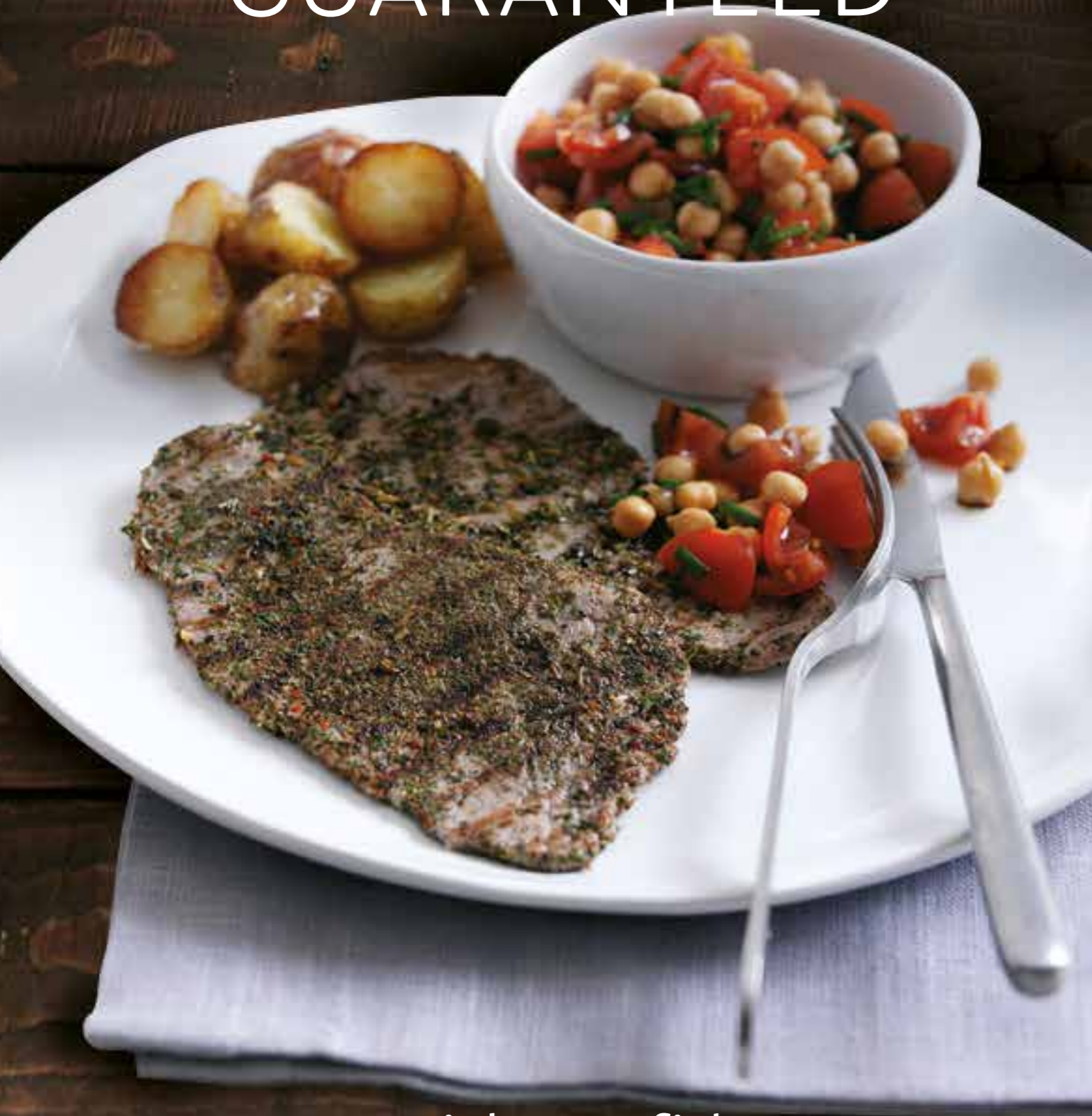


EATING QUALITY GUARANTEED



Buy with confidence



The Quality Standard Mark Scheme is operated by AHDB, and promotes product integrity and enhanced eating quality.

for more information call the Hotline 0845 491 8787 or visit www.qsmbeefandlamb.co.uk #QualityAsStandard



Brookfield Farm

HIGH WELFARE MEATS



FRESH VEAL FROM THE WEST COUNTRY



Available nationwide from our nominated suppliers:
DB Foods & Tadmarton Products



Welfare-friendly, genuine West Country provenance, healthy eating and versatility; all reasons to choose Brookfield Farm Veal.

Veal is once again hitting the headlines, although this time for all the right reasons!













• Unlike its continental counterpart our Brookfield Farm Veal is ethically reared, in large and open straw filled barns, with unrestricted access to barley straw, water and cereal based feed. RSPCA Freedom Food accredited and holder of a Compassion in World Farming Good Calf award, Brookfield Farm Veal is also helping solve one of the great welfare issues facing British agriculture, what to do with unwanted male dairy calves, previously shot or live exported.

• We source our calves from the dairy industries heartland, the South West of England. Calves are reared on the dairy farms they were born on as well as our own farms based in Dorset's Tarrant Valley. Our bull calves are reared up to 8 months, weighing up to a third of a ton at dispatch.





• Veal is the red meat that's healthy to eat! High in protein and low in fat, veal's nutritional values are akin to lean chicken. As veal enjoys its renaissance, it's simply a matter of time before this little known fact is taken on board by an increasingly health-conscious public.

• There's a reason so much veal is consumed in countries like Germany, France and Italy, it's a fantastic and great tasting product! Our guide displays veal's versatility from traditional favourites such as Osso Bucco and Escalopes to Roasting Joints and Steaks. There are products here to suit every menu and every budget.










PRIMAL CUTS

<p>Sirloin and Whole Fillet – 3-bone Code: Sirloin V003</p>  <p>Description: Flank removed 50mm from the tip of the eye muscle.</p>	<p>Boneless Sirloin – 3-bone Code: Sirloin V004</p>  <p>Description: Flank removed 50mm from the tip of the eye muscle. Maximum fat level 15mm.</p>	<p>Sirloin – T-Bone section Code: Sirloin V007</p>  <p>Description: Prepared from the four-vertebrae section counting from the rump. Maximum fat level 15mm.</p>	<p>Rump with part tail Code: Rump V001</p>  <p>Description: Rump with part tail to be 50mm maximum.</p>
<p>Fillet Code: Fillet V001</p>  <p>Description: External fat, discoloured tissue and bone gristle from the underside of the fillet are removed. Silver gristle remains.</p>	<p>Rump Fillet with silver gristle and chain muscle Code: Fillet V004</p>  <p>Description: The head of the fillet (Rump end).</p>	<p>Feather Extra Trimmed Code: Chuck V007</p>  <p>Description: Excess fat and connective tissue are removed from the outer side of the muscle.</p>	<p>Blade Code: Chuck V010</p>  <p>Description: Blade muscle trimmed of all fat, excess gristle and connective tissue.</p>
<p>Rib Eye Code: Fore rib V003</p>  <p>Description: Internal and external fat level not to exceed 15mm.</p>	<p>Short 5 bone brisket Code: Brisket V001</p>  <p>Description: Short 5-bone brisket.</p>	<p>Short boneless trimmed brisket Code: Brisket V002</p>  <p>Description: Short boneless trimmed brisket with internal and external fat removed to a maximum level of 10mm.</p>	<p>Fore Shin (trimmed) Code: Shin V002</p>  <p>Description: Fully trimmed fore shin with knuckle end and hock removed.</p>






ROASTING JOINTS & STIR-FRY

<p>Fore Rib – 5-bone – French Trimmed Code: Fore rib V002</p>  <p>Description: 60mm of the meat is trimmed back to expose the rib bone ends.</p>	<p>Chuck Roast Code: Chuck V003</p>  <p>Description: Yellow gristle (back strap), large fat pockets and discoloured tissue are removed before the joint is tied.</p>	<p>Veal Brisket Joint Code: Brisket V004</p>  <p>Description: All bone, cartilage and fat deposits are removed from the brisket. Maximum fat thickness 5mm.</p>	<p>Stir-Fry Code: Stir-fry V002</p>  <p>Description: A range of tender muscles are used for this stir-fry.</p>
---	---	--	---

STEAKS & DAUBES

<p>Sirloin Steaks – Standard Trim Code: Sirloin V005</p>  <p>Description: A three-rib sirloin. Flank remove 40mm from the tip of the eye muscle. 25mm back strap is removed and fat levels not to exceed 10-15mm.</p>	<p>T-Bone Steak Code: Sirloin V006</p>  <p>Description: Prepared from a four-vertebrae section counting from the rump. 25mm tall and fat thickness 10mm maximum.</p>	<p>Salmon Cut Steaks Code: Silverside V008</p>  <p>Description: Prepared from the Salmon cut with all connective tissue and fat removed.</p>
<p>Daubes (Silverside) Code: Silverside V011</p>  <p>Description: The daubes are cut into 50mm² and secured with roasting bands to maintain shape during cooking.</p>	<p>Fillet Steaks "Fully Trimmed" Code: Fillet V003</p>  <p>Description: Excess fat, gristle and connective tissue are removed. The chain muscle is also removed.</p>	<p>Rib Eye Steaks Code: Fore rib V004</p>  <p>Description: Internal and external fat thickness not to exceed 15mm.</p>
<p>Club Steaks Code: Fore rib V005</p>  <p>Description: 60mm of the meat to expose the rib bone ends are removed, to create club steaks.</p>	<p>Veal Ribs Code: Brisket V003</p>  <p>Description: Veal ribs are ideal for slow cooking.</p>	<p>Osso Bucco Code: Shin V005</p>  <p>Description: Prepared from the fore or hind shin. Sawn into required thickness. Sawdust is removed.</p>

OFFALS

<p>Calf Liver Code: Offal V001</p> 	<p>Calf Kidney Code: Offal V001</p> 	<p>Calf Heart Code: Offal V001</p> 
<p>Calf Tongue Code: Offal V001</p> 	<p>Calf Tail Code: Offal V001</p> 	<p>Calf Sweetbread Code: Offal V001</p> 