

## REFINED BEEF



### Our « Marbled Selection »

A unique aging Technic for an  
incredible tenderness



60 Years of experience in selecting  
the best breeds  
the best meat  
the best cuts

### OUR AIM

a finely grained, marbled meat with  
character, taste and tenderness

# Himalayan salt

## the secret of SVA's refined Meat.

- ❑ The 52 different minerals contained in this 250 Million year old fossil salt,
  - ★ mined in the preserved mountains of the Himalaya
  - ★ allows a unique approach to dry aging.

- ❑ The negative ions of pink salt

- 👍 Act on the negative ions of our first class meat.
- 👍 Accelerate the process of aging
- 👍 Controls bacteria and fungi growth
- 👍 Strongly reduces darkness and desiccation of meat

15 days of dry aging in the presence of Himalayan salt gives you : an exceptional tenderness, comparable to a 45 day normal dry aging without the eventual rancid taste.

## SVA's Refined "Marbled selection"



### A unique combination

- 😊 Tasty beef from the best French Breeds
- 😊 Long lasting taste from these juicy cuts
- 😊 Great Tenderness
- 😊 For a handy product
- 😊 70 days shelf life (vacuumed after 15 days dry aging)
- 😊 No need for Aging fridge.
- 😊 A gain in yield of 30% compared to traditional aging