

The Natural Color of Veal



Rose veal is the best veal. Almost daily, a new chef discovers that what he had previously thought about veal color was wrong. Rose veal is the best veal, not white veal. The natural rose color comes from a varied, nutritious diet, including grains, which give the meat a more robust flavor for two reasons:

- First, grains give the meat subtle marbling that infuses the meat with flavor and tenderness that veal is known for.
- Second, grain-fed veal contains more iron and other minerals which add to the delicious flavor and the animals health.

Full Line Available:

6-Bone Racks Chop Ready (RTS)
Cap Off Top Rounds, Trimmed
Boneless Striploin, 0x0 (Down to Silver)
Block Ready Loin - 2x2
BHS (Bottom Round, Knuckle, Sirloin)
Boneless Top Sirloin Butt, Trimmed
Butt Tenderloins
Whole Tenderloins - Equiv -189A
Hindshank Osso Bucco C/C

Foreshank Osso Bucco C/C
Bone-in Short Ribs
16oz. Porterhouse Chops (0" Tail)
Frenched Rib Chops - Portioned
Cheek Meat
Veal Sweetbreads
Veal Sweetbreads "Jumbo Lobes"
Veal Marrow Bones (Cut Femur)
Veal Mixed Bones



 **LE QUÉBÉCOIS.**
Québec Certified Grain-fed Veal

Le Québecois is the first veal program to combine USDA approved All Natural status, humane animal husbandry, full traceability, and sustainable farming practices.

*No Added Growth Hormones • No Added Antibiotics
Fed Natural Diet • Humanely Raised*

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