



+61 452 643 100



[adam@pacfresh.com.au](mailto:adam@pacfresh.com.au)



# PACFRESH MEAT CATALOGUE



# BEEF MEAT

**A** SHIN / SHANK  
HINDQUARTER 2360      SHIN / SHANK  
FOREQUARTER 2360



**B** SILVERSIDE 2020      OUTSIDE 2030



OUTSIDE FLAT 2050      EYE ROUND 2040



**C** SIRLOIN BUTT 2081      RUMP 2090



D-RUMP 2100      ROSTBIFF 2110



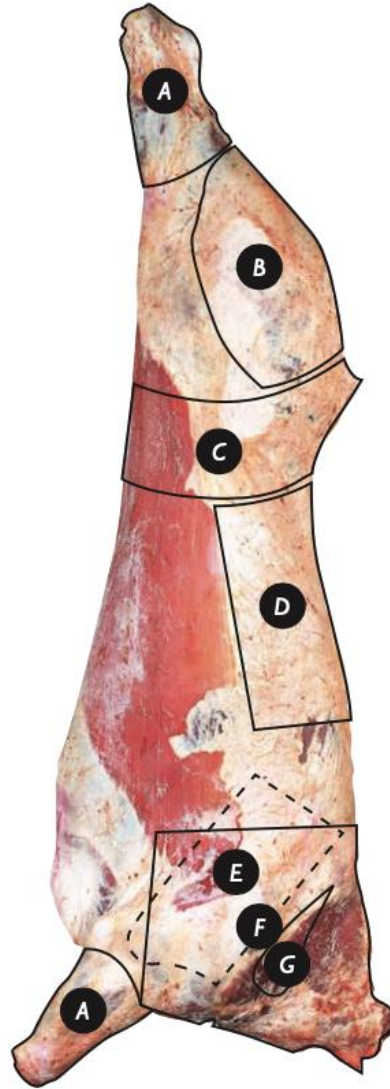
**D** SHORTLOIN 1550      STRIPLOIN 2140

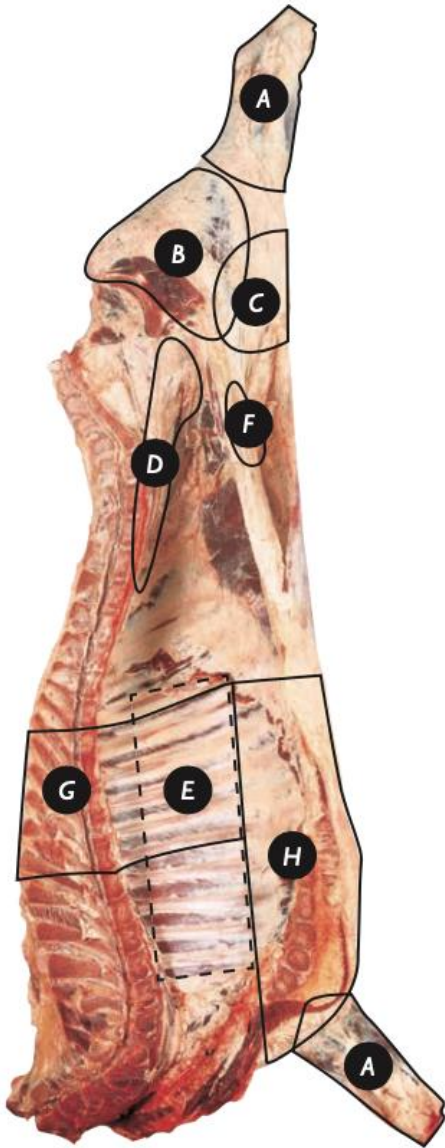


**E** BLADE (Clod) 2300      BOLAR BLADE 2302      OYSTER BLADE 2303



**F** CHUCK 2260      NECK 2280      CHUCK-SQUARE CUT 2270      CHUCK ROLL 2275      CHUCK TENDER 2310





**A** SHIN / SHANK HINDQUARTER 1683 SHIN / SHANK FOREQUARTER 1682



**B** TOPSIDE 2000 TOPSIDE CAP OFF 2001



**C** THICK FLANK 2060 KNUCKLE 2070



**D** TENDERLOIN 2150 TENDERLOIN 2160 SIDE STRAP OFF



**E** SHORT RIBS 1694 CHUCK SHORT RIBS 1631



**F** FLANK STEAK 2210



**G** RIBS PREPARED 1601



SPENCER ROLL 2230



CUBE ROLL 2240



**H** BRISKET 2320



BRISKET NAVEL END 2340



BRISKET POINT END - 2330



BRISKET POINT END DECKLE OFF 2350



# VEAL MEAT

A

OUTSIDE 3695



SILVERSIDE 3690



KNUCKLE 3715



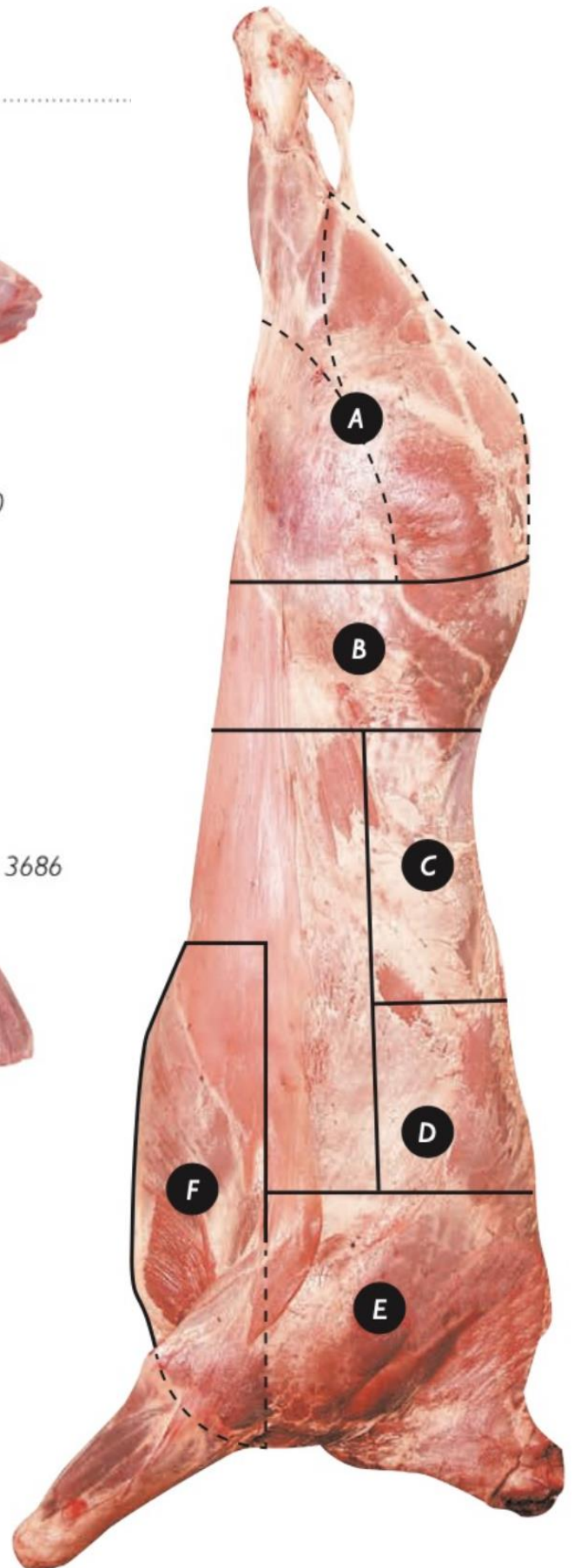
THICK FLANK 3710



TOPSIDE 3680



TOPSIDE CAP OFF 3686



**B**

RUMP 3735



**C**

STRIPLOIN 3765



TENDERLOIN 3770



**C**

LOIN 3575



**D**

EYE OF LOIN 3769



**D**

RIBS PREPARED 3607



CUBE ROLL 3815



**E**

BLADE 3850



CHUCK 3830



CHUCK ROLL 3840



CHUCK TENDER 3855



**F**

BRISKET POINT END 3650



BRISKET NAVEL END 3660



# SHEEP MEAT

## A LEG CUTS 5065

SILVERSIDE 5071



OUTSIDE 5075



THICK FLANK 5076



KNUCKLE 5072



TOPSIDE 5073



TOPSIDE CAP OFF 5077



CHUMP 5130



RUMP 5074



## B

LOIN 4860

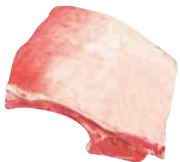


SHORT LOIN 4880



## C

RACK 4932



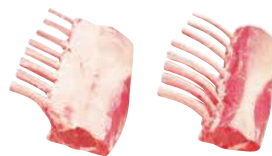
RACK CAP ON  
Frenched 4756



RACK CAP OFF  
4748



RACK CAP OFF  
Frenched 4764



## E

NECK 5020



## D

SQUARE CUT  
SHOULDER 4990



SHOULDER - SQUARE CUT  
(Rolled/Netted) 5050



SHOULDER -  
OYSTER CUT 4980

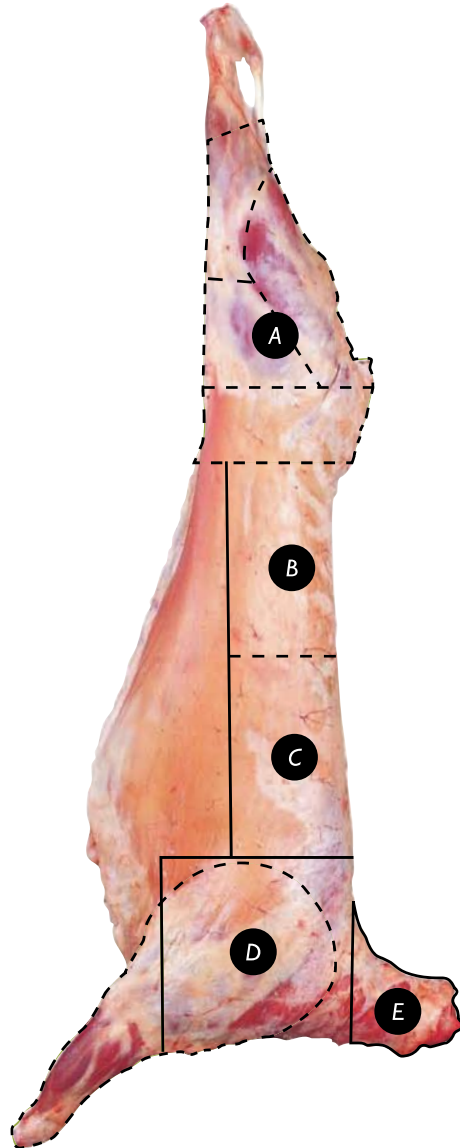


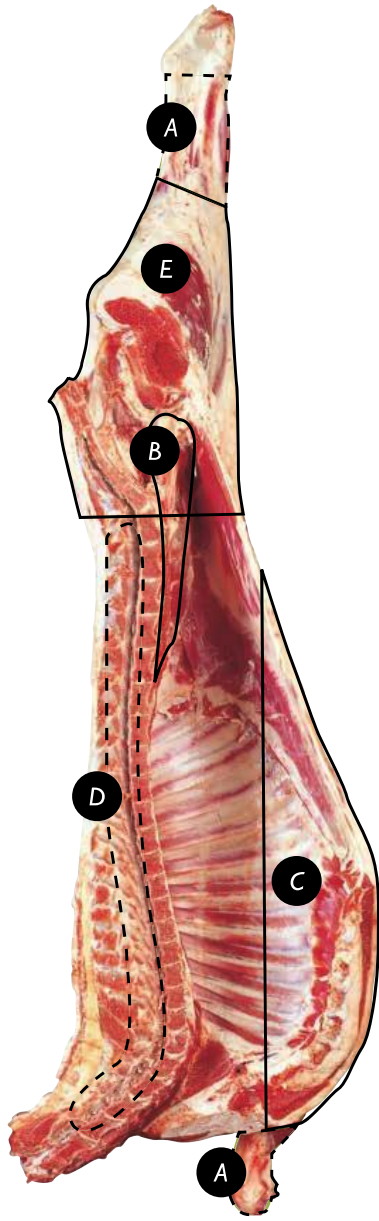
SHOULDER -  
BANJO CUT 4995



## E

NECK FILLET ROAST  
5059





**A**

FORESHANK 5030



FORESHANK (Frenched) 5029



HINDSHANK 5031



HINDSHANK (Frenched) 5029



**B**

TENDERLOIN 5080



TENDERLOIN BUTT OFF 5082



BUTT TENDERLOIN 5081



**C**

BREAST AND FLAP 5010

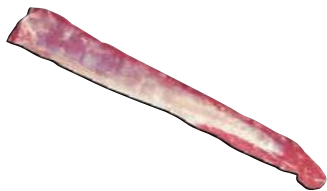


BREAST AND FLAP (Boneless) 5172



**D**

BACKSTRAP 5109



EYE OF SHORT LOIN 5150



EYE OF SHOULDER 5151



**E**

LEG - CHUMP ON 4800



LEG - CHUMP OFF 4820



LEG CHUMP ON - SHANK OFF 4810



LEG CHUMP OFF - SHANK OFF 4830



LEG SHANK BONE/ EASY CARVE 4821



# GOAT MEAT

CARCASE 4640 / CARCASE PIECES  
(SIX WAY CUT)

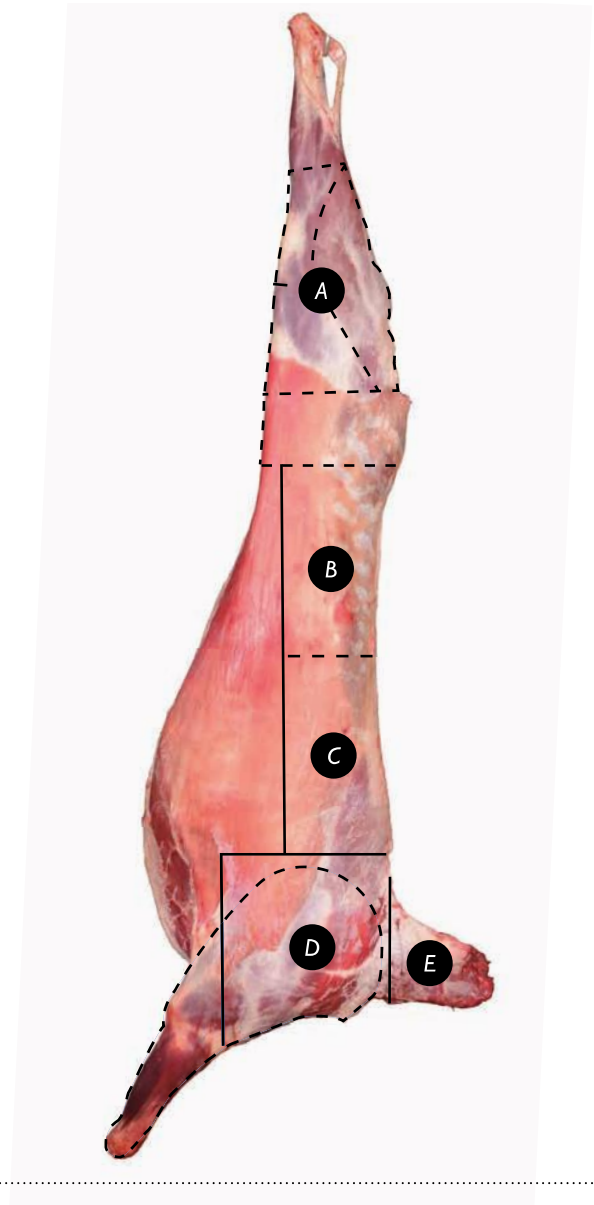
**A** LEG



**B** **C** LOIN



**D** **E** FOREQUARTER



**C**

CUBED PIECES 5037



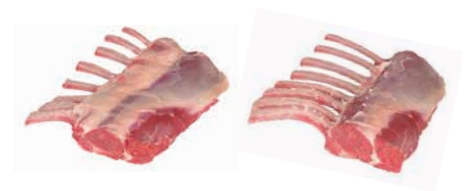
RACK 4932



RACK CAP ON (Frenched)  
4756



RACK CAP OFF (Frenched)  
4764



**D**

SQUARE CUT  
SHOULDER 4990



SHOULDER - SQUARE CUT  
(Rolled/Netted) 5050



SHOULDER -  
OYSTER CUT 4980



SHOULDER -  
BANJO CUT 4995

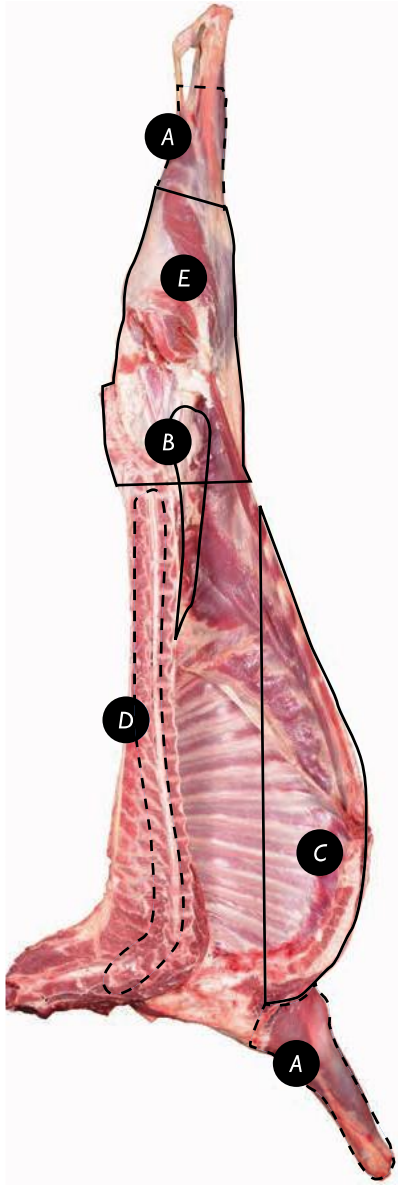


**E**

NECK 5020







**A**

FORESHANK 5030



FORESHANK  
(Frenched) 5029



HINDSHANK 5031



HINDSHANK  
(Frenched) 5029



**B**

TENDERLOIN 5080



TENDERLOIN  
BUTT OFF 5082

BUTT TENDERLOIN  
5081



**D**

BACKSTRAP 5109



EYE OF LOIN 5142



**C**

BREAST AND FLAP 5010



**E**

LEG - CHUMP ON  
4800



LEG - CHUMP OFF  
4820



LEG CHUMP ON (ABR)  
4801



LEG SHANK BONE/  
EASY CARVE 4821

