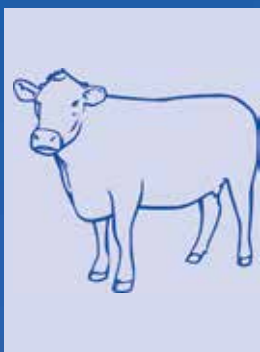


Beef  
Rindfleisch  
Wołowina



[www.belgianmeat.com](http://www.belgianmeat.com)

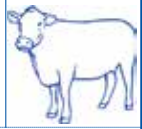


**BELGIAN  
MEAT  
OFFICE**

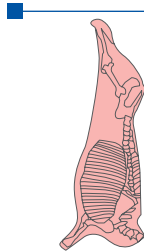


Belgian beef from Flanders  
Belgisches Rindfleisch aus Flandern  
Belgijska wołowina z Flandrii





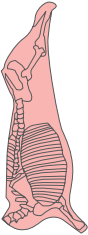
R 101



Carcass S-classification  
Karkasse S-Klassifizierung  
Tusza klasy S



## R 102



Carcass EUROP-classification  
Karkasse EUROP-Klassifizierung  
Tusza klasy EUROP



**S**

**E**

**U**

**R**

**O**

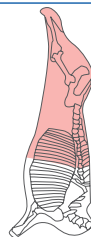
**P**





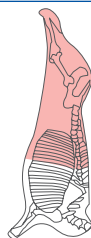
## R 201

Hindquarter, bull  
Hinterviertel, bulle  
Ćwierćtusza tylna, byk



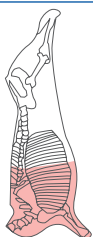
## R 202

Hindquarter, cow  
Hinterviertel, Kuh  
Ćwierćtusza tylna, krowa





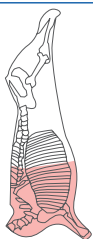
## R 301



Forequarter, bull  
Vorderviertel, bulle  
Ćwierćtusza przednia, byk



## R 302



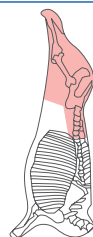
Forequarter, cow  
Vorderviertel, Kuh  
Ćwierćtusza przednia, krowa





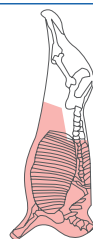
R 303

Pistola, hindquarter with bavette, cow  
Pistola, Hinterviertel mit Bavette, Kuh  
Ćwierćtusza tylna typu pistol z bawetą, krowa



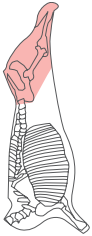
R 304

Forequarter with flank, cow  
Vorderviertel mit Bauchlappen, Kuh  
Ćwierćtusza przednia z łątą, krowa





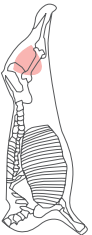
## R 305



Haunch, cow  
Keule, Kuh  
Udziec, krowa

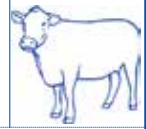


## R 401



Inside round (topside)  
Oberschale  
Zrazowa górna





R 402

Inside round (topside) PAT  
Oberschale PAT  
Zrazowa górna PAD



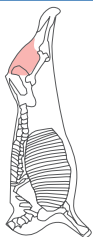
R 403

Silverside with eye-round  
Unterschale mit Seemerrolle und Rosenstück  
Zrazowa dolna z ligawą





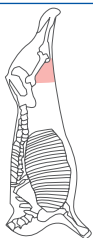
## R 404



Silverside (cuts)  
Unterschale (Geschnitten)  
Zrazowa dolna (części)



## R 405



Thick flank  
Kugel Bürgermeisterstück  
Duża baweta



R 406

Knuckle  
Kugel  
Skrzydło



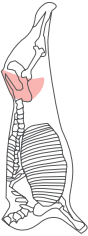
R 407

Knuckle (cuts) PAT  
Kugel (Geschnitten) PAT  
Skrzydło (części) PAD





R 408



Rump  
Rumpsteak  
Krzyżowa



R 409



Rump-heart PAT  
Steakhüfte PAT  
Serce krzyżowej PAD



R 501

Striploin  
Roastbeef  
Rostbef



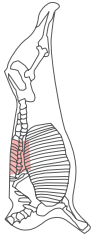
R 502

Tenderloin (fillet)  
Filet  
Połędwica





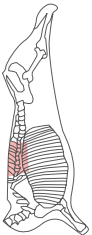
R 503



Rib eye (entrecôte) boneless  
Hohe Rippe ohne Knochen  
Antrykot bez kości



R 504



Rib eye (entrecôte) boneless, without cap  
Hohe Rippe ohne Knochen, ohne Deckel  
Antrykot bez kości, bez tłuszczu





R 601

Shank with bone  
Haxe mit Knochen  
Goleń z kością



R 602

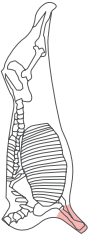
Shank without bone  
Haxe ohne Knochen  
Goleń bez kości







R 603



Shank PAT  
Haxe PAT  
Golen PAD



R 701



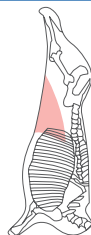
Flank deboned  
Lappen ohne Knochen  
Szponder bez kości





R 702

Flank bone-in  
Lappen mit Knochen  
Szponder z kością



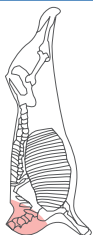
R 801

Neck  
Nacken  
Kark





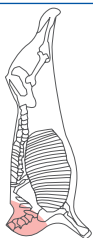
R 802



Neck cuts  
Nacken Geschnitten  
Kark w częściach



R 803



Neck PAT  
Nacken PAT  
Kark PAD



R 901

Shoulder without chuck tender  
Schulter ohne falsches Filet  
Łopátka bez mięśnia nadgrzebieniowego



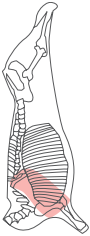
R 902

Shoulder (cuts)  
Schulter (Geschnitten)  
Łopátka (części)

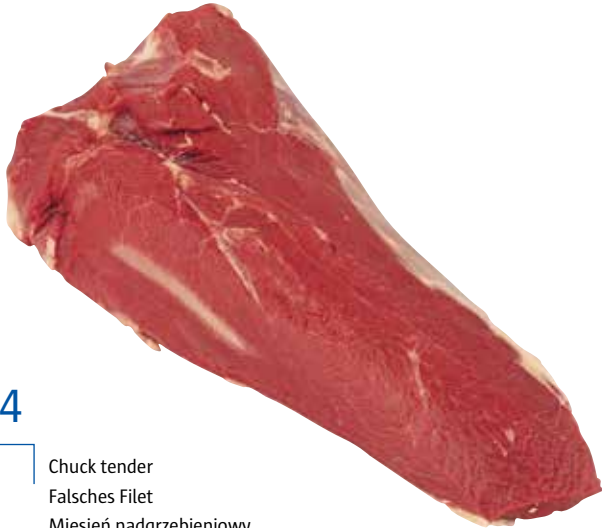




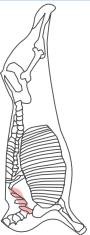
R 903



Shoulder PAT  
Schulter PAT  
Łopatka PAD



R 904



Chuck tender  
Falsches Filet  
Mięsień nadgrzebieniowy



## R 1001

Brisket  
Brust  
Mostek



## R 1002

Brisket PAT  
Brust PAT  
Mostek PAD





## R1101

95 % lean meat, frozen (neck, shoulder)  
95 % mageres Fleisch tiefgefroren (Nachken, Schulter)  
95% chude mięso, mrożone (kark, łopotka)



## R1102

75 % lean meat, frozen (brisket, flank)  
75 % mageres Fleisch tiefgefroren (Brust, Lappen)  
75% chude mięso, mrożone (mostek, szponder)





R1103

Trimming 90 %  
Abschnitte 90 %  
Kawatki 90%



R1201

Liver  
Leber  
Wątroba







R1202

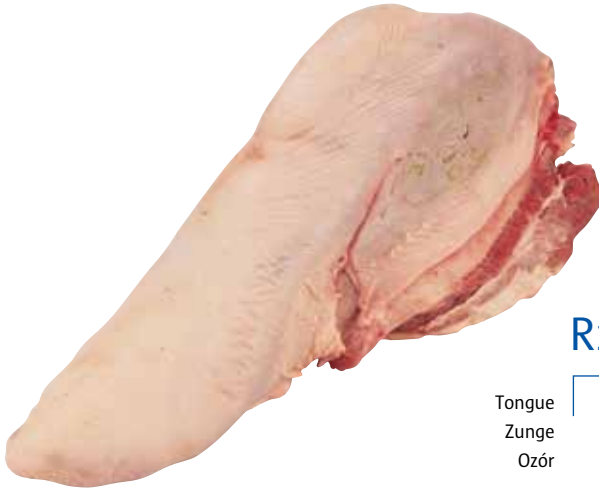
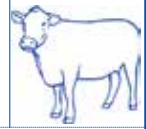
■ Heart  
Herz  
Serce



R1203

■ Kidney  
Niere  
Nerka





R1204

Tongue  
Zunge  
Ozór



R1205

Body (thick) skirt  
Nierenzapfen  
Przepona





R1206

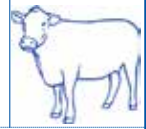
■ Tail  
Schwanz  
Ogon



R1207

■ Cut tripe  
Pansen  
Żołądek





R1208

Spleen  
Milz  
Śledziona

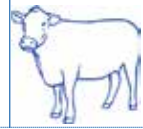


R1209

Headmeat  
Kopfleisch  
Głowizna







**Promotion Offices:**  
**Absatzförderung:**  
**Biuro promocji:**

**VLAM – BELGIAN MEAT OFFICE**  
**(Flanders' Agricultural Marketing Board – Belgian Meat Office)**

Koning Albert II-laan 35 box 50, B-1030 Brussels  
Belgium  
Tel.: + 32 2 552 81 20 – Fax: + 32 2 552 80 01  
E-mail: [meatinfo@vlam.be](mailto:meatinfo@vlam.be)  
Website: [www.belgianmeat.com](http://www.belgianmeat.com)

**Useful address:**  
**Nützliche Adresse:**  
**Przydatne adresy:**

**FAVV – A.F.S.C.A.**  
**l'Agence Fédérale pour la Sécurité de la Chaîne Alimentaire**  
**die Lebensmittelagentur**  
**Federal Agency for the Safety of the Food Chain**

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Website: [www.favv.be](http://www.favv.be)

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Website: [www.belgianmeat.com](http://www.belgianmeat.com)