



Butcher Corner

MEAT & POULTRY



OFFICIAL PARTNER, 2022-2023

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 SANCHOKU STAN06007	ICON ICON06001 SANCHOKU STAN06099 PURE BRED STAN06170	ICON ICON06002 SANCHOKU STAN06021 PURE BRED STAN06171	FULL BLOOD HAN06004 PURE BRED STAN06172
Striploin 1 Rib Bone Off				
	ICON ICON06017 SANCHOKU STAN06020	ICON ICON06005 SANCHOKU STAN06114 PURE BRED STAN06168	ICON ICON06006 SANCHOKU STAN06019 PURE BRED STAN06169	FULL BLOOD HAN06001 PURE BRED STAN06167
Cube Roll Rib Eye 7 Ribs Bone Off				
	ICON ICON06016/06056 SANCHOKU STAN06018	ICON ICON06003/06051 SANCHOKU STAN06113	ICON ICON06004/06057 SANCHOKU STAN06017 PURE BRED STAN06174	FULL BLOOD HAN06003 PURE BRED STAN06176
OP Ribs 7 Ribs Bone On				
	SANCHOKU STAN06008	SANCHOKU STAN06120	SANCHOKU STAN06148	
Tomahawk 3/4 Ribs Bone On				
	ICON ICON06015 SANCHOKU STAN06010	ICON ICON06007 SANCHOKU STAN06121 PURE BRED STAN06164	ICON ICON06008 SANCHOKU STAN06032 PURE BRED STAN06165	FULL BLOOD HAN06002 PURE BRED STAN06166
Rump D-Cut				
	SANCHOKU STAN06144	SANCHOKU STAN06098		
Rump Rosbif Cut				
	SANCHOKU STAN06146			
Rump Cap Picana				
	SANCHOKU STAN06127			
Topside/Inside Cap On				
	SANCHOKU STAN06128 /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 1Rib 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 1Rib Bone Off		
	HUGUENIN	HUG06025
Cube Roll Rib Eye 7 Ribs Bone Off		
	HUGUENIN	HUG06014



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	
		❄️	3 Ribs	❄️
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
				



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.

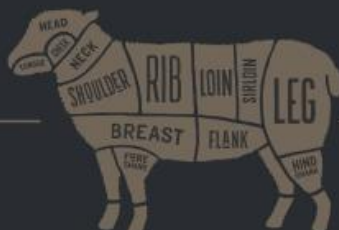
Margra Lamb is the culmination of years' work and craft – a lamb with a micro-marbled finish and low fat melting point of 28-35°, for an unprecedented delicate meat that is incredibly succulent.



Agnei Iberico

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	PASTORES	HUGUENIN
	AUSTRALIA	SPAIN	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 KETTLE 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



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.

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.



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



■ MIERAL

MIE14007
Free Range ±1.6 kg



■ SABEL

SAVEL14003
Corn Fed ±1.1kg



SAVEL14005
Cornfed ±450g/500g



■ FADI

FAD14001
Organic Corn Fed ±1.4kg



■ HUGUENIN

HUG14009
Free Range ±1.6 kg



■ LDC/SHV

SHV14019
Corn Fed ±600g



Leg



■ HUGUENIN

HUG14010
Corn Fed ±220g

■ MIERAL

MIE14015
Corn Fed ±200g



■ FADI

FAD14017
Organic Corn Fed ±200g



Wing



■ HUGUENIN

HUG14074
Free Range ±100g



Breast / Supreme Drumette & Skin On



■ MIERAL

MIE14009
Free Range ±1.6 kg



■ SABEL

SAVEL14004
Corn Fed ±200g



SAVEL14001
Corn Fed ±230g



■ FADI

FAD14005
Organic Corn Fed ±250g



■ HUGUENIN

HUG14012
Corn Fed ±240g

HUG14076
Free Range ±220g



Breast Skin Off



■ HUGUENIN

HUG14011
Free Range ±180g

■ SABEL

SAVEL14002
Corn Fed ±180g



■ LDC/SHV

SHV14005
Corn Fed ±200g



■ 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

MIÉ14019
Free Range Female $\pm 1.7\text{kg}$



■ HUGUENIN

HUG14083
Female $\pm 1.6\text{kg}$

HUG14099
Female $\pm 1.6\text{kg}$



Breast / Magret



■ SOULARD

SOU14003
Magret Male $\pm 400\text{g}$



■ PROFUMA

PRO14008
Magret $\pm 350\text{g}$



■ HUGUENIN

HUG14006
Magret $\pm 300\text{g}$

HUG14010
Breast Skin On $\pm 250\text{g}$

Leg



■ ERNEST SOULARD

SOU14161
Male $\pm 400\text{g}$



■ HUGUENIN

HUG14081
Female $\pm 320\text{g}$

HUG14080
Female $\pm 320\text{g}$



Carcass



■ HUGUENIN

HUG14095
Bones $\pm 500\text{g}$

HUG14096
Bones $\pm 500\text{g}$



Goose

Whole



■ MIERAL

MIÉ14011
Free Range $\pm 6\text{ kg}$



■ HUGUENIN

HUG14008
 $\pm 4\text{kg}$

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

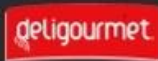
Our Brand



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
DELI GOURMET

Beef ±3kg

Pepperoni



🇪🇸 DELI06018
DELI GOURMET

Beef 1kg

Mortadella



🇪🇸 DELI06012
DELI GOURMET

Beef 2.4kg



🇪🇸 DELI06014
DELI GOURMET

Paprika 2.4kg



🇪🇸 DELI06013
DELI GOURMET

Olives 2.4kg

Bacon



🇪🇸 DELI06005
DELI GOURMET

Beef Bacon 3kg

Veal



🇮🇹 VERO6008
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



 DELI06006
DELIGOURMET
Chicken Plain Smoked 3.8kg



 DELI06008
DELIGOURMET
Chicken Basil Smoked 3.8kg



 DELI06007
DELIGOURMET
Chicken Provence Smoked 3.8kg



 DELI06003
DELIGOURMET
Turkey Smoked 2.5kg



 BOM06010
BOME
Turkey 3.5 kg



 DELI06001
DELIGOURMET
Turkey Breast Smoked & Roasted 3.8kg

Mortadella



 DELI06009
DELIGOURMET
Chicken 2.4kg



 DELI06011
DELIGOURMET
Chicken Paprika 2.4kg



 DELI06016
DELIGOURMET
Turkey Paprika 2.4kg



 DELI06010
DELIGOURMET
Chicken Olives 2.4kg



 DELI06015
DELIGOURMET
Turkey Olives 2.4kg

Pepperoni



 DELI06017
DELIGOURMET
Smoked Turkey Garlic 500g

Bacon



 DELI06002
DELIGOURMET
Smoked Turkey Bacon 2.5kg

Duck Breast



 PRO14006
PROFUMA
Magret Smoked Cold 350g



Pâté



 DELI06024
DELIGOURMET
Pâté Chicken Liver 2.5kg



 DELI06025
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



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.



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

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".



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



FR HUG08007
HUGUENIN

Whole Suckling Pig
Milk Fed ±1kg



Bacon Belly



FR PIER08017
PIERRE OTEIZA

Salted Rolled ±1kg



FR PIER08016
PIERRE OTEIZA

Salted Flat ±1kg



IT LEV08007
LEVONI

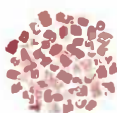
Rolled Rind Off 1.7kg



IT LEV08029
LEVONI

Lard With Herbs Vacuum 3KG

Diced Belly



IT LEV08175
LEVONI

Chilled 140g



IT LEV08176
LEVONI

Smoked 140g

Speck



IT LEV08005
LEVONI

Castel 5-6 kg

Guanciale



IT LEV08185
LEVONI

Black Pepper 900g



IT LEV08049
LEVONI

Smoked 1Kg

Ham



FR PIER08014
PIERRE OTEIZA

Bayonne Dry 1.2-2kg



IT LEV08001
LEVONI

Parma Boneless 6-8kg



IT LEV08009
LEVONI

San Daniele
Bone Off 7-8kg



IT LEV08058
LEVONI

Castagna Jolly Cooked 9kg



ES CAR08012
CARRASCO

Shoulder Carrasco Iberico
Bellota Sliced 100g



ES CAR08011
CARRASCO

Dried Cured Iberian Bellota
Sliced 100g



ES CAR08008
CARRASCO

Loin Iberico Bellota Sliced 100g



ES CAR08016
CARRASCO

Shoulder Iberico Bellota 4-5kg



ES CAR08018
CARRASCO

Shoulder Iberian Bellota 4-5kg



ES CAR08002
CARRASCO

Leg Iberian
Bone Off 5kg



ES CAR08001
CARRASCO

Leg
Iberian Bone In 9kg



IT LEV08112
LEVONI

Half Cooked with Truffle 4kg

Mortadella



LEVONI
Truffles 2 kg



LEVONI
Bologna Pistachio 2.5 kg



LEVONI
Pistachio 45kg Half

Salami



CARRASCO
Iberico Bellota Sliced 100g



LEVONI
Salami with Black Summer
Truffle Flakes 250g



LEVONI
Salame Mantovano Del Pó
Tied By Hand 800g



LEVONI
Spicy Salami 900g



LEVONI
Napoli San Genaro 1.4kg



LEVONI
Salame Milano Half Vac 1.7kg



LEVONI
Salami with Fennel Seed 2kg

Chorizo



PIERRE OTEIZA
Les Aldudes 330g

Dry Sausage



PIERRE OTEIZA
Dry Sausage Les Aldudes 290g



PIERRE OTEIZA
Dry Sausage 200g

Coppa



LEVONI
Matured 80g



LEVONI
Hand Tied 2kg

Pâté



PIERRE OTEIZA
Basque 125g / Tin



PIERRE OTEIZA
Basque Espelette Pepper 125g
/ Tin

Terrine



PIERRE OTEIZA
Basque 200g



PIERRE OTEIZA
Basque Espelette Pepper 200g

Pancetta



LEVONI
Belly Smoked 1.5kg

Culatello Di Zibello



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



