DUKE'S CUISINE

HIGH-QUALITY VEAL PRODUCTS

PRODUCT RANGE

FRESH - FROZEN - COOKED

TABLE OF CONTENTS

SCHNITZEL

DID YOU KNOW?

… that a true Wiener Schnitzel, according to Austrian tradition, must be made exclusively from veal?

Schnitzel
Veal

Wiener schnitzel
Veal

Article number	83064730	83063730
Weight per pc	180 gram	220 gram
Pieces p. carton	24	20
Raw material	Topside	
Condition	Frozen	
Packaging	IQF	

AVAILABLE PLAIN OR BREADED

CUT FROM THE TOPSIDE

Lean, tender, and refined in taste. Veal schnitzel remains a classic - versatile in preparation and always a favorite on the plate.

Schnitzel naturel · Veal

Article number	28001709	84000705	815518	92000301	84000772
Weight per pc	200 gram	175 gram	160 gram	80 gram	200 gram
Pieces per carton	3 x 10	30	10	10	5 x 5
Raw material	Topside				
Condition	Frozen				Fresh
Packaging	Vacuum				

HAMBURGER

ULTIMATE VEAL BURGER

100% SEASONED VEAL MINCE

Made from 100% seasoned veal mince: juicy, tender, and full of flavor.
Available in various weights – consistently high quality and suitable for any menu.

DUKE'S TIP

SERVING SUGGESTION

Add bacon to your burger for a double flavour experience – perfect for a luxurious twist on the classic burger.

DID YOU KNOW?

… that veal burgers are naturally more tender than beef burgers due to the fine muscle structure of veal?

Hamburger
Veal

Article number	**93029702**	**85950505**	**85950503**
Weight per pc	175 gram	175 gram	125 gram
Pieces per carton	30	9	12
Condition	Frozen		
Packaging	IQF	Vacuum	

STRIPLOIN

DID YOU KNOW?

…that a striploin is well suited for grilling, as the melting fat adds a subtle smoky flavour?

Striploin
Veal

Article number	**84057708**
Weight per pc	2,5 kilogram
Pieces per carton	2
Condition	Fresh
Packaging	Vacuum

Striploin
Veal

100% FULL OF FLAVOUR

STEAK FROM THE STRIPLOIN

Delicate and succulent, with an edge of fat that enhances the taste. This classic cut fits perfectly in both modern and traditional dishes.

Striploin · Veal

Article number	**93045702**	**84016727**	**28016738**
Weight per pc	175 gram	200 gram	200 gram
Pieces per carton	30	20	5 x 5
Condition	Frozen		Fresh
Packaging	Vacuum		

RIBEYE

THE VEAL STEAK TO BEAT

Ribeye
Veal

Article number	84046708
Weight per pc	1,6 kilogram
Pieces per carton	3
Condition	Fresh
Packaging	Vacuum

DID YOU KNOW?

… that the ribeye's unique marbling comes from the fact that it's cut from a muscle that isn't used very often?

Ribeye
Veal

AVAILABLE WHOLE OR PORTIONED

The ultimate veal steak. Richly marbled, buttery tender, and intensely flavorful. Perfect for those who love a juicy steak with character.

Ribeye · Veal

Article number	93018702	832684	28079738
Weight per pc	175 gram	200 gram	200 gram
Pieces per carton	30	20	5 x 5
Condition	Frozen		Fresh
Packaging	Vacuum		

TENDERLOIN

DID YOU KNOW?

… that the tenderloin is the most tender and leanest part of the calf?

Tenderloin
Veal

Article number	84056708
Weight per pc	1 kilogram
Pieces per carton	6
Condition	Fresh
Packaging	Vacuum

Tenderloin steak
Veal

CUT FROM THE TENDERLOIN

SELECTED BY WEIGHT

Tenderloin steak · Veal*

Article number	28083737	28080732	28081732
Weight per pc	150 gram	180 gram	200 gram
Pieces per carton	5 x 5	5 x 5	5 x 5
Raw material	Tenderloin		
Condition	Fresh		
Packaging	Vacuum		

*Also available from young beef.

The most refined part of the veal.
Gentle, pure, and elegant – for dishes that deserve just that little bit extra.

OFFAL

RICH,
UNIQUE FLAVOUR!

SWEETBREAD

From liver to sweetbread: veal offal surprises with its rich flavor and soft texture. For chefs who dare to be different.

Sweetbread

Veal

Article number	**381100**
Weight per pc	180 gram
Pieces per carton	10
Condition	Fresh
Packaging	Vacuum

DID YOU KNOW?

… that sweetbread is a temporary organ – only found in young animals, which makes it a rare delicacy?

Liver

Veal

Liver · Veal

Article number	**680272**	**93034702**	**680282**	**815596**
Weight per pc	200 gram	175 gram	120 gram	90 gram
Pieces per carton	10	30	12	12 x 10
Condition	Frozen			
Packaging	Vacuum			

OSSOBUCO

CUT FROM THE HINDSHANK

Ossobuco is a veal cut with a rich texture, ideal for slow-cooked dishes full of flavor. Available raw or pre-cooked – for extra convenience in the kitchen.

Ossobuco
Veal

Article number	**84051201**
Weight per pc	ca. 225 gram
Pieces per carton	35
Raw material	Hindshank
Condition	Frozen
Packaging	IQF

DUKE'S TIP

SERVING SUGGESTION

Serve ossobuco with a creamy risotto alla Milanese – the saffron in the risotto perfectly complements the rich flavours of the meat.

DID YOU KNOW?

… that ossobuco, a classic dish from Milan, owes its name to the Italian "osso buco," meaning "hollow bone"?

Ossobuco in sauce
Veal

Article number	**91900200**
Weight per pc	ca. 350 gram
Pieces per carton	15
Raw material	Hindshank
Condition	Cooked
Packaging	Vacuum

BONE-IN

French Rack

T-bone, French rack or tomahawk – cuts with an impressive appearance, a satisfying bite and exceptional taste. A true showpiece on any menu.

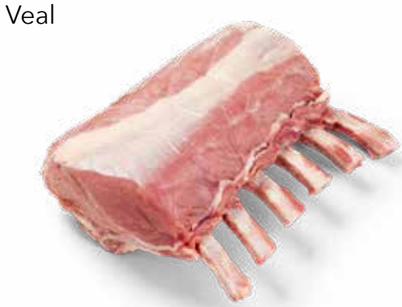
French Rack (3-ribs)

Veal

Article number	**84313771**
Weight per pc	ca. 1,1 kilogram
Pieces per carton	4
Raw material	Loin with bone
Condition	Frozen
Packaging	Vacuum

French Rack (6-ribs)

Veal



Article number	**84046716**
Weight per pc	ca. 2,4 kilogram
Pieces per carton	2
Raw material	Loin with bone
Condition	Fresh
Packaging	Vacuum

T-Bone

Veal

Article number	**84014704**
Weight per pc	400 gram
Pieces per carton	16
Raw material	Loin with bone
Condition	Frozen
Packaging	Vacuum

Tomahawk

Veal

Article number	**84015707**
Weight per pc	500 gram
Pieces per carton	8
Raw material	Loin with bone
Condition	Frozen
Packaging	Vacuum

RIBS

A refined twist on the classic pork spareribs. Tender and flavorful.
Available either pre-cooked or raw – easy to prepare to your own style.

DID YOU KNOW?

… that spareribs originally come from Chinese cuisine, where they have been grilled and cooked for thousands of years?

Ribfingers

Veal

Article number	84022725
Weight per pc	500 gram
Pieces per carton	16
Raw material	Spareribs
Condition	Cooked
Packaging	Vacuum

Spareribs

Veal

Article number	84031707
Weight per pc	ca. 900 gram
Pieces per carton	4
Condition	Cooked
Packaging	Vacuum

Spareribs

Veal

Article number	333099
Weight per pc	ca. 900 gram
Pieces per carton	8
Condition	Frozen
Packaging	IQF

COOKED SPECIALTIES

RUMP TAIL

Perfectly cooked veal, full of flavor and character.
We've done the cooking – all that's left is your finishing touch.

Vitello

Veal

Article number	84042702
Weight per pc	1 kilogram
Pieces per carton	7
Raw material	Eyeround
Condition	Cooked
Packaging	Vacuum

Candied blade steak

Veal

Article number	84053707
Weight per pc	ca. 1 kilogram
Pieces per carton	4
Condition	Cooked
Packaging	Vacuum

Tri-tip

Veal

Article number	86054714
Weight per pc	500 gram
Pieces per carton	8 x 2
Condition	Cooked
Packaging	Vacuum

Rump tail

Veal

Article number	86013727
Weight per pc	1 kilogram
Pieces per carton	6
Condition	Cooked
Packaging	Vacuum

Bacon (sliced)

Veal

Article number	84055202
Weight per pc	650 gram
Pieces per carton	4
Raw material	Breast
Condition	Cooked
Packaging	Vacuum

DID YOU KNOW?

… that our cooked products are carefully prepared for hours, developing irresistible tenderness and rich flavor?

COOKING INSTRUCTIONS

	BBQ / Grill	Oven	Pan
Ossobuco in sauce		160° C ca. 10-20 min.	160° C ca. 10-20 min.
Spareribs (cooked)	180° C ca. 20 min.	180° C ca. 20 min.	
Ribfingers	180° C ca. 15 min.	180° C ca. 15 min.	180° C ca. 15 min.
Candied blade steak	180° C ca. 20-30 min.	180° C ca. 20-30 min.	
Tri-tip	180° C ca. 10-15 min.	180° C ca. 10-15 min.	180° C ca. 10-15 min.
Rump tail	180° C ca. 15 min.	180° C ca. 15 min.	180° C ca. 15 min.

Effortlessly serve your guests a perfectly cooked topblade, sparerib or rump tail. With our selection of cooked meat, you always have wonderful products in stock that you can serve at a moment's notice, with no risk of spoilage. Fast, easy and unbelievably delicious!

PROCESSING

Because convenience serves the chef!

CLEAN CUT

- Whole cuts of meat
- Vacuum packed
- Selected based on carcass weight

PORTIONED

- Aged for two weeks
- Individually vacuum packed
- Fresh or frozen fresh

SOUS VIDE

- Consistent quality
- Cooked to core temperature
- Preparation in the oven, au bain-marie or bake directly

All Duke's Cuisine products are pre-cut for your convenience. Some products are also portioned or even cooked sous vide. We do this to save you time and reduce waste.

DUKE'S CUISINE

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