON08031	

Prepared Meat

Beef / Veal / Chicken

	MINCED	PATTY	SAUSAGE
			
Veal Patty		 VER06011 GRUPPO VERCELLI Veal Patty 120g	 VER06019 GRUPPO VERCELLI Veal Sausage 35g
Wagyu Beef	STAN08035 SANCHOKU Ground Wagyu Beef 25% Fat 500g	 STAN08049 SANCHOKU Wagyu Beef Patty 25% Fat 50g	BREAKFAST   DELI06019 DELIGOURMET Sausage Chicken Smoked 30g
	STAN08048 SANCHOKU Beef Wagyu Trimming 25% Fat 5kg	 STAN08060 SANCHOKU PURE WAGYU Wagyu Beef Patty Pure Bred 150g	 DELI06027 DELIGOURMET Sausage Chicken 30g 1kg
		 STAN06071 SANCHOKU Wagyu Beef Patty 25% Fat 200g	  DELI06021 DELIGOURMET Sausage Beef Cheddar 30g
Grain-fed Beef	STAN08052 AUGUSTUS Ground Beef 20% Fat 500g	 STAN08053 FLINDERS Beef Patty 20% Fat 180g	 DELI06028 DELIGOURMET Sausage Beef 30g 1kg
Angus Beef	STAN08050 SIGNATURE BLACK ANGUS Ground Angus Beef 25% Fat 500g	 KET08002 KETTYLE Angus Beef Patty Chuck/Brisket/Short Ribs 25% Fat 110g	HOTDOG  Sausage Chicken  DELI06021 DELIGOURMET 20cm 1kg
		 STAN08051 SIGNATURE BLACK ANGUS Angus Beef Patty 25% Fat 180g	  DELI06022 DELIGOURMET Sausage Beef 20cm 1kg
Organic Beef	STAN08054 DIAMANTINA Ground Organic Beef 20% Fat 500g	 STAN08055 DIAMANTINA Organic Beef Patty 20% Fat 120g	 DELI06023 DELIGOURMET Sausage Beef 15cm 1kg



CLASSIC

FINE FOODS



Poultry

Our Brands



Mieral

Each fowl is carefully chosen, at the right level of maturity, by passionate farmers and their expertise is unrivaled.

As a family owned business, the Mieral family remains committed to establishing partnerships with farmers, monitoring breeding programs, free-range farming practices, 100% natural feed, maintaining traditions, respecting the land, and taking pleasure in one's work.



Ernest Soulard

For the past 80 years, the passion that has been motivating Ernest Soulard is a pledge of quality to each customer.

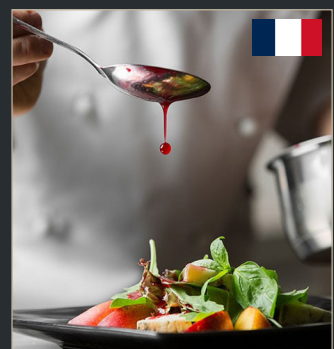
From the whole duck to its different cuts they work with ducks in all different forms. Our product range is divided into several categories such as whole duck and duckling, a line of cuts and duck and a range of raw, fresh, and processed foie gras.



Fadi Prestige

Exceptional quality, produced or developed with respect for the environment and animal welfare, and have outstanding sensory qualities.

Fadi Prestige is an International leader in organic gourmet & fair trade for fine dining tables.



Our Brands



L.D.C

LDC ensures total traceability of its products, allowing customers and consumers to know all stages of production.

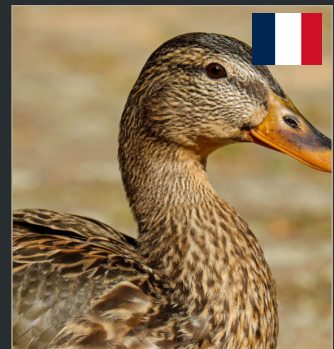
LDC has been established in 1968 and is the leader for poultry on the French market. The confidence coming from the clients and from their farmers has been essential to build up the group. The people's health at LDC is a priority because they are ensuring the quality of LDC products, the on-going improvement at every step of the chain. Their products are under quality label recognition



Huguenin

Each fowl is carefully chosen, at the right level of maturity, by passionate farmers and their expertise is unrivaled.

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Savel Group

A Legacy of Excellence in Poultry and Rabbit Processing

With deep roots in Brittany, Savel Group is a global specialist in cockerels, guinea fowl, and yellow chicken. We offer high-quality small poultry products, prioritizing service, nutrition, taste, health, and customer satisfaction. Our comprehensive approach covers sourcing, breeding, processing, innovation, and distribution.



Chicken

Bresse



🇫🇷 MIERAL

MIE14004
Female PDO ±1.3 kg



MIE14017
Female Poularde ±1.6 kg



MIE14003
Male PDO ±2kg



Capon



🇫🇷 MIERAL

MIE14001
Chicken ±3.2kg



🇫🇷 HUGUENIN

HUG14015
±3kg

HUG14097
Free Range ±1.4kg

Thigh



🇫🇷 LDC/SNV

SNV14008
Skin & Bone Off Corn Fed ±120g



Leg



🇫🇷 LDC/SNV

SNV14007
Oyster Cut Corn Fed ±220g



Black



🇫🇷 MIERAL

MIE14016
Whole ±1.6 kg



Leg



🇫🇷 MIERAL

MIE14014
Leg Free Range ±250g



Black - Breast



🇫🇷 MIERAL

MIE14012
Breast Supreme
Skin & Drumette On ±280g



Yellow Chicken Baby



🇫🇷 SAVEL

SAVEL14006
Cornfed 550-650g



Chicken Yellow

Whole



FR MIERAL

MIE14007
Free Range ±1.6 kg



FR SAVEL

SAVEL14003
Corn Fed ±1.1kg



SAVEL14005
Cornfed ±450g/500g



FR FADI

FAD14001
Organic Corn Fed ±1.4kg



FR HUGUENIN

HUG14009
Free Range ±1.6 kg



FR LDC/SNV

SNV14019
Corn Fed ±600g



Leg



FR HUGUENIN

HUG14010
Corn Fed ±220g

FR MIERAL

MIE14015
Corn Fed ±200g



FR FADI

FAD14017
Organic Corn Fed ±200g



Wing



FR HUGUENIN

HUG14074
Free Range ±100g



Breast / Supreme Drumette & Skin On



FR MIERAL

MIE14009
Free Range ±1.6 kg



FR SAVEL

SAVEL14004
Corn Fed ±200g



SAVEL14001
Corn Fed ±230g



FR FADI

FAD14005
Organic Corn Fed ±250g



FR HUGUENIN

HUG14012
Corn Fed ±240g

HUG14076
Free Range ±220g



Breast Skin Off



FR HUGUENIN

HUG14011
Free Range ±180g

FR SAVEL

SAVEL14002
Corn Fed ±180g



FR LDC/SNV

SNV14005
Corn Fed ±200g



FR FADI

FAD14012
Organic Corn Fed ±150g



Turkey

Whole



 HUGUENIN

HUG14014
±10kg

HUG14016
±3 kg

Leg



 HUGUENIN

HUG14079
±1.1kg

Breast



 HUGUENIN

HUG14078
±1.1kg

Guinea Fowl

Whole



 MIERAL

MIE14005
Free Range ±1.5 kg



MIE14002
Free Range ±1.6 kg



HUGUENIN

HUG14098
Free Range ±1.6 kg

HUG14018
Free Range ±1.6 kg



Breast / Supreme Drumette & Skin On



 MIERAL

MIE14010
Free Range ±160g



HUG14094
Free Range ±160g



Leg



 HUGUENIN

MIE14013
Free Range ±240g



Duck

Whole



🇫🇷 MIERAL

MIE14019
Free Range Female ±1.7kg



🇫🇷 HUGUENIN

HUG14083
Female ±1.6kg

HUG14099
Female ±1.6kg



Breast / Magret



🇫🇷 SOULARD

SOU14003
Magret Male ±400g



🇫🇷 PROFUMA

PRO14008
Magret ±350g



🇫🇷 HUGUENIN

HUG14006
Magret ±300g

HUG16010
Breast Skin On ±250g

Leg



🇫🇷 ERNEST SOULARD

SOU14161
Male ±400g



🇫🇷 HUGUENIN

HUG14081
Female ±320g

HUG14080
Female ±320g



Carcass



🇫🇷 HUGUENIN

HUG14095
Bones ±500g

HUG14096
Bones ±500g



Goose

Whole



🇫🇷 MIERAL

MIE14011
Free Range ±6 kg



🇫🇷 HUGUENIN

HUG14008
±4kg

Pigeon

Whole



🇫🇷 MIERAL

MIE14006
±430g



🇫🇷 HUGUENIN

HUG14090
450-550g



Quail

Whole



🇫🇷 HUGUENIN

HUG14007
Bone On ±180g

HUG08037
Bone Off ±140g



Rabbit

Whole



🇫🇷 HUGUENIN

HUG06026
±1.2kg

HUG06020
±1.2 kg



Offals

Chicken Liver



🇫🇷 MIERAL

HUG14072
±1kg /pack

Duck Heart



🇫🇷 HUGUENIN

HUG14093
±1kg /pack

HUG14085
±1kg /pack



Foie Gras

Whole Fatted Duck Liver



🇫🇷 ERNEST SOULARD

SOU14001
±650g



SOU14002
First Choice ±700g



SOU14183
Deveined ±500g



SOU14011
Deveined ±500g



Sliced



🇫🇷 ERNEST SOULARD

SOU14005
±30g



SOU14004
±50g



SOU14059
±80g



Wok/Trimming



🇫🇷 ERNEST SOULARD

SOU14104
±1kg /pack



Wok/Trimming



🇫🇷 ERNEST SOULARD

SOU14084
500g/Tray

Duck Fat



🇫🇷 PROFUMA

PRO14005
±3.7 kg /tub

Duck Confit



🇮🇹 PRO14003
PROFUMA
3.85 kg/ Tin of 12 pcs

🇮🇹 PRO14004
PROFUMA
650g / Pack of 2 pcs





Cold Cut Charcuterie

Our Brand



Levoni

Levoni quality results from a love for good things, selected raw materials and an inexhaustible source of ancient knowledge and unmistakable fragrances

The Levoni family has been the symbol of Italian deli meats since 1911. Since then, the family has preserved its original philosophy based on a persistent search for excellence.



Deligourmet

The brand's dedication to excellence is evident in its exceptional quality.

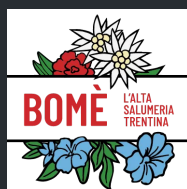
Deli Gourmet has a multicultural team whose market awareness and presence are strong since 2012. They are a part of a major French cooperative, and all of their products are made based on French recipes according to French savoir-faire. The company is certified by HACCP and ISO and also ensures that the meat and spices are of high quality and comply with Halal standards.



D'Autore

The family business' goal to establish their production as a quality pork ham

Carrasco was created in 1895, by Francisco Carrasco, in the province of Salamanca, in Spain. It is with Juan Atanasio Carrasco and his brothers that the story really started, when they bought a farm to raise Iberian pigs and built a slaughterhouse in Guijuelo. 20 years later, in 1970, the third generation continued the family business' goal to establish their production as a quality pork ham, specific to its area of origin and obtained the certification "DOP".



Bomé

Listening, Respect, Simplicity, Rigor and Conviviality.

Anxious to favor the human relationship and direct contact with the client, Pierre Oteiza, for nearly 30 years, has been inspiring his team with his essential values: Listening, Respect, Simplicity, Rigor and Conviviality.



Beef

Smoked / Aged



 BOM06002
BOME
Smoked Eye Round ±1kg



 BOM06003
BOME
Smoked Pancetta Brisket ±1.5kg



 BOM06004
BOME
Speck Aged 2-3kg

Dry Sausages of Cecina



 CEC06004
CECINAS NIETO
Salchichon ±500g



 CEC06003
CECINAS NIETO
Chorizo ±500g

Cecina BONE & SKIN OFF



 CEC06002
CECINAS NIETO
Stifle Dried +12m ±1kg

Bresaola



 LEV08131
LEVONI
Beef Della Valtellina IGP ±1.5kg

Pastrami



 DELI06000
DELIGOURMET
Beef ±3kg

Pepperoni



 DELI06018
DELIGOURMET
Beef 1kg

Mortadella



 DELI06012
DELIGOURMET
Beef 2.4kg



 DELI06014
DELIGOURMET
Paprika 2.4kg



 DELI06013
DELIGOURMET
Olives 2.4kg


Bacon



 DELI06005
DELIGOURMET
Beef Bacon 3kg

Veal



 VER06008
GRUPPO VERCELLI
Veal Ham Plain ±4kg



 BOM06006
BOME
Rolled Veal Belly



 BOM06009
BOME
Cooked Double Veal Belly 1



 BOM06005
BOME
Cooked Double Veal Belly 2

Poultry

Ham



DEL06006
DELIGOURMET

Chicken Plain Smoked 3.8kg



DEL06008
DELIGOURMET

Chicken Basil Smoked 3.8kg



DEL06007
DELIGOURMET

Chicken Provence Smoked 3.8kg



DEL06003
DELIGOURMET

Turkey Smoked 2.5kg



BOM06010
BOME

Turkey 3.5 kg



DEL06001
DELIGOURMET

Turkey Breast Smoked & Roasted 3.8kg

Mortadella



DEL06009
DELIGOURMET

Chicken 2.4kg



DEL06011
DELIGOURMET

Chicken Paprika 2.4kg



DEL06016
DELIGOURMET

Turkey Paprika 2.4kg



DEL06010
DELIGOURMET

Chicken Olives 2.4kg



DEL06015
DELIGOURMET

Turkey Olives 2.4kg

Pepperoni



DEL06017
DELIGOURMET

Smoked Turkey Garlic 500g

Bacon



DEL06002
DELIGOURMET

Smoked Turkey Bacon 2.5kg

Duck Breast



PRO14006
PROFUMA

Magret Smoked Cold 350g



Pâté



DEL06024
DELIGOURMET

Pâté Chicken Liver 2.5kg



DEL06025
DELIGOURMET

Pâté Poultry Farmhouse 2.5kg

Pate En Croute



HUG14004
HUGUENIN

Chicken Pistachio Foie Gras 1-1.2kg



HUG14003
HUGUENIN

Chicken Pistachio Foie Gras 2-2.5kg



HUG14005
HUGUENIN

Duck Pistachio Foie Gras 2-2.5kg



Pork Raw & Charcuterie

Our Brands



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Pierre Oteiza

Listening, Respect, Simplicity, Rigor and Conviviality.

Anxious to favor the human relationship and direct contact with the client, Pierre Oteiza, for nearly 30 years, has been inspiring his team with his essential values: Listening, Respect, Simplicity, Rigor and Conviviality.

You will find these values as well as the attachment to the Aldudes Valley and its local products in the 10 "Pierre Oteiza" shops



Carrasco

Goal to establish their production as a quality pork ham

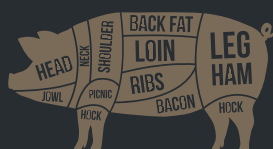
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Bastides

A tale from Aveyron.


Founded in 1962 in Villefranche-de-Rouergue, a major medieval bastide town in the Aveyron department. Nestled on the outskirts of Villefranche-de-Rouergue. Its original purpose was to produce sausages and dried sausages. For 60 years, our trademark has been a combination of the exceptional quality of the terroir, or land, in south-west France, and our savoir-faire.



Pork

Whole




 HUG08007
HUGUENIN
Whole Suckling Pig
Milk Fed ±1kg




Bacon Belly



 PIER08017
PIERRE OTEIZA
Salted Rolled ±1kg



 PIER08016
PIERRE OTEIZA
Salted Flat ±1kg



 LEV08007
LEVONI
Rolled Rind Off 1.7kg



 LEV08029
LEVONI
Lard With Herbs Vacuum 3KG

Diced Belly



 LEV08175
LEVONI
Chilled 140g



 LEV08176
LEVONI
Smoked 140g

Speck



 LEV08005
LEVONI
Castel 5-6 kg

Guanciale




 LEV08185
LEVONI
Black Pepper 900g




 LEV08049
LEVONI
Smoked 1Kg

Ham



 PIER08014
PIERRE OTEIZA
Bayonne Dry 1.2-2kg




 LEV08001
LEVONI
Parma Boneless 6-8kg



 LEV08009
LEVONI
San Daniele
Bone Off 7-8kg




 LEV08058
LEVONI
Castagna Jolly Cooked 9kg



 CAR08012
CARRASCO
Shoulder Carrasco Iberico
Bellota Sliced 100g



 CAR08011
CARRASCO
Dried Cured Iberian Bellota
Sliced 100g



 CAR08008
CARRASCO
Loin Iberico Bellota Sliced 100g




 CAR08016
CARRASCO
Shoulder Iberico Bellota 4-5kg




 CAR08018
CARRASCO
Shoulder Iberian Bellota 4-5kg




 CAR08002
CARRASCO
Leg Iberian
Bone Off 5kg



 CAR08001
CARRASCO
Leg
Iberian Bone In 9kg



 LEV08112
LEVONI
Half Cooked with Truffle 4kg

Mortadella



LEVONI
LEVONI

Truffles 2 kg



LEVONI
LEVONI

Bologna Pistachio 2.5 kg



LEVONI
LEVONI

Pistachio 45kg Half



Salami



CARRASCO
CARRASCO

Iberico Bellota Sliced 100g



LEVONI
LEVONI

Salami with Black Summer Truffle Flakes 250g



LEVONI
LEVONI

Salame Mantovano Del Pó Tied By Hand 800g



LEVONI
LEVONI

Spicy Salami 900g



LEVONI
LEVONI

Napoli San Genaro 1.4kg



LEVONI
LEVONI

Salame Milano Half Vac 1.7kg



LEVONI
LEVONI

Salami with Fennel Seed 2kg

Chorizo



PIERRE OTEIZA
PIERRE OTEIZA

Les Aldudes 330g

Dry Sausage



PIERRE OTEIZA
PIERRE OTEIZA

Dry Sausage Les Aldudes 290g



PIERRE OTEIZA
PIERRE OTEIZA

Dry Sausage 200g

Coppa



LEVONI
LEVONI

Matured 80g



LEVONI
LEVONI

Hand Tied 2kg

Pâté



PIERRE OTEIZA
PIERRE OTEIZA

Basque 125g / Tin



PIERRE OTEIZA
PIERRE OTEIZA

Basque Espelette Pepper 125g / Tin

Terrine



PIERRE OTEIZA
PIERRE OTEIZA

Basque 200g



PIERRE OTEIZA
PIERRE OTEIZA

Basque Espelette Pepper 200g

Pancetta



LEVONI
LEVONI

Belly Smoked 1.5kg

Culatello Di Zibello




LEVONI
LEVONI

Cured 4kg

Pork




 CFFR06012
 LES BASTIDES
**Snacking Cocktail
 Mini Pork Salami 80g**




 CFFR06017
 LES BASTIDES
**Snacking Cocktail Mini Pork
 With Summer Truffles 80g**



 CFFR06015
 LES BASTIDES
**Snacking Cocktail
 Mini Pork With Nuts 80g**




 CFFR06014
 LES BASTIDES
**Snacking Cocktail
 Mini Pork Chorizo 80g**




 CFFR06019
 LES BASTIDES
Pork Tapas Plate 160g




 CFFR06016
 LES BASTIDES
**Dry Superior
 Pork Rosette 100g**



 CFFR06013
 LES BASTIDES
**Dry Superior Pork Sausage
 35% Fat 80g**



 CFFR06022
 LES BASTIDES
**Dry Superior Pork Sausage
 Coated With Black Pepper 200g**



 CFFR06021
 LES BASTIDES
**Superior Pork Sausage
 Coated With Herbs 200g**



 CFFR06028
 LES BASTIDES
**Superior Pork Sausage
 Coated With Herbs 200g**





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