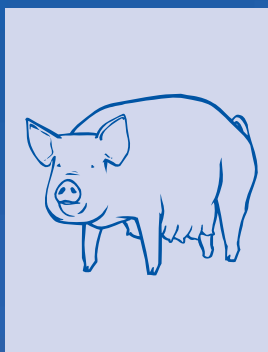


Sow meat Sauenfleisch Mięso loch



www.belgianmeat.com



Belgian sow meat from Flanders
Belgisches Sauenfleisch aus Flandern
Belgijskie mięso loch z Flandrii

www.belgianmeat.com



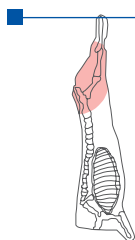
Z 201

Leg Belgian cut
Schinken belgischer Schnitt
Szynka cięcie belgijskie





Z 202



Leg with chump
Schinken mit Hüfte
Szynka z kawałkiem biodrówki





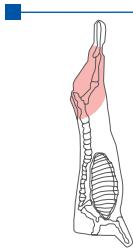
Z 203

Leg 4D: fatless, boneless, rindless, shank off, with chump
Schinken 4D: entfettet, ohne Knochen, ohne Schwarte, ohne Eisbein, mit Hüfte
Szynka 4D: bez tłuszczu, bez kości, bez skóry, bez golonki, z biodrówką





Z 204

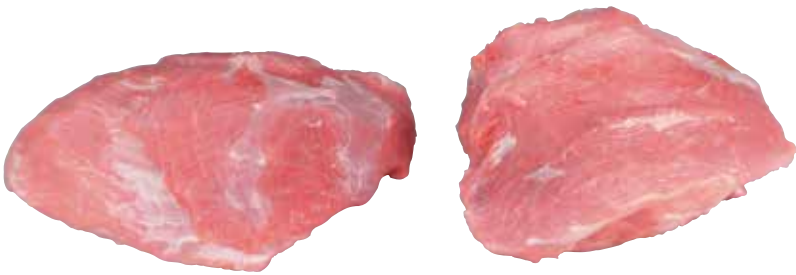


Leg 4D: fatless, boneless, rindless, shank off, without chump

Schinken 4D: entfettet, ohne Knochen, ohne Schwarte, ohne Eisbein, ohne Hüfte

Szynka 4D: bez tłuszczu, bez kości, bez skóry, bez golonki, bez biodrówki





Z 205

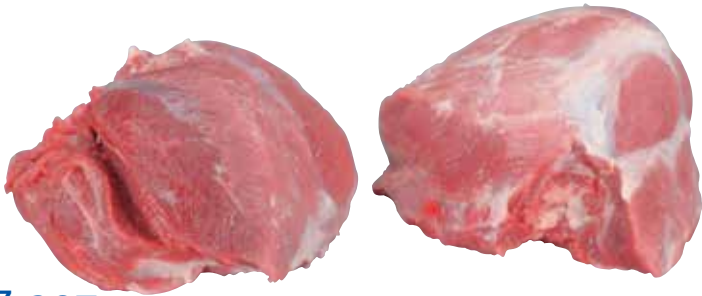
Topside with cap
Oberschale mit Deckel
Górna zrazowa



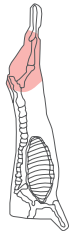
Z 206

Silverside
Unterschale, mit Seemerrolle
Dolna zrazowa





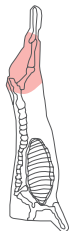
Z 207



Thick flank
Kugel nicht entfliest
Szynka myszka



Z 208



Chump boneless, fatless
Hüfte ohne Knochen, entfettet
Biodrówka bez kości, bez tłuszczu



Z 209

Topside without cap, without membrane
Oberschale ohne Deckel, entfliest
Górna zrazowa bez błon



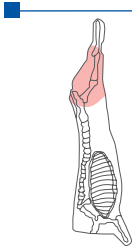
Z 210

Silverside, without membrane
Unterschale, mit Seemerolle, ohne Sehne, entfliest
Dolna zrazowa bez błon





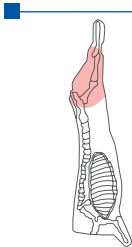
Z 211



Thick flank without membrane
Kugel, entfliest
Szynka myszka bez błon



Z 212



First meat, lean 100 %
Einselfleisch, mager 100 % (SI)
100% chudego mięsa





Z 213

Parts of legs, chump, silverside heel (93/7)
Teile von Schinken, Hülfte, Kniekehlfleisch (93/7)
Chude kawatki szynki (93/7)



Z 214

Shank meat leg and shoulder
Eisbeinfleisch
Mięso goleni i topatki

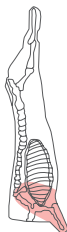


Z 301



Shoulder 3D: fatless, boneless, rindless, with shank
Schulter 3D: entfettet, ohne Knochen, ohne Schwarte, mit Eisbeinfleisch
Łopatka 3D: bez tłuszczu, bez kości, bez skóry, z golenią

Z 302



Shoulder 4D: fatless, boneless, rindless, without shank
Schulter 4D: entfettet, ohne Knochen, ohne Schwarte, ohne Eisbeinfleisch
Łopatka 4D: bez tłuszczu, bez kości, bez skóry, bez goleni



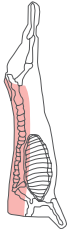
Z 303

Shoulder 5D: fatless, boneless, rindless, without shank
Schulter 5D: entfettet, ohne Knochen, ohne Schwarte, ohne Hax
Łopátka 5D: bez tłuszczu, bez kości, bez skóry, bez goleni





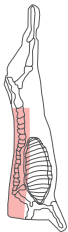
Z 401



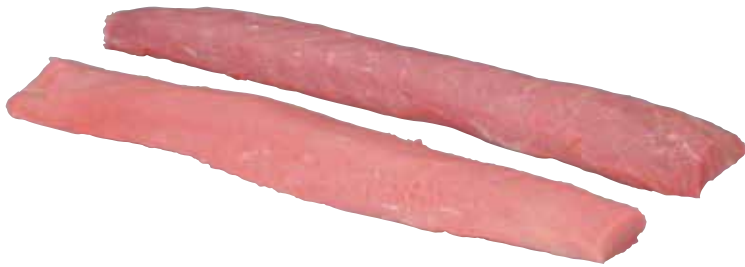
Loin boneless without belly chain
Lachse, ohne Knochen (Filoni) ohne Bauchkette
Schab bez kości, bez warkocza



Z 402

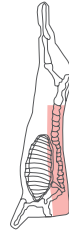


Loin boneless without belly chain and without loinchain
Lachse, ohne Knochen (Filoni) ohne Bauchkette und ohne Rückenkette
Schab bez kości, bez warkocza, bez mizdry



Z 403

Loin boneless, without chain, without membrane
Lachse, ohne Knochen ohne beide Ketten, entfliest
Schab bez kości bez warkocza, bez błon



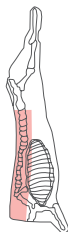
Z 404

Collar, boneless, fatless
Nacken, ohne Knochen, entfettet
Karkówka, bez kości, bez tłuszczu

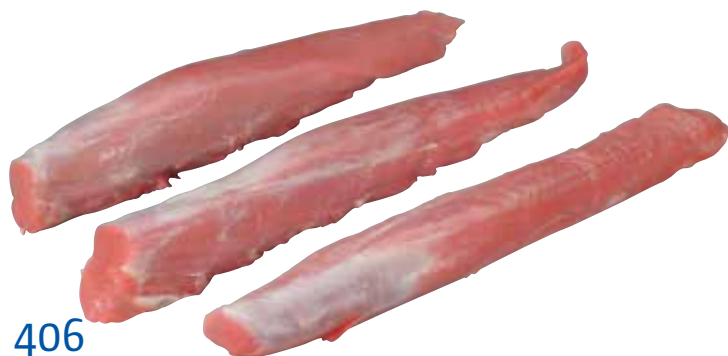




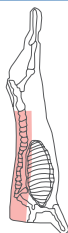
Z 405



Collar, boneless, fatless, cut control
Nacken, ohne Knochen, entfettet mit kontrollschnitt
Karkówka, bez kości, bez tłuszczu, cięcie kontrolowane



Z 406

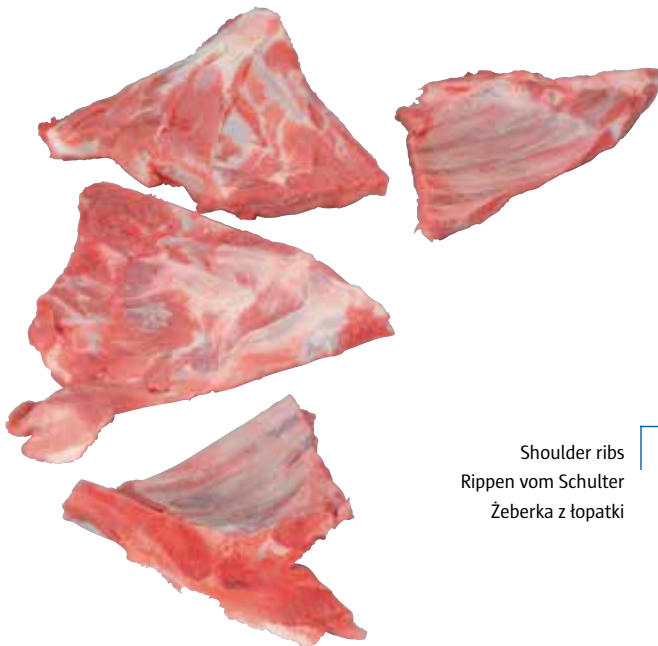


Tenderloin trimmed, without chain, without head
Filet ohne Kette, entfettet, ohne Kopf
Połędwiczka, bez łańcucha, odtłuszczona, bez głowy



Z 407

Tenderloin trimmed, without chain, with head
Filet ohne Kette, entfettet, mit Kopf
Polędwiczka, bez łańcucha, odtuszczone, z głową



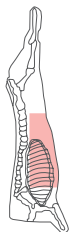
Z 501

Shoulder ribs
Rippen vom Schulter
Żeberka z łopatki





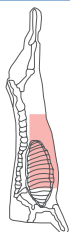
Z 601



Belly boneless, single ribbed 60/40, rindless
Bauch ohne Rippen / ohne Schwarte
Boczek bez kości, pojedynczo łuskany 60/40, bez skóry



Z 602



Belly boneless, rindless 70/30
Bauch ohne Rippen / ohne Schwarte (70/30)
Boczek bez kości, bez skóry 80/20



Z 603

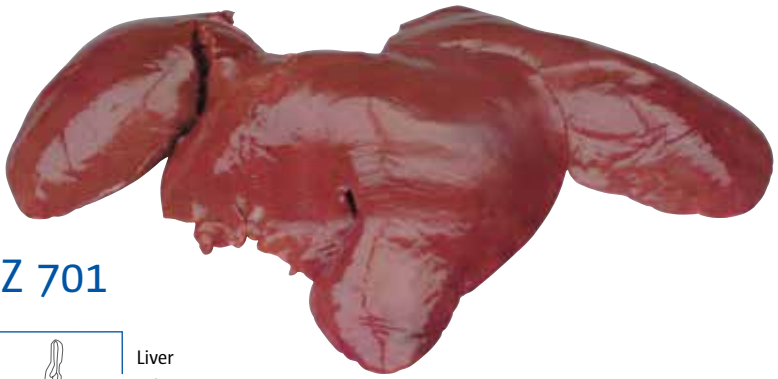
Belly boneless, rindless 80/20
Bauch ohne Rippen / ohne Schwarte (80/20)
Boczek bez kości, bez skóry 70/31



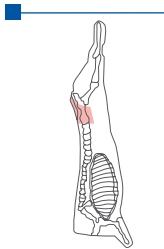
Z 604

Belly rindless
Kutterbauch
Boczek bez skóry

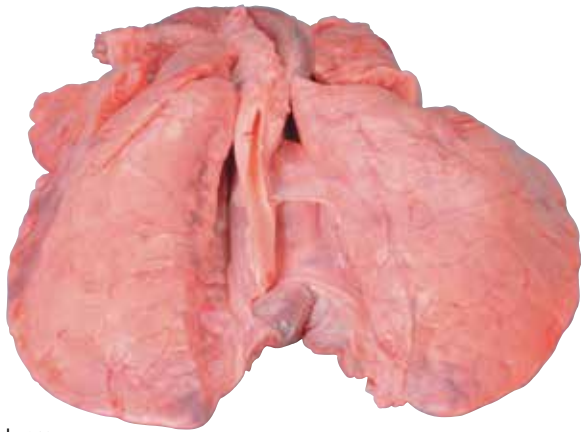




Z 701



Liver
Leber
Wątroba



Z 702



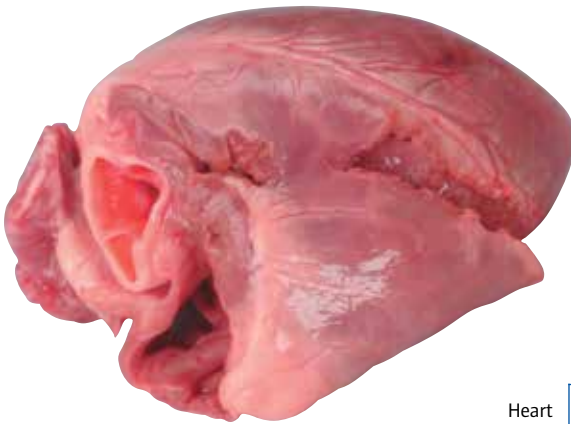
Lungs
Lungen
Płuca





Z 703

Kidneys
Nieren
Nerki



Z 704

Heart
Herz
Serce





Z 801

Jowl rindless, without neckfat, with control cut
Backen ohne Schwarte, ohne Kammspeck mit Kontroleschnitt
Podgardle bez skóry, bez tłuszczu, kontrola cięcia



Z 802

Backfat rindless
Rückenspeck ohne Schwarte
Śłonina, bez skóry





Z 803

Backfat rindless
Deckelspeck ohne Schwarte
Ślonina, bez skóry



Z 804

Temple meat (max 2 % fat)
Aussenbäckchen (max 2 %)
Maski z głów (max 2% tłuszczu)





Z 805

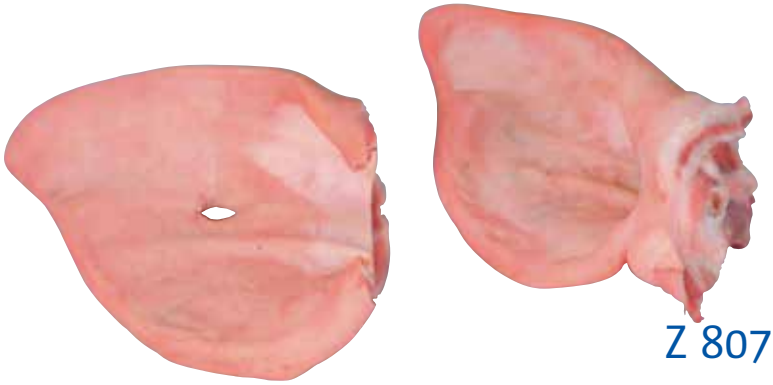
Lower jaws (max 2 % fat)
Backen (max 2 %)
Mięso szczęki, policzki (max 2% tłuszczu)



Z 806

Headmeat fat content 83/17
Kopfleisch 83/17
Głowizna zawartość tłuszczu 83/17





Z 807

Ears with or without inner ear
Ohren mit oder ohne Gehörgang
Uszy z lub bez ucha wewnętrznego



Z 808

Tongues swiss cut
Zungen Schweitzer Schnitt
Ozory cięcie szwajcarskie





Z 809

Rind
Schwarten
Skóra



Z 810

Trimming lean meat 80/20
Abschnitte mageres Fleisch 80/20
Kawałki chudego mięsa 80/20





Promotion Offices:
Absatzförderung:
Biuro promocji:

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