



AUSIE GAME MEATS

Wild Boar Cuts

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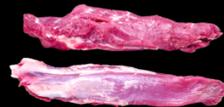
BONELESS LEG

Boneless Leg of the Wild Boar comprises the set of muscles of the Hind Quarter



STRIPLOIN

Striploin comprises of the *Longissimus dorsi* muscle, which runs down the dorsal aspect other lumbar vertebrae



TENDERLOIN

The most tender cut, located along the spine inside the ribs, and great for steaks or roasting



BONE IN LEG

Bone In Leg of the Wild Boar comprises the set of muscles of the Hind Quarter



BONELESS NECK

Boneless neck meat of the Wild Boar, is a flavourful, slightly fattier cut suitable for stewing, braising, and grinding



BONELESS SHOULDER

Boneless shoulder meat of the Wild Boar ideal for slow cooking, braising, or stewing



DICED MEAT

Diced meat of the Wild Boar is prepared from flank, shoulder and neck. Connective tissue, fat and sinews are removed

Game Meat Processing

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