

MELTIQUE

BEEF

THE ORIGINAL
SINCE 1984



Meltique Beef Flapmeat

Meltique Beef Flapmeat is primarily designed for **Karubi** style BBQ and has an excellent texture, taste and appearance. It is also perfect for Yakiniku and Korean style BBQ's.

Meltique Beef Flapmeat is individually vacuum packed which makes it extremely versatile and helps the customer achieve a better end yield.

Specifications

Raw Material:
Flap Meat
(AUSMEAT Cut Code 2206)

Carton Weight:
Catch Weight Approx. 8-11kg

Packaging:
Individual Vacuum Packaging



Serving Suggestions



Yakiniku



Beef bowl



Sushi



Retail Pack

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Meltique Beef Flapmeat

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

Delicious tender Australian Beef.

Consistent cooking quality.

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



BBQ



STIR FRY



FRY



HOT POT

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.

Flapmeat Slicing Directions

Defrost

This product can be hand sliced after tempering to in approximate internal temperature of -2°C.

Slice

1. First check the fibre direction of the meat
2. Cut into pieces parallel with the direction of the meat fibre
3. Slice vertically against the direction of the fibre
4. Recommended thickness is 6-7mm for Yakiniku



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*“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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