

MELTIQUE

BEEF

THE ORIGINAL
SINCE 1984



Meltique Beef Rump Meat

Meltique Beef Rump Meat is a very versatile cut of beef intended to be used in a variety of ways. The Meltique Beef Rump Meat has very distinctive flavour profile that makes it perfect for a wide range of different cuisines and cooking methods.

Trimming

Meltique Beef Rump meat has been expertly broken down from a whole rump into perfect manageable sizes that can be used to suit a range of different cooking methods. Meltique Beef Rump Meat has been completely trimmed of all surface fat and sinews.

Wrapping & Packaging

Rump meat is individually hand shaped to ensure a consistent size and shape. The product is then frozen in a -30°C blast freezer in order to snap freeze and vacuum pack for ultimate freshness.

Serving suggestions

Yakiniku, Beef bowl, Sushi, Korean BBQ, Steak, Stir-fry, Fajita, Rump roast.

Specifications

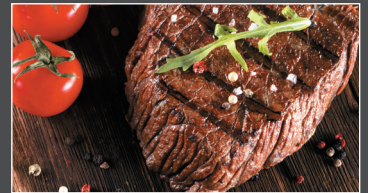
Raw Material:
D Rump (AUSMEAT Cut Code 2100)

Carton Weight:
Catch Weight Approx. 10-13kg

Packaging:
Bulk Pack



Serving Suggestions



Rump Steak



Gyukatsu



Saikoro



Taco Fajita

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Meltique Beef Rump Meat

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

Delicious tender Australian Beef.

Consistent cooking quality.

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



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.

Our Quality Assurance System and Safety

- ✓ AQIS (Australian Quarantine and Inspection Service) approved HACCP Systems and Approved Arrangement control Hokubee Australia.
- ✓ AUSMEAT and BRC accredited.
- ✓ Our Meltique Beef method is patented in Japan, Australia, New Zealand and Taiwan.
- ✓ Meltique Beef is available as a certified HALAL product.
- ✓ All products are micro-tested and also organoleptic-tested.

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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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