



PROSPECT MEAT

- CHICKEN
- BEEF
- LAMB
- BUFALLO

Exposee

Meat Product photos with price list

EXPORT DEPARTMENT
ITS IMPEX GMBH
WWW.IITAG.COM

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[export.meat@iitag.com]

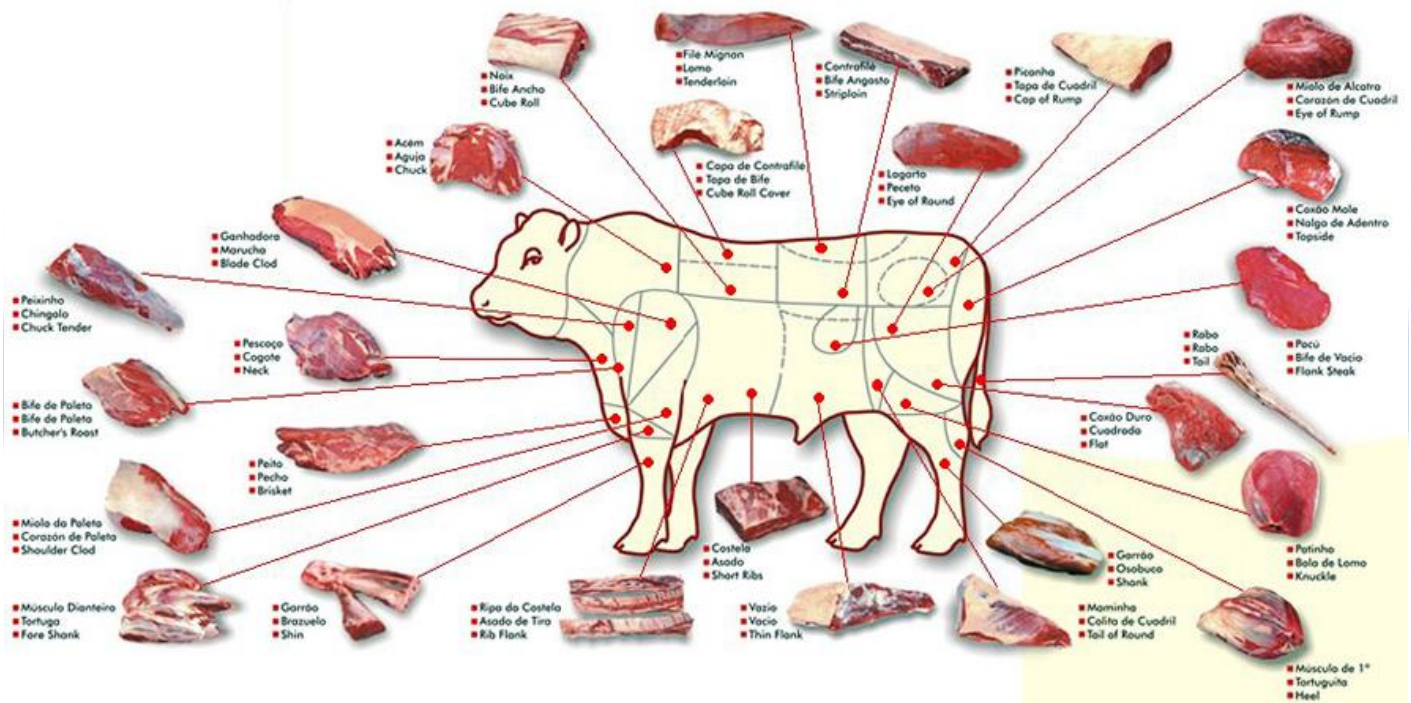
01. MARCH. 2018

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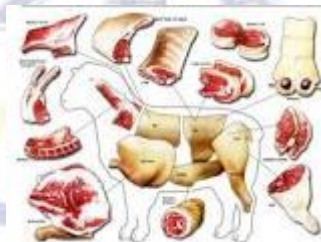
MEAT PRODUCT



Whole Chicken and Chicken Parts



Beef

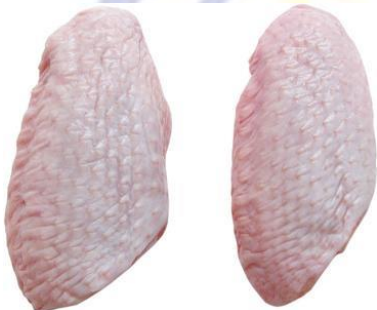


Lamb
Bufflow Meat

ITS IMPEX GMBH, SWITZERLAND
Tel: +41 81 356 70 14; Fax: +41 81 356 70 15
Email: export.meat@iitag.com
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Chicken & CHICKEN PARTS





Condition:

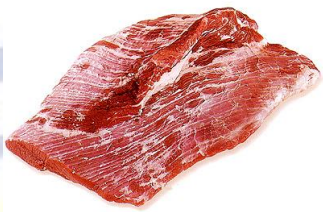



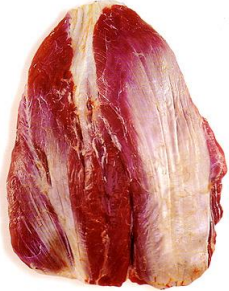
White skin No broken bones Outer yellow skin off Well cleaned and fresh No bruises No black pads or ammonia burns No bad smells Cartilage articular must be minimum 95% No excessive blood or blood stains Moisture content is less than 3% Frozen Temperature:* Blasted at: minus 40 degrees Celsius Storage at: minus 20 degrees Celsius. Temperature during Transportation: minus 18 degrees Celsius Slaughtered, individually vacuum packed in poly bags, 10 chicken of same size packed in each carton, cartons to be over wrapped with PP film, English &







EGGS



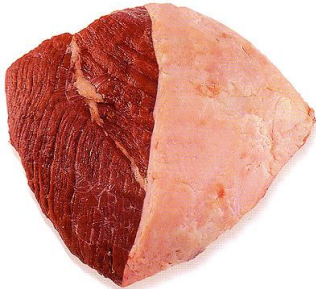

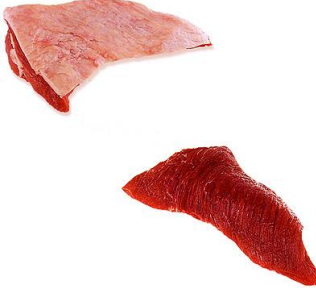
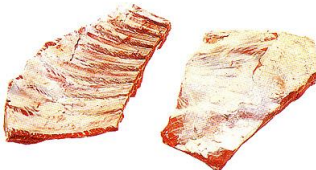





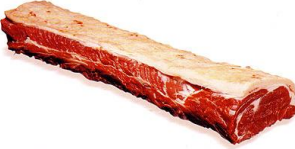

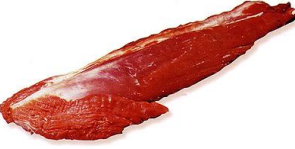
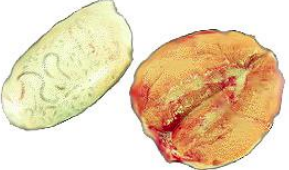
02 FCLS Mantiqueira Brand Medium White Eggs - 53-63 gms
 1,216 cartons per container
 Loading March / April 2018





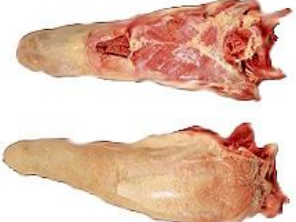


FROZEN BEEF

No	Name	Picture	CHILLED QTY (MT)	FROZEN QTY (MT)
1	Brisket			
2	Chuck			
3	Cub Roll Cover			
4	Diaphragm Membrane			
5	Fore Shank-Heel			

6	Heart			
7	Honeycomb			
8	Humb			
9	Knuckle			
10	Liver			
11	Neck			

12	Outside Flat			
13	Paddy whack			
14	Rump			
15	Rump Cover			
16	Rump Tail			
17	Short Rips			

18	Shoulder			
19	Spindle Cord			
20	Spleen			
21	Stripolin			
22	Tail			
23	Tenderloin			
24	Testes			

25	Thin Flank			
26	Thin Skirt			
27	Topside			
28	Toung Long Cur			
29	Toung Short Cut			
30	Tripe Rav Linscalded			
31	Tripe Scalded			

FROZEN LAMB

LAMB CARCASS / CARCASA DE CORDERO - YL FT_COD 21102

- Young Sheep under 12 month's age or which do not have any permanent incisor teeth in wear.
- YL based on Fat classes and Weight classes. Low fat, hot weight 9.1kg and over up but not including 13kg and cold weight of 9.0 to 12.5kg (export weight).
- S.A.G inspection Stamp
- Primary pack - polybag
- Secondary pack - Stockinette
- Frozen -18°C, best before 3 years.



LAMB HALF CARCASS VP / MEDIA CARCASA DE CORDERO AL VACIO FT_COD 21150

- Half Carcass including hind & forequarter sawing along the backbone, internal fat removed and medulla spinal cord.
- Primary pack - carton weight according to range of half carcass, Secondary pack - vacuum pack 100mu
- S.A.G inspection Seal label
- Frozen -18°C, best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS HALF CARCASS FROM : 3.5 to 4.0kg / 4.1 to 4.5kg / 4.6 to 5.0kg / 5.1 to 5.5kg / 5.6 to 6.0kg / 6.1 to 6.5kg



LAMB HALF CARCASS IN 4 PIECES (VP) / MEDIA CARCASA DE CORDERO CUATRO CORTES AL VACIO FT_COD21160

- Half Carcass including hind & forequarter cut in 4 main pieces: **5 rib forequarter, neck and shank removed and included in the bag leg shank on / chump off - 8 rib rack chump off - breast & Flap + bone-in chump together In one bag.**
- Primary pack - carton weight according to range of half carcass, Secondary pack - vacuum pack 100mu
- S.A.G inspection Seal label
- Frozen -18°C, best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS HALF CARCASS VP in 4
PIECES FROM : 3.5 to 4.0kg / 4.1 to 4.5kg / 4.6 to 5.0kg / 5.1 to 5.5kg / 5.6 to 6.0kg / 6.1 to 6.5kg



OVINE BONELESS (TB) LEG C/ON (VP) / PIERNA DE OVINO DESHUESADA TÚNEL CON CUADRIL AL VACIO FT_COD 24300

- Ovine Boneless Leg, chump-on, shank off prepared by removing the aitch bone and sacral vertebrae, and by the tunnel bone removal of the femur bone
- Primary pack - 12 to 14 kg net weight carton app 8-9 pc per carton app. Secondary pack - vacuum pack 100mu
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS OVINE BONELESS (TB) LEG C/ON VP FROM : < 1.5kg / 1.5 to 2kg /2 to 3kg/ 3kg UP



OVINE OYSTER CUT SHOULDER S/OFF (VP) / PALETILLA DE OVINO SIN GARRÓN AL VACIO FT_COD 24311

- Is prepared from the forequarter and consist of scapular bone together with associated muscles. A straight saw cut through the humerus joint removes the Shank.
- Primary pack - 10 to 12 kg net weight carton app 10 pc per carton app. Secondary pack - vacuum pack 100mu
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS OYSTER CUT OVINE S/OFF VP FROM : < 1.5kg / 1.51 to 2.5kg /2.5kg



OVINE NECK BONE IN (LP) / COGOTE DE OVINO CON HUESO EN (LAYER/CAPAS) FT_COD 24345

- Is prepared from a carcass by a cut through and between 5th and 6th cervical vertebrae. 750gr per pc. app.
- Primary pack – 20 to 21 kg net weight carton app. Secondary pack - polietilene sheet between layers of necks
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



**OVINE 13 RIB RACK CHUMP/OFF 75MM (LP)/ RACK 13 COSTILLAS DE OVINO SIN CADERA
(LAYER/EN CAPAS) FT_COD 25049**

- Is prepared from a 13 Rib saddle chump off by sawing it along the backbone. The Flap is removed 75mm from the eye of the meat.
- Primary pack – 17 to 20 kg net weight carton app.
- Secondary pack - polietilene sheet full cover protection and between layers of racks.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



**OVINE BONE IN BREAST & FLAP (LP) (MUTTON)/ PECHO Y FALDA DE OVINO CON HUESO EN
(LAYER/EN CAPAS) FT_COD 23360**

- Is prepared from a side by straight cut from the junction of the first rib sternum to the reflection of the diaphragm at the 11th rib and then through the Flank to the superficial inguinal lymph node.
- Primary pack – 18 to 20 kg net weight carton app. 11 to 13 pcs per carton
- Secondary pack - polietilene sheet full cover protection and between layers of breast & flaps.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



CARCASS PIECES – MUTTON 6 WAY CUT (IW)

- Carcass pieces are derived from full mutton carcass and include all pieces as specified. All primal cuts are retained including the tenderloin.
- YL & YM based on fat classes and weight classes. Has relative low fat content, hot weight 14.1kg and over up but not including 25kg and cold weight of 14.0 to 24.5kg (export weight).
- Film individual wrapping (IW)
- Primary pack – 14 to 24 kg net weight carton app. Secondary pack - polietilene sheet full cover protection
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



F.B.O. LAMB LEG SHANK OFF / CHUMP OFF (VP) / PIERNA DE CORDERO F.B.O. SIN GARRÓN / SIN CADERA AL VACÍO FT_COD 25035

- Part boned leg prepared from a short leg by removing the aitch bone and sacral vertebrae. The Shank is removed by straight saw cut through the stifle joint.
- Primary pack – 12 to 14 kg net weight, app 9 pcs per carton. Secondary pack - Vacuum pack 100mu
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



LAMB BONE IN BREAST & FLAP (LP) / PECHO Y FALDA DE CORDERO CON HUESO EN (LAYER) FT_COD 25039

- Is prepared from a side by straight cut from the junction of the first rib sternum to the reflection of diaphragm at the 11th rib and then through the flank to the superficial inguinal lymph node.
- **Primary pack** – 20 to 14 kg net weight carton. **Secondary pack** - Polietilene sheet full cover protection and between layers of breast & flaps
- **S.A.G** inspection Seal label
- Frozen -18°C , best before 3 years



**LAMB OYSTER CUT SHOULDER, SHANK OFF (IW) / PALETILLA DE CORDERO SIN GARRÓN
(ENVUELTA EN FILM) (IW) FT_COD 25045**

- Is prepared from the forequarter and consist of scapular bone together with associated muscles. Shank is removed by a straight saw cut through the humerus joint.
- **Primary pack** - 14 to 18 kg net weight carton app 15 pc per carton app.
- **Secondary pack** - Film individual wrapping
- **S.A.G inspection Seal label**
- Frozen -18°C , best before 3 years
- CLASSIFICATIONS : Average weight 1100gr per piece



**LAMB NECK BONE IN (LP) / COGOTE DE CORDERO CON HUESO EN (LAYER / CAPAS)
FT_COD 25076**

- Is prepared from a carcass by a cut through and between 5th and 6th cervical vertebrae. 600g per pc.
- Primary pack - 20 to 21 kg net weight carton per carton app.
- Secondary pack - Polietilene sheet between layers of racks
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



A.B.O LAMB LEG CHUMP ON (VP) / PIERNA DE CORDERO A.B.O CON CADERA AL VACÍO
FT_COD 27021 / 27025

- Part boned leg chump-on, Shank -on, aitch bone removed. Prepared from a short leg by removing the aitch bone and sacral vertebrae.
- Primary pack - 10 to 12 kg net weight carton app. 6-8 pc per carton.
Secondary pack - Vacuum bag 100 mu.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27021: < 1.6kg / 27022: 1.6 to 1.8kg / 27023: 27024: 2.01 to 2.3kg / 27025: 2.3kg UP



A.B.O LAMB LEG CHUMP OFF (VP) / PIERNA DE CORDERO A.B.O SIN CADERA AL VACÍO
FT_COD 27026 / 27030

- Part boned leg chump-on, Shank -on, aitch bone removed. Prepared from a short leg by removing the aitch bone and sacral vertebrae.
- Primary pack - 10 to 12 kg net weight carton app. 6-8 pc per carton.
- Secondary pack - Vacuum bag 100 mu.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27026: 1.0 to 1.2kg/ 27027: 1.2 to 1.4kg / 27028: 1.4 to 1.6kg/ 27029: 1.6 to 1.8kg / 27030: 1.8 2.5kg



LAMB 5 RIB SHOULDER RACK (LP) / RACK DE PALETA 5 COSTILLAS DE CORDERO
(LAYER/EN CAPAS) FT_COD 27100

- Is prepared from 13 rib saddle chump off by sawing it along the backbone. The 5 rib is obtained cutting at right angle between neck and the 6th rib. The rib is cut 75 mm from the eye of the meat.
- Primary pack - 17 to 20 kg net weight carton
- Secondary pack – Polietilene sheet full cover protection and between layers of racks
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27100: 400 – 600gr/ COD 27099: 600 – 900gr/
COD 27101: 900gr UP



**LAMB SARATOGA 4 RIB FRENCHED X 4 (VP) / CHULETA SARATOGA DE CORDERO AL VACIO
FT_COD 27114 / 27116**

- The 4 rib roast is prepared cutting the rack between de 1^o and 6^o thoracic vertebrae, the rib is usually 75 mm long, frenched back to 50mm from the eye of the meat the rack end. Chine bone removed.
- Primary pack - 5 to 6 kg net weight, 5-9 pcs per carton app.
- Secondary pack – Vacuum pack 100mu
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27114: 150 – 200gr x4 / 27115: 200 – 250gr x4 /
27116: 250 – 300gr x4



**LAMB BONELESS CHUMP X4 CAP ON (VP) /COLA DE CUADRIL DESHUESADA X4 CON TAPA AL
VACIO FT_COD 27270**

- Prepared from a bone in leg, by separating the chump muscle along the natural seams by knife. The cut is prepared cap on.
- Primary pack - 5 to 6kg net weight, app. 5-9 pcs per carton.
- Secondary pack – Vacuum pack 100mu
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



**OYSTER SHOULDER CHOPS (1KG BAG) / CHULETA PALETA OYSTER CORDERO (BOLSA 1KG)
FT_COD 27130**

- Is prepared from the shoulder shank off, chop is obtained cutting at right angle along the scapular bone – 20mm chop.
- Primary pack – 1kg – 1000gr layer bag, PA/PE 8 colors print.
- Secondary pack – 8 – 10kg net weight carton app.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



LAMB LOIN SINGLE 75 MM CHOPS 15mm (1KG BAG) "T-BONE" / CHULETA 75mm DE CORDERO 15mm (BOLSA 1KG) FT_COD 27128

- Is prepared from the 8 loin rack. The chop is obtained cutting at right angle the loin rack at 12mm - 15mm - 20mm and packed.
- Primary pack - 1kg - 1000gr layer bag, PA/PE 8 colors print.
- Secondary pack - 8 - 10kg net weight carton app.
- S.A.G inspection Seal label
- Frozen -18°C, best before 3 years



LAMB LOIN SADDLE 75/25 mm CHOPS 15mm (1KG BAG) / CHULETA SILLA 75 O 25mm DE CORDERO 15mm (BOLSA 1KG) FT_COD 27124

- Is prepared from the 1 rin loin saddle. The chop is obtained cutting at right angle the saddle at 12mm - 15mm - 20mm and packed.
- Primary pack - 1kg - 1000gr layered bag PA/PE 8 colors print.
- Secondary pack - 8 to 10kg Net Weight carton app.
- S.A.G inspection Seal label
- Frozen -18°C, best before 3 years



LAMB RIB LOIN SADDLE / SILLA ENTROCOT DE CORDERO AL VACIO FT_COD 27106 / 27109

- Is prepared from the 1 rin loin saddle. The chop is obtained cutting at right angle the saddle at 12mm – 15mm – 20mm and packed.
- Primary pack – 10kg – 12kg Net Weight, 10-12 pcs per carton app.
- Secondary pack – Vacuum Bag 100mu
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27106: 800 – 900gr / 27107: 900 – 1000gr /
27108: 1000 – 1100gr / 27109: 1101gr UP



LAMB BONELESS (TB) LEG C/ON (VP) / PIERNA DE CORDERO DESHUESADA TÚNEL CON CUADRIL AL VACIO FT_COD 27300 / 27302

- Lamb Boneless Leg, Chump on, Shank off prepared by removing the aitch bone and sacral vertebrae, and by the tunnel bone removal of the femur bone.
- Primary pack – 12 to 14 kg net weight carton app 8-9 pc per carton app.
- Secondary pack – Vacuum Bag 100mu
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27300: < 1,5kg / 27301: 1,5 – 2kg /
27302: 2 – 3kg



**LAMB F.B.O LEGS STEAKS (1KG BAG) / PIERNA F.B.O CORDERO TROZADA (BOLSA 1KG)
FT_COD 27355**

- Is prepared from the leg shank off , chop is obtained cutting at right angle along the femur bone – 20mm chop and packed.
- Primary pack – 1kg – 1000gr layered bag PA/PE 8 colors print.
- Secondary pack – 8 – 10kg Net Weight carton app.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years



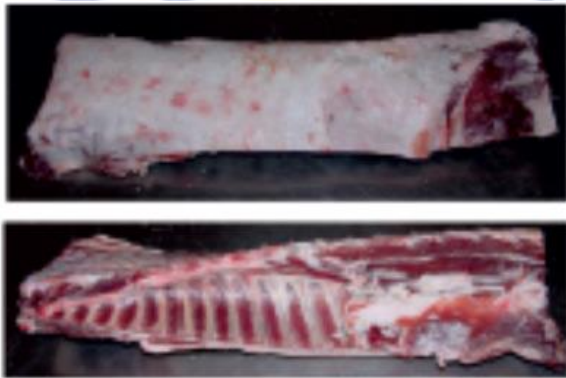
**LAMB 8 RIB RACK C/OFF 75MM (LP) / RACK 8 COSTILLAS DE CORDERO SIN CADERA
(LAYER/EN CAPAS) FT_COD 27401**

- Is prepared from a 8 rib saddle chump off by sawing it along the backbone. The flap is removed 75mm from the eye of the meat.
- **Primary pack** – 17kg – 20kg Net Weight per carton app.
- **Secondary pack** – Polietilene sheet full cover protection and between layers of racks.
- **S.A.G inspection Seal label**
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
0,9 – 1.1kg / 1.1- 1.4kg / 1.4 – 1.6kg



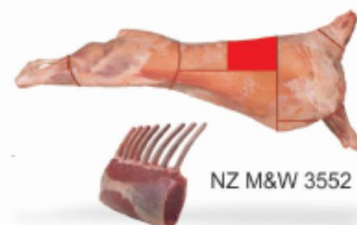
LAMB 13 RIB RACK C/OFF 75MM (LP) / RACK 13 COSTILLAS DE CORDERO SIN CADERA (LAYER/EN CAPAS) FT_COD 27412 / 27414

- Is prepared from a 13 rib saddle chump off by sawing it along the backbone. The flap is removed 75mm from the eye of the meat.
- Primary pack – 17kg – 20kg Net Weight per carton app.
- Secondary pack – Polietilene sheet full cover protection and between layers of racks.
- S.A.G inspection Seal label
- Frozen -18°C, best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27412: 0,8 – 1.3kg / 27413: 1.3- 1.6kg / 27414: 1.6kg UP



LAMB FRENCH RACK CAP OFF 16 RIB X 2 (VP) / CHULETA FRANCESA DE CORDERO AL VACIO FT_COD 27561 / 27570

- Is prepared from the forequarter, delivered from 8 rib short loin by a right angle cut to the center of backbone. Chine bone is removed and cap off. Ribs cut 75mm from the eye of the loin. Intercostal muscles removed.
- **Primary pack** – 4.5 – 5kg Net Weight, 6x2 pc per carton app.
- Secondary pack – Vacuum Pack 100mu.
- S.A.G inspection Seal label
- Frozen -18°C, best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27569: 200 – 240gr x2 / 27567: 240- 280gr x2 / 27561: 280, 340gr x 2 / 27563: 340 – 390gr x2 / 27565: 390 – 450gr x2 / 27570: 450 – 600gr x2



**LAMB OYSTER CUT SHOULDER, SHANK OFF (VP) / PALETILLA DE CORDERO SIN GARRÓN
AL VÁCIO FT_COD 27631 / 27632**

- Is prepared from the forequarter, delivered from 8 rib short loin by a right angle cut to the center of backbone. Chine bone is removed and cap off. Ribs cut 75mm from the eye of the loin. Intercostal muscles removed.
- Primary pack – 10 – 12kg Net Weight, 10 pc per carton app.
- Secondary pack – Vacuum Pack 100mu.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27631: <1,1 kg / 27632: 1.1kg UP



**LAMB OYSTER CUT SHOULDER, SHANK ON (VP) / PALETILLA DE CORDERO CON GARRÓN AL
VÁCIO FT_COD 27641 / 27644**

- Is prepared from the forequarter and consist of the scapular, humerus and foreshank bones together with associated muscles.
- Primary pack – 10 – 12kg Net Weight, 10 pc per carton app.
- Secondary pack – Vacuum Pack 100mu.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- CUSTOMER CAN CHOOSE CLASSIFICATIONS FROM :
COD 27641: <0,7 – 0,9kg / 27642: 0,9 – 1.2kg / 27643: 1,21 – 1,3kg / 27644: 1,31kg UP



LAMB FORESHANK X3 (VP) / GARRÓN DELANTERO DE CORDERO X3 AL VACIO
FT_COD 27701

- Is prepared from the forequarter, the bone-in shank is removed from the shoulder by a cut through the arm bone joint. Knuckle tip is removed.
- Primary pack – 4.5 – 5kg Net Weight, 5x3 pc per carton app.
- Secondary pack – Vacuum Pack 100mu.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- Average weight 300 – 300gr per piece 900 – 1000gr per pack



LAMB FORESHANK X3 (VP) / GARRÓN DELANTERO DE CORDERO X3 AL VACIO
FT_COD 27711

- Is prepared from the hindquarter, the bone-in leg is cut straight through the stifle joint. The Knuckle tip is removed.
- Primary pack – 4.5 – 5kg Net Weight, 5x3 pc per carton app.
- Secondary pack – Vacuum Pack 100mu.
- S.A.G inspection Seal label
- Frozen -18°C , best before 3 years
- Average weight 270 – 330gr per piece 800 – 1000gr per pack



Buffalo Meat







SWITZERLAND

FROZEN WHOLE HALAL CHICKEN

WHOLE CHICKEN AND PARTS

DESCRIPTION	SIZE	PACKING PCS IN CARTON	DELIVERY	AVAILABILITY	CNF RATE PER MT IN USD
Frozen Whole Chicken without bowels	800gms	10pcs	BY SEE	WHOLE YEAR	1'950.00
Frozen Whole Chicken without bowels	900gms	10pcs	BY SEE	WHOLE YEAR	1'950.00
Frozen Whole Chicken without bowels	1000gms	10pcs	BY SEE	WHOLE YEAR	1'980.00
Frozen Whole Chicken without bowels	1100gms	10pcs	BY SEE	WHOLE YEAR	1'980.00
Frozen Whole Chicken without bowels	1200gms	10pcs	BY SEE	WHOLE YEAR	1'980.00
Frozen Whole Chicken without bowels	1300gms	10pcs	BY SEE	WHOLE YEAR	2'100.00
Frozen Whole Chicken without bowels	2000gms	6pcs	BY SEE	WHOLE YEAR	2'150.00
Bonless breast without Chicken breast less	2000gms	4pcs	BY SEE	WHOLE YEAR	2'950.00
Chicken breast bone less without skin	7500gms	2pcs	BY SEE		2'900.00
Chicken breast bone less without skin	7500gms	2pcs	BY SEE		3'290.00
Thighs without skin	2000gms	6pcs	BY SEE	WHOLE YEAR	3'400.00
Thighs with skin	2500gms	4pcs	BY SEE	WHOLE YEAR	3'400.00
Thighs with skin	2500gms	6 Pieces	BY SEE	WHOLE YEAR	2'200.00
Boneless chicken thighs without skin	2000gms	4 Pieces	BY SEE	WHOLE YEAR	2'370.00
Boneless chicken thighs with skin	2500gms	4 Pieces	BY SEE	WHOLE YEAR	2'320.00
Boneless chicken thighs without skin	2500gms	4 Pieces	BY SEE	WHOLE YEAR	2'370.00
Boneless chicken thighs with skin	2000gms	2 Pieces	BY SEE	WHOLE YEAR	2'320.00
Boneless chicken thighs without skin	2500gms	2 Pieces	BY SEE	WHOLE YEAR	2'370.00
Frozen Whole Chicken without bowels	800gms	10pcs	BY SEE	WHOLE YEAR	1'950.00
Frozen Whole Chicken without bowels	900gms	10pcs	BY SEE		1'950.00
Frozen Whole Chicken without bowels	1000gms	10pcs	BY SEE	WHOLE YEAR	1'980.00

Chicken Feet non-china

US\$ 1750.-/MT

Chicken Paw non China

US\$ 1990.-/MT

Middle Join Wings:

US\$ 2600.-/MT

CHICKEN EGG:

US\$ 30,50 CFR JEBEL ALI-UAE per carton

US\$ 32,50 CFR SOHAR-OMAN per carton

Size	CIF Price /MT Jebel Ali	Quantity MT	Pices in carton
1.7kg.	USD 1 930,00	2720	8pcs/ctn.
1.5kg.	USD 1 930,00	3416	8pcs/ctn.
1.4kg	USD 1 930,00	3500	10pcs/ctn.
1.3kg	USD 1 930,00	3923	10pcs/ctn.
1.2kg.	USD 1 930,00	3680	12pcs/ctn.
1.1kg..	USD 1 930,00	3409	12pcs/ctn
1.0kg	USD 1 890,00	5000	12pcs/ctn

Chicken Feet A	USD 1 950,00	500 10kg/ctn
Chicken Paw A	USD 1 990,00	500 10kg/ctn

BEEF

BEEF PARTS

CIF Jebel Ali Port

Please see below the new offers from 4150:

Testicle		USD 1 680,00	1000
Aorta		USD 4 920,00	1000
Diaphragm Membrane		USD 1 680,00	1500
Paddywack		USD 1 800,00	5000
Tendons		USD 5 300,00	5000
Omasum		USD 6 650,00	3000
Honeycomb		USD 6 750,00	1500
Spinal cord		USD 4 650,00	500
Pizzle	\$ 7.150,00 1.000	USD 7 980,00	
Tripe	\$ 3.500,00 7.500	USD 3 980,00	

Shipment: week 14

27 Shin Shank - USD 4 150,00

27 Flanks USD 4 150,00

Please see below the new offers from plant 4413/4554:

26 striploin/cube roll	USD 5 750,00
54 Flanks	USD 3 620,00
54 Topside	USD 4 850,00
54 Flat	USD 4 730,00
54 CB	USD 3 990,00
54 Tenderloin chain on	USD 9 200,00

27 Aorta	USD 4 700,00	1500
27 Diaphragm Membrane	USD 1 800,00	3000
27 Paddywack	USD 1 780,00	3500
27 Tendons	USD 4 990,00	4000
27 Omasum	USD 6 450,00	4000
27 Honeycomb	USD 6 450,00	2000
27 Spinal Cord	USD 4 380,00	1000
27 Testicles	USD 1 790,00	1500
27 Tongue	USD 3 490,00	3000
27 Pizzle	USD 7 450,00	1000
27 Tripe	USD 3 820,00	1500
27 Shin Shank	USD 4 200,00	

*60% Shank with golden
coin*

Shippment: prompt
1 Full Shank - USD 4,150.00 cfr

USD 4 390,00

with golden coin

LAMB MEAT

Quantity MT	Product	PRICE
10	Lamb Carcass YL_FT_COD 21102	\$ 5,80
5	Carcass Pieces - Mutton 6way cut (IW)	\$ 3,85
5	Lamb Bone in Breast & Flap (LP)	\$ 4,60
5	Lamb Oyster Cut Shoulder, Shank Off (IW)	\$ 6,80
5	Lamb Saratoga 4 Rib Frenched X (VP)	\$ 8,80
5	Lamb Boneless Chump X 4 Cap On (VP)	\$ 9,30
5	Oyster Shoulder Chops (1 KG Bag)	\$ 7,40
5	Lamb Loin Single 75mm Chops 15mm (1KG Bag)	\$ 8,40
5	Lamb Loin Saddle 75/25mm Chops 15mm (1KG Bag)	\$ 8,40
5	Lamb Lion Saddle	\$ 7,80
5	Lamb 8 Rib Rack C/Off 75mm (LP)	\$ 5,90
5	Lamb 13 rib Rack C/ Off 75mm (LP)	\$ 6,80
5	Lamb French Rack Cap Off 16 RIB X (VP)	
	FRENCH RACK C/OFF 16R390-450g x2 (VP)	\$ 14,40
	FRENCH RACK C/OFF 450-600g x2	\$ 15,40

Lamb Oyster Cut Shoulder, Shank on (VP) 2 options below:

LAMB OYSTER CUT SHR S/ON (VP) (0,9-1,2 kg)	\$ 7,00
LAMB OYSTER CUT SHR S/ON (VP) (1,21-1,4 kg)	\$ 6,90

BUFFALO - MEAT

Please find our best quote for the following product as under:

Frozen Boneless Buffalo Bobby Veal	USD 3 150,00 (PMT/CNF/SHARJAH)
Frozen Boneless Buffalo Veal Legs	USD 4 200,00 (PMT/CNF/SHARJAH)
Frozen Boneless Buffalo Veal Tenderloin	USD 6 500,00 (PMT/CNF/SHARJAH)
Frozen Boneless Buffalo Slice	USD 2 550,00 (PMT/CNF/SHARJAH)
Frozen Boneless Buffalo HQ 4 Cuts 98%VL	USD 3 550,00 (PMT/CNF/SHARJAH)
Frozen Boneless Buffalo FQ 98%VL	USD 2 550,00 (PMT/CNF/SHARJAH)
Frozen Boneless Buffalo Tenderloin	USD 5 100,00 (PMT/CNF/SHARJAH)
Frozen Boneless Buffalo Trimming	USD 2 000,00 (PMT/CNF/SHARJAH)



MEAT PRODUCT

[JACCOB BRAND MEAT]

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