

# MEAT



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The Maison Masse has been a family company for 4 generations and remains to this day a business on a human scale.

Since 1884, their principal guideline: **TASTE**

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Initially starting with the distribution of Foie Gras and making a name for themselves as "La Maison du Foie Gras", they have also created a complementary branch to offer more quality products such as meat, spices and many more under the Masse Editeur de Goût : Masse Taste Edition brand.

Masse brand is totally dedicated to Chefs, and recognized by the profession as a mark of quality. They select the best producers from their own specific product ranges according to their own standards of quality, including a stringent respect of the animals, their feeding and care. Making sure that time is given for every element to come together perfectly.

For their foie gras range, their criteria are those elements which result in the best possible taste : rearing, type of food, time-scale.

They offer poultry, Herdshire beef and Charolais beef red label IGP, organic veal red label, iberico pork and farm pork red label from France.

They have also lamb IGP and duck from south west.



#### OVER 130 YEARS OF EXPERTISE BASED ON :

- Their independent selection of the best from each production area.
- Total respect of each animal's specific requirements.
- Specific care devoted to the breeding and feeding types and time criteria.
- High precision chilling and deep-freezing processes.
- Understand chef's needs to adapt to specific recipes.
- Sorting and selection in our 4 laboratories is carried out by our own trained technicians, in order to respect the specific requirements of each customer, and ensure regular orders.
- The choice between vacuum packed livers or paper.
- Vacuum packaging is only carried out to order, once the liver is rested, ensuring that fibres will not break.

# MASSE

## FOIE GRAS

FOIE GRAS	REF	MOQ	UNIT / KG	WEIGHT / PIECE
FOIE GRAS WHOLE FRANCE	FGCC004	1	KG	600g
FOIE GRAS DEVAINED FRANCE	FGCC007	1	KG	600g
FOIE GRAS WHOLE HUNGARIAN	FGCC006	1	KG	500g
FOIE GRAS DEVAINED HUNGARIAN	FGCC023	1	KG	500g
FOIE GRAS GOOSE WHOLE HUNGARIAN	FGCC002	1	KG	600g
FOIE GRAS GOOSE DEVAINED HUNGARIAN	FGCC004	10	KG	600g
FOIE GRAS FROZEN DUCK LIVER DEVAINED BULGARIAN	FGCC012	1	KG	4 unit per bag
FOIE GRAS FROZEN DUCK LIVER SLICES BULGARIAN		1	KG	60g
FOIE GRAS FROZEN DUCK LIVER SLICES BULGARIAN	FGCC014	1	KG	50g
FOIE GRAS FROZEN DUCK LIVER SLICES BULGARIAN	FGCC024	1	KG	30g

(ORDER FRIDAY, DELIVER NEXT THURSDAY)



PORCELET	REF	MOQ	UNIT/KG
WHOLE 14-16KG	JAP011	1 PIECE	KG
CARRE DE PORCELET	JAP012	1 PIECE	KG
SHOULDER	JAP013	1 PIECE	KG
HAM	JAP014	1 PIECE	KG
PORK NOIR DE BIGORRE	REF	MOQ	UNIT/KG
ECHINE	JAP015	1 PIECE	KG
LONGE AVEC ECHINE	JAP016	1 PIECE	KG
CARRE	JAP017	1 PIECE	KG
PORK KINTOA AOP	REF	MOQ	UNIT/KG
PLEASE CHECK WITH US		1 PIECE	KG
IBERICO FROM SPAIN	REF	MOQ	UNIT/KG
ECHINE NO BONE	JAP018	1 PIECE	KG
CARRE CLEANED	JAP019	1 PIECE	KG
LONGE NO BONE	JAP020	1 PIECE	KG
ENTRECOTE	JAP021	1 PIECE	KG
TENDERLOIN	JAP022	1 PIECE	KG
ECHINE W/O PRESA	JAP023	1 PIECE	KG
TAPILLA	JAP024	1 PIECE	KG
IBERICO FROM SPAIN (FROZEN)	REF	MOQ	UNIT/KG
SOLOMILLO	JAP024	1 PIECE	KG
JOUE	JAP025	1 PIECE	KG
TAPILLA 100% IBERICO BELLOTA	JAP026	1 PIECE	KG
PLUMA 100% IBERICO BELLOTA	JAP027	1 PIECE	KG
PRESA 100% IBERICO BELLOTA	JAP028	1 PIECE	KG
ENTRECOTE	JAP029	1 PIECE	KG
ECHINE W/O PRESA	JAP030	1 PIECE	KG
PUNTILLA	JAP031	1 PIECE	KG
POULTRIES	REF	MOQ	UNIT/KG
CHICKEN FARM SUPREME	JAV001	1 PIECE	KG
GUINEA FOWL SUPREME	JAV002	1 PIECE	KG
ROYAL QUAIL	JAV003	1 PIECE	KG
PIGEON ROYAL MAINE ANJOU	JAV004	1 PIECE	KG
BRESSE CHICKEN AOC	JAV005	1 PIECE	KG
BRESSE POULARDE AOC	JAV006	1 PIECE	KG
YELLOW PULLETS CHICKEN, ARNAUD TAUZIN	JAV007	1 PIECE	KG
YELLOW POULARDE CHICKEN, ARNAUD TAUZIN	JAV008	1 PIECE	KG
GUINEA FOWL, ARNAUD TAUZIN	JAV009	1 PIECE	KG
RABBITT	REF	MOQ	UNIT/KG
SELECTION RABBIT	JAR001	1 PIECE	KG
RABLE	JAR002	1 PIECE	KG
LEGS	JAR003	1 PIECE	KG
DUCK	REF	MOQ	UNIT/KG
FEMALE DUCK LEG	JAD001	1 PIECE	KG
FEMALE DUCK FILLET	JAD002	1 PIECE	KG
MALE DUCK FILLET	JAD003	1 PIECE	KG
MAGRET FROM QUERCY	JAD004	1 PIECE	KG
VEAL SELECTION FROM FRANCE	REF	MOQ	UNIT/KG
CARRE DE COTE	JAV010	1 PIECE	KG
CARRE COTE FILLET	JAV011	1 PIECE	KG
LONGE	JAV012	1 PIECE	KG
QUASI	JAV013	1 PIECE	KG
POITRINE	JAV014	1 PIECE	KG
TENTERLOIN	JAV015	1 PIECE	KG
PALERON	JAV016	1 PIECE	KG
ONGLET	JAV017	1 PIECE	KG
COTE DE VEAU	JAV018	1 PIECE	KG
JARRET AVEC OS	JAV019	1 PIECE	KG
SAUTE DE VEAU	JAV020	1 PIECE	KG
WHITE VEAL SELECTION FRANCE	REF	MOQ	UNIT/KG
CARRE DE COTE DE VEAU	JAV020	1 PIECE	KG
CARRE COTE FILET	JAV021	1 PIECE	KG
LONGE	JAV022	1 PIECE	KG
QUASI	JAV023	1 PIECE	KG
POTRINE	JAV024	1 PIECE	KG
JARRET	JAV025	1 PIECE	KG
TENDERLOIN	JAV026	1 PIECE	KG



JA Gastronomie was created in 2002 to provide beef, veal, lamb, pork, poultry, foie gras and game when in season at the highest quality. They only work with the very best breeders concerned about the feeding and breeding methods of their animals.

To provide top quality beef and maintain consistency they launched their own cattle farm, La Ferme des Belles Robes. On the farm they work with strict specifications right from the arrival of the animals, the food they are fed which is entirely produced on the farm to making sure their environment is healthy and peaceful in order to guarantee their well-being.

Since it was founded, the company's objective has been to provide restaurants with red meat that is marbled, tender and tasty, consistently and regularly throughout the year.

They are rigorous in their selection and how the meat is matured, and only master butchers are trusted with the cutting.

## MEAT

FARMED LAMB FROM PAYS D'OC				
	REF	MOQ	UNIT/KG	WEIGHT / PIECE
WHOLE 18KG	JAL0001	1 PIECE	KG	18 kg
WHOLE "LAITON" 11-13KG	JAL0002	1 PIECE	KG	11 - 13 kg
RACK 13 BONES	JAL0003	1 PIECE	KG	
RACK 9 BONES	JAL0004	1 PIECE	KG	
SHOULDER	JAL0005	1 PIECE	KG	
SADDLE	JAL0006	1 PIECE	KG	
SHANK	JAL0007	1 PIECE	KG	
MILK FED FARMED LAMB (AVAILABLE OCTOBER TO MAY)				
	REF	MOQ	UNIT/KG	
WHOLE	JAL0008	1 PIECE	KG	
RACK 13 BONES	JAL0009	1 PIECE	KG	
SADDLE	JAL0010	1 PIECE	KG	
SHOULDER	JAL0011	1 PIECE	KG	
PORK FROM FRANCE				
	REF	MOQ	UNIT/KG	
RACK	JAP001	1 PIECE	KG	
BREAST	JAP002	1 PIECE	KG	
ECHINE	JAP003	1 PIECE	KG	
CHEEK	JAP004	1 PIECE	KG	
TENDERLOIN	JAP005	2 PIECE	KG	
COTE	JAP006	1 PIECE	KG	
ROTI ECHINE	JAP007	1 PIECE	KG	
TRAVERS	JAP008	1 PIECE	KG	
PORK FROM CANTAL (WHITE PORK RAISED WITH CHESTNUT AT THE END)				
	REF	MOQ	UNIT/KG	
CARRE DE COCHON TOMAHAWK	JAP008	1 PIECE	KG	
BREAST	JAP009	2 PIECE	KG	
ECHINE ON BONE	JAP010	3 PIECE	KG	
TENDERLOIN	JAP011	4 PIECE	KG	

VEAU FERMIER DU LIMOUSIN ELEVE SOUS LA MERE	REF	MOQ	UNIT/KG
CARRE DE VEAU FERMIER	JAV026	1 PIECE	KG
CARRE COTE FILET FERMIER	JAV027	1 PIECE	KG
LONGE DE VEAU FERMIER	JAV028	1 PIECE	KG
QUASI/NOIX DE VEAU FERMIER	JAV029	1 PIECE	KG
POITRINE DE VEAU FERMIER	JAV030	1 PIECE	KG
BAS CARRE DE VEAU FERMIER	JAV031	1 PIECE	KG
EPAULE DE VEAU FERMIER	JAV032	1 PIECE	KG
JARRET DE VEAU FERMIER	JAV033	1 PIECE	KG
ROTI DE VEAU EPAULE FERMIER	JAV034	1 PIECE	KG
PAVE DE VEAU FERMIER	JAV035	1 PIECE	KG
SAUTE DE VEAU FERMIER	JAV036	1 PIECE	KG
VEAU DE GALICE (ESPAGNE)	REF	MOQ	UNIT/KG
LONGE DE VEAU GRAS DE GALICE	JAV037	1 PIECE	KG
NOIX ENTRECOTE DE VEAU	JAV038	1 PIECE	KG
CARRE COTE AVEC OS	JAV039	1 PIECE	KG
CARRE COTE FILET AVEC OS	JAV040	1 PIECE	KG
PICANA IGP	JAV041	1 PIECE	KG
JARRET ARRIERE SANS OS	JAV042	1 PIECE	KG
ABATS DE VEAU FRAIS	REF	MOQ	UNIT/KG
RIS DE VEAU DE COEUR POMME NON TRIEES FRANCE	JAV042	1 PIECE	KG
RIS DE VEAU DE COEUR POMME TRIEES ET CALIBREES FRANCE	JAV043	1 PIECE	KG
FOIE DE VEAU FRANCE	JAV044	1 PIECE	KG
ROGNON DE VEAU FRANCE	JAV045	1 PIECE	KG
TETE DE VEAU BLANCHE ROULEE AVEC LANGUE FRANCE	JAV046	1 PIECE	KG
LANGUE DE VEAU	JAV047	1 PIECE	KG
BOEUF VBF FRANCE SELECTION	REF	MOQ	UNIT/KG
FILET DE BOEUF	JAB001	1 PIECE	KG
CARRE DE BOEUF	JAB002	1 PIECE	KG
ENTRECOTE DE BOEUF	JAB003	1 PIECE	KG
FAUX FILET DE BOEUF	JAB004	1 PIECE	KG
ONGLET DE BOEUF	JAB005	1 PIECE	KG
BAVETTE D'ALOYAU DE BOEUF	JAB006	1 PIECE	KG
NOIX DE JOUE DE BOEUF	JAB007	1 PIECE	KG
BOEUF RACE VBF MATURE SUR CARCASSE	REF	MOQ	UNIT/KG
FILET DE BOEUF	JAB008	1 PIECE	KG
CARRE DE BOEUF	JAB009	1 PIECE	KG
FAUX FILET DE BOEUF	JAB010	1 PIECE	KG
COEUR DE RUMSTEAK	JAB011	1 PIECE	KG
BOEUF JERSTIAIS DE NOTRE ELEVAGE : LA FERME DES BELLES ROBES	REF	MOQ	UNIT/KG
ALOYAU DE BOEUF	JAB012	1 PIECE	KG
CARRE DE BOEUF	JAB013	1 PIECE	KG
FAUX FILET DE BOEUF	JAB014	1 PIECE	KG
STEAK HACHE (150GX2)	JAB015	1 PIECE	KG
BOEUF SIMMENTHAL DE BAVIERE	REF	MOQ	UNIT/KG
CARRE PREMIUM MATURE	JAB016	1 PIECE	KG
FAUX FILET SUR OS PREMIUM MATURE	JAB017	1 PIECE	KG
ENTRECOTE	JAB018	1 PIECE	KG
ONGLET	JAB019	1 PIECE	KG
BAVETTE ALOYAU	JAB020	1 PIECE	KG
RUMSTEAK	JAB021	1 PIECE	KG
FILET	JAB022	1 PIECE	KG
RIBEYE	JAB023	1 PIECE	KG
BOEUF UE IRISH ANGUS	REF	MOQ	UNIT/KG
FILET DE BOEUF	JAB024	1 PIECE	KG
CARRE DE BOEUF	JAB025	1 PIECE	KG
FILET DE RUMSTEAK	JAB026	1 PIECE	KG
ONGLET	JAB027	1 PIECE	KG
BAVETTE ALOYAU	JAB028	1 PIECE	KG
PALERON	JAB029	1 PIECE	KG

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## POULTRIES FROM PIERRE DUPLANTIER

### SOUTHWEST OF FRANCE

Pierre Duplantier is breeding farm in Northern Bearn. He raises quails and ducks that are real stars with Michelin-starred chefs and private customers alike, who love his poultry.



SOUTHWEST POULTRIES	REF	MOQ	UNIT/KG	WEIGHT / PIECE
Pullets 1.8kg to 2kg (15 to 18 weeks, 6 pcs / box)	VD001	1 BOX	KG	1.8 kg to 2 kg
Poulardes 2.2kg to 2.5kg (18 to 22 weeks, 6 pcs / box)	VD002	1 BOX	KG	2.2 kg to 2.5 kg
Guinea fowl 1.8kg to 2kg (16 to 20 weeks, 6 pcs / box)	VD004	1 BOX	KG	1.8 kg to 2 kg
Quail (10 pcs / box)	VD005	1 BOX	KG	0.240 g to 0.290 g

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## MAISON BURGAUD

### DUCK

Based in Challans, known as the “duck capital”, the Burgaud family and their famous duck have carved out a place for themselves in the world of gastronomy. The origin of this family adventure dates back to the 1940s. Today we are 2 sisters, Ingrid and Clarisse, the 4th generation and we control the continuity of this beautiful little family business.

It must be said that located in the North-West of Vendée, the Challans region is particularly suitable for the breeding and development of our ducks. Between marshy soil and an ideal climate, our waterfowl evolve for 8 weeks under the attentive and passionate eye of our breeders who ensure their good growth. From cereal-based food specially developed for our production, to all the little treasures of nature present in large grassy spaces, our ducks benefit from a privileged breeding method.

The ducks are not bled, hence the well-known name “blood duck”.

For what ? Quite simply to obtain a tasty and exceptionally tender chair.



This quality is also explained by the fact that they attach great importance to the animal and they are committed to respecting its well-being, whether in breeding, during transport or at the slaughter stage. An unstressed animal will always provide superior meat quality.

Their ducks are served on renowned tables, in France but also in Asian countries always in search of French excellence. These establishments have trusted us for many years, some for more than 70 years.

They joined the Collège Culinaire de France, as a quality producer and artisan in 2015.

In 2011, our ducks were in the spotlight during the chefs' dinner at the Palace of Versailles, which celebrated the UNESCO listing of the French gastronomic meal as an intangible heritage of humanity.



#### DUCK FROM LA MAISON BURGAUD - MEAT

	REF	MOQ	UNIT/KG	WEIGHT / PIECE
Challandais duck with gibblets, 2.8/3.5 kg per piece, 4 pieces / box	VB001	1 BOX	KG	12 Kg
Challandais duck oven ready 2.2/2.5 kg per piece, 4 pieces / box	VB002	1 BOX	KG	12 Kg
Challandais duck bateau 2 fillets on bone, 650/950 gr, 10 pieces / box	VB003	1 BOX	KG	10 Kg
Challandais duck fillets x 2, 500/700 gr per pack, 5 kg / box	VB004	1 BOX	KG	5 Kg
Challandais duck legs x 2, 500/600 gr per pack, 10 kg / box	VB005	1 BOX	KG	10 Kg

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## RENARD ROUGE

### POULTRIES

Le Renard Rouge" (the Red Fox) has been here in the heart of the Gâtine since 1989. they take particular care with the breeding and selection of quail and pigeon as well as the methods of rearing and slaughtering.

Renard Rouge have control of quail production from egg to adult. their birds therefore are continually available from fertilised eggs up to 6-week-old adults. The size of their farm allows them to supply everything from a small family poultry run to a professional breeder.



POULTRIES FROM RENARD ROUGE - MEAT		REF	MOQ	UNIT/KG	WEIGHT / PIECE
Quail Jumbo 300 g per piece, 10 pieces per box		VRR001	1 BOX	KG	3 Kg
Pigeons 450/500 g per piece, 10 pieces per box		VRR002	1 BOX	KG	5 Kg

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## MIERAL

In 1919, Claude Eugène MIERAL took over the company producing butter, eggs, cheese and poultry that he worked for in Montrevel in Bresse.



One hundred years and 4 generations later, his great grandchildren Valéry and Florent took over this productive family-run company supplying the best restaurants across the world as well as specialized retailers and butchers serving exceptional poultry.

Backed by these years of valuable experience, and constantly mindful of preserving quality, this family of poultry specialist is well-known and held in high regard in gourmet cuisine circles.

Each fowl is carefully selected, at the right level of maturity, from passionate farmers with unrivalled know-how.

The partnerships formed with farmers, monitoring of breeding, free range farming practices, 100% natural feed, the upholding of traditions, respect for the lands and passion for one's work remain the key words characterizing the MIERAL family's ethos.

POULTRIES FROM MIERAL - MEAT	REF	MOQ	UNIT/K	WEIGHT / PIECE
Bresse Chicken Male/female With Giblets 1.5/2.4 Kg, 6 Pieces Per Box	VPM001	1 BOX		13/15 Kg
Bresse Chicken Male/female Oven Ready 1.5/2.4 Kg, 6 Pieces Per Box	VPM002	1 BOX	KG	13/15 Kg
Bresse Chicken Female Only With Giblets 1.5/2.4 Kg, 6 Pieces Per Box	VPM003	1 BOX	KG	13/15 Kg
Bresse Chicken Female Oven Ready 1.5/2.4 Kg, 6 Pieces Per Box	VPM004	1 BOX	KG	13/15 Kg
Bresse Fattened Pullets With Giblets 1.8/2.2 Kg, 6 Pieces Per Box	VPM005	1 BOX	KG	13/15 Kg
Bresse Fattened Pullets Oven Ready 1.8/2.2 Kg, 6 Pieces Per Box	VPM006	1 BOX	KG	13/15 Kg
Bresse Duckling With Blood In With Giblets 2 Kg, 5 Pieces Per Box	VPM007	1 BOX	KG	10Kg
Bresse Pigeons With Blood In With Giblets 500 Gr, 10 Pieces Per Box	VPM008	1 BOX	KG	5Kg
Bresse Guinea With Giblets Fowl 1.8 Kg, 5 Pieces Per Box	VPM009	1 BOX	KG	8/10Kg
Dombes Quails With Giblets 260/280 G, 8 Pieces Per Box	VPM010	1 BOX	KG	3Kg
Oven Ready Fresh Quails 210/220 G, 16 Pieces Per Box	VPM011	1 BOX	KG	5Kg
Dombes Duckling With Giblets 2 Kg, 5 Pieces Per Box	VPM012	1 BOX	KG	10Kg
Dombes Duckling Oven Ready 2 Kg, 5 Pieces Per Box	VPM013	1 BOX	KG	10Kg
Dombes Red Label Chickens With Giblets 1.4/1.8 Kg, 6 Pieces Per Box	VPM014	1 BOX	KG	11Kg
Dombes Red Label Chickens Oven Ready 1.4/1.8 Kg, 6 Pieces Per Box	VPM015	1 BOX	KG	11Kg
Dombes Red Label Guinea Fowl With Giblets 1.5/1.7 Kg, 6 Pieces Per Box	VPM016	1 BOX	KG	11Kg
Dombes Red Label Guinea Fowl Oven Ready 1.5/1.7 Kg, 6 Pieces Per Box	VPM017	1 BOX	KG	11Kg

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In stark contrast to the conventional salty charcuterie with overpowering aromas and its industrial incarnations, MAISON DEHESA has summoned its finest artisans to craft charcuteries as delicate as lace, boasting soft textures and balanced aromas culminating in delicate floral notes.

#### ***EXCLUSIVE PRODUCT***

- Patanegra Breed, Dehesa Raised :

Our charcuterie owes its uniqueness to the Patanegra breed, nurtured in the heart of Dehesa. This genetic specificity bestows unparalleled tenderness and marbling.

- Natural Diet :

These animals feast on hardy herbs and Bellota, lending the fat a mineral touch and flowery tones.

- Premium Selection :

We use only the noblest parts of the animal (ham, collar, Bellota fat) along with meticulously selected high-quality spices.

- Natural Casings :

Our commitment to purity extends to using natural casings.

- No Additives or Preservatives :

Pure and unadulterated.



# DEHESA

## COLD CUT

HAM WITH BONES				
	REF	MOQ	UNIT/KG	WEIGHT / PIECE
Ham Patanegra De Bellota Dop Reserva 2021, 100% With Bone	ANAN1	1	KG	9 - 12 kg
Ham Iberico De Bellota Dop Reserva 2019, 75%with Bone	ANAR1	1	KG	9 - 12 kg
Ham Iberico De Bellota Dop Reserva 2020, 75%with Bone	ANAR2	1	KG	9 - 10 kg
Ham Iberico De Cebo De Campo Reserva 2021 With Bone	MARV1	1	KG	9 kg
Ham Serrano Gran Reserva 100% Duroc Reserva 2021 With Bone	DIV1	1	KG	7 - 8 kg
PALETA WITH BONES				
Paleta Patanegra De Bellota Dop Reserva 2021, 100% With Bone	ANAN2	1	KG	5 kg
Paleta Iberico De Bellota Dop Reserva 2019, 75% With Bone	ANAR3	1	KG	5 kg
Paleta Iberico De Cebo De Campo Reserva 2021 With Bone	MARV2	1	KG	5 kg
HAM WITHOUT BONES				
Ham Patanegra De Bellota Dop Reserva 2021, 100% Without Bone	ANAN3	1	KG	4.5 kg
Ham Iberico De Bellota Dop Reserva 2019, 75% Without Bone	ANAR4	1	KG	4.5 kg
Ham Iberico De Bellota Dop Reserva 2020, 75% Without Bone	ANAR5	1	KG	5.5 kg
Ham Iberico De Cebo De Campo Reserva 2021 Without Bone	MARV3	1	KG	5.5 kg
Ham Serrano Gran Reserva 100% Duroc Reserva 2021 Without Bone	DIV3	1	KG	5.5 kg
Ham Serrano Bodega Without Bone	DIV6	1	KG	5.5 kg
PALETA WITHOUT BONES				
Paleta Iberico De Bellota Dop Reserva 2021, 100% Without Bone	ANAN15	1	KG	2.5 kg
Paleta Iberico De Bellota Dop Reserva 2020, 75% Without Bone	ANAR6	1	KG	2.5 kg
Paleta Iberico De Cebo De Campo Reserva 2021, 75% Without Bone	MARV4	1	KG	2.5 kg
COLD CUT IBERICO DE BELLOTA				
Lomo De Pork Iberico Bellota Dop	ANAR9	1	KG	500 g
Saucisson De Pork Iberico De Bellota Dop	ANAR10	1	KG	500 g
Chorizo De Pork Iberico De Bellota Dop	ANAR11	1	KG	500 g
Soubressada De Pork Iberico De Bellota De Majorca Dop	MARV10	1	PIECE	2 kg
Lardo Di Colonata De Bellota 100% Iberico	ECO6	300 g	KG	300 g
Guanciale De Bellota 100% Iberico	ECO7	300 g	KG	300 g
BEEF				
Dried Cecina From Galicia Without Bone	RUB3	1.5	KG	1.5 kg
PORC				
Secreto Iberico De Bellota Frozen	ANAN6	1	KG	10 kg
Pluma Iberico De Bellota Frozen	ANAN7	1	KG	10 kg
Pluma Seconde Iberico De Bellota Frozen	ANAN11	1	KG	10 kg
Presa Iberico De Bellota Frozen	ANAN8	1	KG	10 kg
Porc Cheeks Iberico De Bellota Frozen	ANAN9	1	KG	10 kg
Rack Of 3 Porc Chops Iberico De Bellota Frozen	ANAN10	1	KG	10 kg

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