



COOPERSHILL
1774

Whole carcass butchered & vacuum packed

Total weight varies depending on the animal and the method of preparation

| Cut | Approx weight | Preparation | Number of pieces |
|---------------------------------|---------------|-----------------------|-------------------|
| Shoulder | 3 kg | Diced | 1kg or 500g packs |
| | 1 kg | Mince | 1kg or 500g packs |
| Belly, neck, shanks & trimmings | 1 kg | Mince | 1kg or 500g packs |
| Haunch (leg) | 3kg | Steaks packed in twos | 12 approx @125 g |
| | 3 kg | Boned & rolled joint | 2 @ 1.5kg |
| Rump Steak | 500g | | 2 @ 250g |
| Fillet | 500 g | | 2 @ 250g |
| Saddle | 1.8 kg | Oven ready (trimmed) | 2 @ 900g |
| Liver, kidney, heart | 1.5 kg | | 3 |