

# **POLISH**

# **BEEF**

CHOBOT





—STEAKS—





Rear part of silverside  
with  
remaining layer of fat

PICANHA STEAK



Short loin steak  
with  
tenderloin and a t-shaped bone

T-BONE STEAK



Shoulder cut steak  
with  
inner membrane removed

FLAT IRON STEAK



Entrecote steak  
with intermuscular fat

RIB EYE STEAK



Marbled steak  
made of chuck roll

DENVER STEAK



TOMAHAWK STEAK

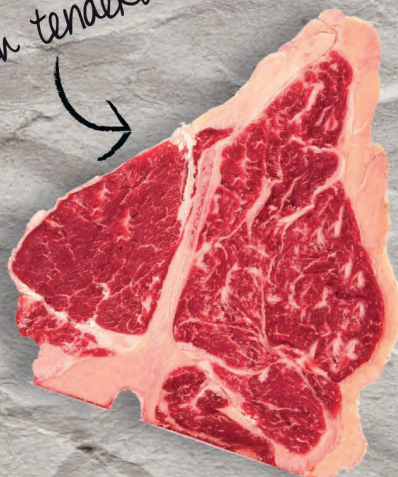
Entrecote steak  
with the rib bone



Rear end of short loin  
with tenderloin

CLUB STEAK

Savory short loin steak  
made of rear part of entrecote



PORTERHOUSE STEAK



SPIDER STEAK

Succulent part of topside  
with marbled web





# — BEEF — — CUTS —

CHOBOT





EYE OF THE ROUND



TOPSIDE



SILVERSIDE



KNUCKLE



LARGE FLANK



SIRLOIN



SHOULDER CHUCK



TENDERLOIN



BEEF SHIN



BEEF RIB



SHORT LOIN



CHUCK ROLL



ENTRECOTE



# - OFFALS -



CHEEKS



TAILS



HEARTS



TONGUES



KIDNEYS



LUNGS



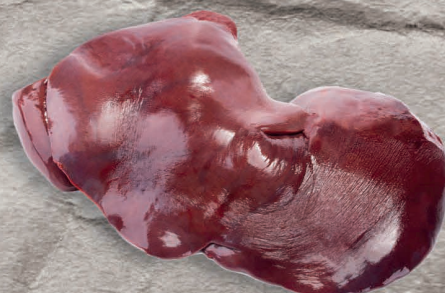
TENDONS



THICK SKIRT



TESTICLES



LIVER





BEEF TRIMMING 98/2



BEEF TRIMMING 90/10



BEEF TRIMMING 80/20



BEEF TRIMMING 70/30

— **TRIMMED** —  
— **BEEF** —



# CHOBOT

## Meat

Ladies and gentlemen,

We would like to present to you an abbreviated offer of CHOBOT MEAT products. CHOBOT MEAT is a family-owned enterprise, combining the experience of working in the European Union markets, as well as handicraft skills in the production of premium beef for chefs.

In our offer you will find selected premium beef from heifers, bulls and marbled cows. Chobot beef, selected, seasoned and delivered to the HoReCa sector is characterized by its tenderness and succulence and deep flavor. We sell whole items as well as steaks sold by their weight. Our offer also includes full truck and half-truck loadings.

The certificate of the German IFS organization [International Food Standard] is a guarantee of the high quality and ethical standards we comply with in the production of beef, and the regular supervision of the Veterinary Inspector ensures constant delivery of the highest quality goods.

Many chefs have trusted us. We would like to invite you to work with us.

Jan Ludwiniak  
The Owner

**[www.chobotmeat.eu](http://www.chobotmeat.eu)**



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