

SIMMENTAL Select



Meat Brand GeRu SIMMENTAL select

The brand **GeRu SIMMENTAL** select is tailored to the needs of gastronomy and canteen kitchens.

We have analysed the requirements of these sectors and, as a result, developed the programme described in this brochure.





Beef of this brand is distinguished by the following criteria:

The meat is of exclusively Austrian origin, i.e. the cattle must have been bred and slaughtered in Austria and carefully portioned and selected in our company in Waldviertel.

The meat of this brand is of Simmentaler cattle, which is the predominant breed in Austria. Labels of origin and breed are guaranteed by independent periodic checks under the bos and VUQS systems.

We only use raw material which meets the quality criteria of the brand.

This means:

- Use of long-standing experience and professional expertise in selection
- Good, but moderate fat cap on the cuts
- · Light fat and meat colour
- · Good muscular structure
- Good intramuscular marbling
- Measuring of the pH value of all parts before portioning to exclude "stress meat"
- Indication of aging period on the portioning label to guarantee the minimum aging period
- · Best value for money



GeRu SIMMENTAL select

Criteria of brand:

Origin: Born, fed and slaughtered in Austria

Breed: Simmental

Portioned and packaged at GeRu HandelsgmbH AT 31378 EG

According to category (cows, heifers, bulls):

Carcass weight: 260 to 440 kg

Grades: Meat classification: E, U, R, O

Fat class: 2+, 3, 4

Selection criteria for portioning:

Fat colour: 1, 2 (specialized selection already at

carcass takeover)

Aging: at least 2 weeks from the date of

portioning; the end of the aging period

is indicated on the label of the

vacuum package

pH value: 5,8 after a minimum of 16 hours

after slaughtering

BRANDED BEEF

for gastronomy and canteen kitchens





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