

Meltique Beef Cube Roll

Meltique Beef Cube Roll is the ultimate grilling steak, its tender juicy full bodied flavour works perfect for steakhouse restaurants. The ratio of fat to red meat helps prevent the muscle fibres from drying out during any cooking method.

Specifications

Raw Material:

Cube Roll (AUSMEAT Cut Code 2244)

Carton Weight:

Catch Weight Approx. 10-15kg

Packaging:

Individual Vacuum Packaging

Cooking method:

Rib Eye Style for traditional steak house menus



Serving Suggestions



Flame grilled



Beef bowl



Roast beef



Beef kebab





THE ORIGINAL **SINCE 1984**



Meltique Beef Cube Roll

- Consistent
- Safe
- Reliable
- Australian
- Tender
- Cost effective

Delicious tender Australian Beef.

Consistent cooking quality.

Convenience, Meltique Beef remains tender and juicy even after cooling.







BBQ

STIR FRY

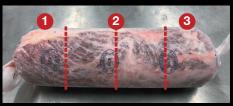
Process

Our method perfects the traditional French 'larding' process and applies it successfully to a range of frozen beef products at a very competitive price.

Multiple Muscles Of Cube Roll

Cube Roll contains three main muscles

The appearance will be different depending on where the cross section cut is made.







* "Emulsion for processed meat and processed meat using the emulsion."

Patentee No. in Australia 783154 Patentee No. in New Zealand 516414 Patentee No. in Japan 3585848 Patentee No. in Taiwan 293863

*Meltique Beef is not Wagyu or Grain-fed and cannot be sold under these descriptions.



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