



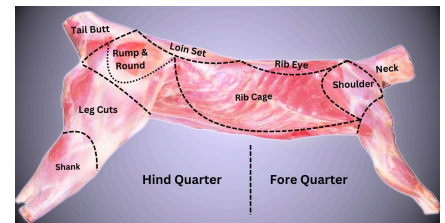
Kangaroo Cut Catalogue



AUSSIE
GAME MEATS



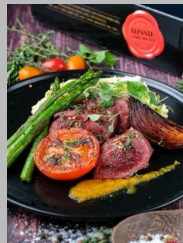
AUSSIE GAME MEATS - Kangaroo



LOIN FILLET

120g-400g individual piece
10kg Variable Weight Carton
Thermoformed vacuum pack

Consists of 2 separate denuded muscles situated on the dorsal edge of the carcass from the 3rd to 6th lumbar vertebrae

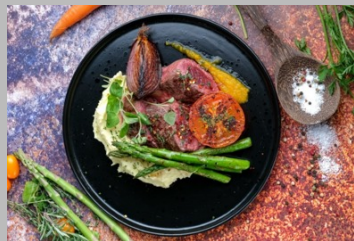


Most tender cut suitable for all types of cooking. Suitable to be cooked as rare or medium rare steak

LONG FILLET

70g-240g individual piece
10kg variable weight carton
Thermoformed Vacuum pack

Consists of 2 separate denuded muscles lying either side of striploin pair on the dorsal edge of the carcass



Most tender cut suitable for all types of cooking. Suitable to be cooked as rare or medium rare steak

STRIPLOIN

70-150g individual piece
10kg variable weight carton
Thermoformed vacuum pack

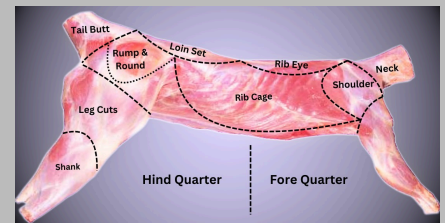
Derived from loin set as striploin pair and is separated into 2 equal portions by cutting along the silver membrane running the length of the muscles



Most tender cut suitable for all types of cooking. Suitable to be cooked as rare or medium rare steak



AUSSIE GAME MEATS - Kangaroo



RUMP

180-250g individual piece
10kg variable weight carton
Thermoformed pack

Denuded leg cut prepared by removing a straight cut commencing at the tip of the ilium bone and parallel to the ventral and dorsal edges



 RUMP



Suitable to be cooked as rare or medium rare steak

SILVERSIDE

70-300g individual piece
10kg variable weight carton
Thermoformed vacuum pack

Denuded leg cut prepared by following the natural seam between the knuckle and topside



Suitable to be cooked as medium rare or well done steak

TOPSIDE

160-300g individual piece
10kg variable weight carton
Thermoformed vacuum pack

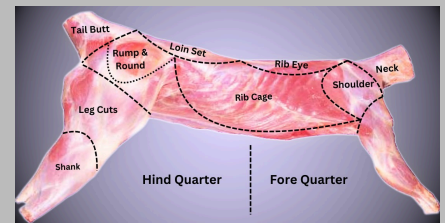
Leg cut prepared by following the natural seam between the knuckle and silverside.



Suitable to be cooked as medium rare or well-done steak



AUSSIE GAME MEATS - Kangaroo



DICED MEAT

30-60g individual piece
5,10, 20kg Variable weight carton
Thermoformed Vacuum pack

Diced meat is prepared from lean shank, round and rump. Connective tissue, fat and sinews are removed

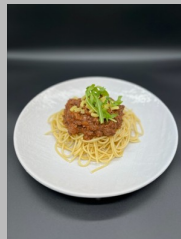


Suitable for stews and slow cook recipes

MINCE

5 mm grind
10kg variable weight carton
Thermoformed vacuum pack

Finely minced hind quarter meat



Suitable for bolognese or well cooked mince

STIR-FRY STRIPS

7mm strips
5kg, 10kg variable weight carton
Thermoformed vacuum pack

Prepared from lean meat cuts and are sliced into strips by mechanical or manual methods



 STIR-FRY STRIPS



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