cooper foods
Specialist wholesaler
to the catering trade
CC
Connoisseur's
Choice
FINEST SELECTED BEEF
CONNOISSEUR'S CHOICE
FINEST BRITISH BEEF

# CONNOISSEUR'S CHOICE FINEST BRITISH BEEF

This high quality British Beef is aged for 21 – 28 days and is from UTM (under thirty month) Steer or Heifer cattle.

Our grade selection means that the Beef has a good meat to fat ratio and marbling giving the meat a superior quality and consistency for you and your customers.

**Available cuts:**

| CONNOISSEURS CHOICE SIRLOIN BRITISH BEEF | |
|---|---|
| MFBEE325 | 227g/8oz |
| MFBEE324 | 284g/10oz |
| MFBEE104 | 8kg+ carvery striploin |

| CONNOISSEURS CHOICE RIBEYE BRITISH BEEF | |
|---|---|
| MFBEE334 | 227g/8oz |
| MFBEE333 | 284g/10oz |
| MFBEE331 | Whole 2–3kg |
| MFBEE332 | Whole rolled 2–3kg |

| CONNOISSEURS RUMP STEAK BRITISH BEEF | |
|---|---|
| MFBEE79 | 170g/6oz |
| MFBEE81 | 227g/8oz |
| MFBEE73 | 284g/10oz |
| MFBEE162 | 113g/4oz |
| MFBEE87 | Beef rump whole |
| MFBEE72 | Beef rump minute steaks |

| CONNOISSEURS CHOICE TOPSIDE BRITISH BEEF | |
|---|---|
| MFBEE119 | Topside oven ready roasting joint cut to size |

To order and discuss any requirements please call **01264 321 050**