

Meltique Beef Thick Skirt

Meltique Beef Thick Skirt is a full flavoured product that is great for Yakiniku or Korean BBQ. Its rich and unique taste lends itself well to flame grilling. Our patented marbling process ensures that all the natural juices are retained during the cooking process. Minimal trimming of our raw material retains the natural shape and gives the customer a more cost effective option with this untrimmed style of Thick Skirt.

Specifications

Raw Material:

Thick Skirt

(AUSMEAT Cut Code 2180)

Carton Weight:

Catch Weight Approx. 7-10kg

Packaging:

Bulk Pack

Cooking method:

Japanese Yakiniku Style or Korean Style BBQ Restaurant



Serving Suggestions



Yakiniku



Korean BBQ



Gyudon



Whole grilled





THE ORIGINAL **SINCE 1984**



Meltique Beef Thick Skirt

- 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

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.

Thick Skirt Yakiniku Slicing Directions

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

Slice

- 1. First check the fibre direction of the meat. Cut into 4 equal portions cutting acrossways for easy preparation
- 2. Check the direction of the grain
- 3. Cut against the grain at 7-8mm thickness









* "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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