Passionate about meat
对牛肉的激情

Our partnership with farmers … We are keen to maintain relationships of mutual trust and respect with farmers.

与农场的合作…我们与农场主们建立了相互信任和尊重的关系。

OUR BREEDS
我们的牛种

HORMONE FREE
零激素

Limousin, Charolais : beef cattle breeds which are typically French.
Of large size, they combine good meat yields with good eating qualities.
A finely marbled meat which continues to appeal to customers.

利木赞牛，夏洛来牛：法国特产的肉牛种。它们的体态肥硕，
牛肉品质非常优秀。食客们不经被如此优质的大理石花纹牛
肉所诱惑。

The Normande cattle breed is a great dairy breed prized for the
richness of its milk which also produces very good quality meat.
A good fat covering allows great tenderness and flavour.

诺曼底牛，是奶牛品种中的高端品种，
它不但能产出相当优质的牛奶且其产出的牛肉也相当令人满意。
其适量的脂肪含量给食客们带来更鲜嫩多汁的口感。

Tenderness, flavour, juiciness and a slight fat covering
鲜嫩，风味，多汁和微量脂肪

The Prim'Holstein is the dairy cattle world champion.
The easy availability of this breed allows a selection and a standardization
of the meat according to customers' needs.

荷斯坦牛是世界奶牛冠军。
这个品种足以满足食客们对牛肉的各种选择和需求。

Traditional feeding regimes :
传统食谱

Dairy young bulls :
乳牛类

For the first 18 weeks : milk
前18周：牛奶

Until slaughter : basically corn silage
+2kg of concentrates (cereals, nitrogen)
直至屠宰：以玉米饲料为主+2公斤营养均
衡的高能量饲料

Beef young bulls :
肉牛类

For the first 18 weeks : milk
前18周：牛奶

Until slaughter : basically corn silage + 4 to 5 kg
of concentrates (cereals, nitrogen)
直至屠宰：以玉米饲料为主+4至5公斤营养均衡的
高能量饲料

Calves :
小牛

Our products are fully traceable throughout the supply chain.
Each animal is given an individual passport without
which it cannot be moved.
This passport shows its own ID number. A slaughter number is allocated
to each animal ID number, then a batch number.

我们的产品在世界各地的供应链中都是可追溯的。每头牲畜
都必须拥有它独立的护照以进行之后的操作。护照显示每头
牲畜的身份证号码。一个身份证号码相对应一个屠宰号码和
一个生产批号。

The calves are provided with an appropriate diet adapted to their age and
are mainly fed a balanced complete milk replacer feed (composed of milk
powder, dairy products, fats and nutritional additives.)

小牛更需要适合他们牛龄的食物，它们的主要食物是营养全面且均衡的牛乳品
（奶粉，乳制品，脂肪和营养补充剂的混合物）

Veal has many nutritional qualities; it is white, very tender and also very nutritious.
When you buy it, veal should have a tight texture, a nice pale pink colour;
its fat should be firm and pearly white.
The fat content of veal is 2 - 15%.

小牛肉的营养价值相当高。肉色接近白色，肉质鲜嫩且富含营养。购买时，
小牛肉的肉质应当紧致，肉色为淡粉色，脂肪硬度较高且颜色较白。
小牛肉的脂肪含量在2%-15%左右。

The EUROP conformation classification

EUROP 5个等级构成

The EUROP classification	*Fat classes :*
E: Excellent	1 : Low
U: Very good	2 : Slight
R: Good	3 : Average
O: Fair	4 : High
P: Poor	5 : Very high

Colour of the meat (veal) :
1 : White
2 : Pale pink
3 : Pink
4 : Red

Advantage :
a consistent classification

EUROP 5个等级构成
E:特优
U:非常优秀
R:优秀
O:良好
P:普通

肉色分级体系（小牛）
1:白色
2:淡粉色
3:粉色
4:红色

脂肪分级体系
1:极低
2:低
3:中等
4:高
5:极高

优点
分级均匀

conception : Tungstène création

SOME CUTS
主要分割部位

Fillet / tenderloin : Long and cylindrical,
it consists of three parts : the point, the heart and the head
which includes small muscles which stick out slightly .

里脊/牛柳分割方法:从后四分体的腰椎腹侧和髂骨背侧剥离即得，
附带腰小肌。

*Our different cuts allow a nice presentation on the plate
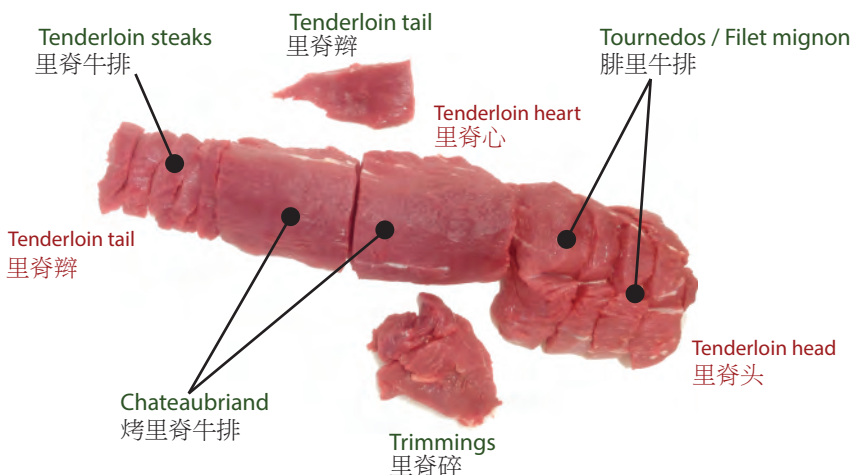with sizes adapted to customers' wishes.*

Striploin (3 ribs) : It includes the longissimus dorsi, part of the spinalis
dorsi, of the iliocostalis and the gluteus medius.

3肋排外脊/西冷分割方法:从后四分体腰荐结合处切至腹肉腹侧，
并在其前、后端距背最长肌一特定距离处去除腹肉。

我们的工艺能够完全满足食客们所
希望的各种牛肉切割需求。

Ribeye, cap on, 5 ribs: It is made up of part of the longissimus dorsi, of the spinalis dorsi
and of the iliocostalis and well as intercostal muscles.

眼肉，5肋排,含盖：主要为背最长肌和附着在肋骨背侧的肌肉组成。
根据需要确定肋骨数目和位置。

Tenderloin steaks
里脊牛排

Tenderloin tail
里脊瓣

Tournedos / Filet mignon
腓里牛排

Tenderloin heart
里脊心

Tenderloin tail
里脊瓣

Chateaubriand
烤里脊牛排

Trimmings
里脊碎

Tenderloin head
里脊头

Europe

France

Vitré

SVA
International

conception : Tungstène création

Beef tenderloin in a parcel

惠灵顿牛排

You will need:
* 1 beef tenderloin weighing 600 g
* 1 onion, finely chopped
* 200 g of chanterelles
* 2 tablespoons of thick cream
* 1 kg of puff pastry
* 2 egg yolks
* 2 whole eggs
* 100 g of flour
* 20 cl of milk
* 1 bunch of chives

食材
* 1块600克的菲力牛排
* 洋葱一个
* 200 克伞菇
* 2汤勺厚鲜奶油
* 1 公斤酥皮粉
* 鸡蛋黄2个
* 整鸡蛋2个
* 100克面粉
* 20 毫升牛奶
* 1 把小葱

Lightly brown the tenderloin quickly all over and set aside.

Sauté the onion, then add the chanterelles and the cream.

Make 1 pancake with the whole eggs, the flour, the milk and the chives.

Place the pancake on a piece of cling film, spread it with the cream mixture, and put the beef tenderloin on top. Season with salt and pepper.

Bring the sides of the cling film together so that it forms a tight ball. Chill in the refrigerator.

Roll out the puff pastry and place the tenderloin in the middle. Bring the pastry together and fold into a parcel. Brush it with egg wash.

Cook in the oven at 220°C (gas mark 7) for 30 minutes.

将牛排两面煎致上色，放一边备用。
将切碎的洋葱炒香，加入伞菇和鲜奶油。

混合小葱，鸡蛋，面粉和牛奶制成煎饼。

将煎饼放置在保鲜膜上，混合鲜奶油和伞菇并涂抹在煎饼上，放上菲力牛排，加入盐和黑胡椒粉。

将保鲜膜两端折起，紧裹成一个球形状，放入冰箱保险备用。

将酥皮放成碟装，然后将之前准备好的煎饼去除保鲜膜后放在酥皮中心，放上蛋黄后煎至上色。

放入220度烤箱烤30分钟左右即可品尝。

Veal tenderloin with chanterelle mushrooms

菌菇腓里小牛排

You will need:
* 6 pieces of veal tenderloin weighing 180 - 200 g each
* 9 heads of chicory
* 300 g of chanterelles
* the juice of 2 oranges
* 200 g of butter
* 1 tablespoon of oil
* 1 tablespoon of sugar
* Salt and pepper

食材
* 6 块180克至200克的腓里小牛排
* 9 颗苦苣
* 300 克菌菇
* 2 个多汁的橙子
* 200 克黄油
* 1 汤勺食用油
* 1 汤勺白糖
* 食盐，黑胡椒粉

Wash the chicory under the tap, cut the heads in half lengthways.
Heat a casserole dish, add 50 g of butter in small pieces,
then add the chicory, salt and pepper,
and finally the sugar and place the lid on top.
Sauté the chicory until it is braised (10-15 minutes),
you will need to keep an eye on it and turn it over a few times.

Trim the chanterelles, place them in a frying pan with 20 g of butter
and sauté them for 3 minutes. Season with salt.

In another pan, brown the pieces of tenderloin in 25 g of butter plus the oil.
Cook for 5 – 8 minutes depending on their thickness.
Add salt and pepper when they are done.

Place the grenadins on a hot serving dish. Discard the excess fat,
add the orange juice, bring to the boil,
then remove from the heat and add the rest of the butter;
stir until it's melted.

Pour this sauce on the grenadins.
Serve with the braised chicory and the chanterelles.
Serve piping hot and enjoy.

将苦苣洗净后竖切为二。在锅中放入切成小块的黄油50克，放入苦苣，食盐，黑胡椒粉。撒上一汤匙糖盖没。
大火加热并搅拌直至苦苣被糖完全包裹（10-15分钟左右），放入盘中待用。

另起锅，加入20克黄油和洗净的菌菇，翻炒3分钟左右。撒上食盐，待用。

同时在另一锅中放入25克黄油和少量食用油，根据小牛排的厚度煎上5至8分钟。关火，撒上食盐和黑胡椒粉，关火，将小牛排放入餐盘中待用。

留一小部分酱汁在锅中，加入新鲜橙汁和剩下的黄油直至黄油融化。

将此酱汁淋在小牛排上，在餐盘中放上待用的苦苣和菌菇后开始享用。