

BEEF



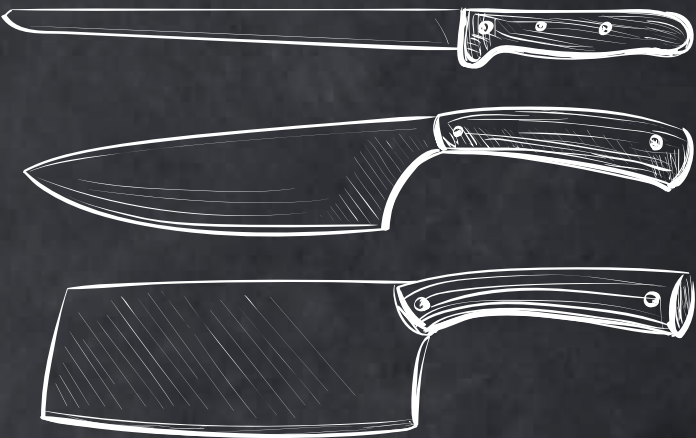
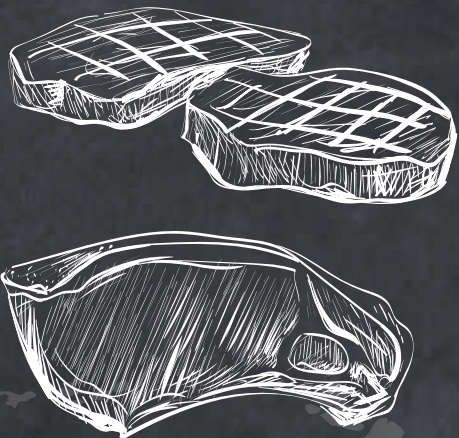
SOLUTIONS FOR EXPORT MEAT



LEADER IN THE ECO-RESPONSIBLE BOVINE SECTOR



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ELIVIA IN FIGURES

Number 2 in France for beef, Elivia is an industrial and commercial complex, with the vocation of promoting quality measures in the sector. A company devoted to its territory, its activity depends on technical specifications of excellence, that place taste, product quality, animal well-being and safety at work at the heart of its company project.

160 000
tonnes of
meat sold



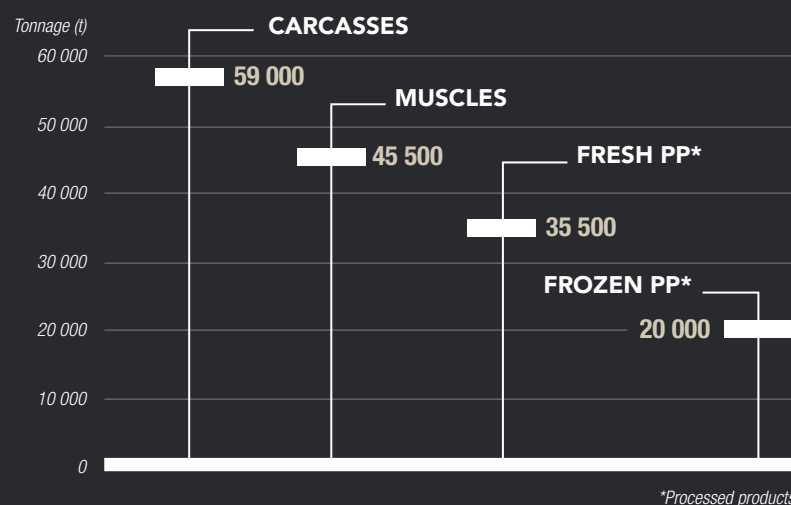
More than **2 330**
employees
excluding temps and contractors



Turnover of **923**
million euros

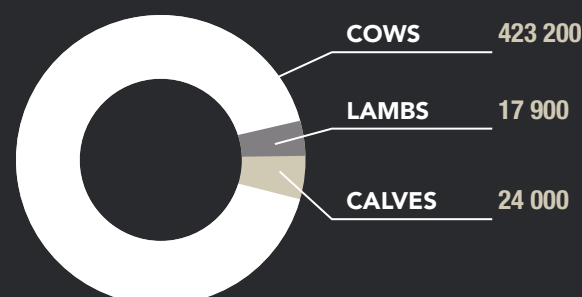


Breakdown of production in tonnes

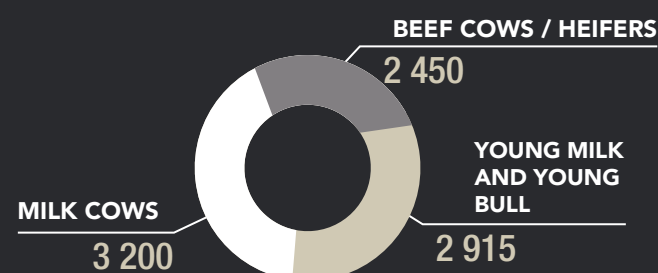


14 sites
in the main production areas

Slaughter by species (per year)



Slaughter by category of bovine (per week)



EVERYONE COMMITTED TO A RESPONSIBLE, SUSTAINABLE AND FAIR COMPANY

Sustainable development is a major concern for Elivia. This is why Elivia wanted to enter a new phase by placing Corporate Societal Responsibility at the heart of its strategy, so that economic performance goes together with human progress and respect for the environment.

WHAT IS CSR ?

INTEGRATE OUR
CONCERNS...



SOCIAL



RESPONSIBLE



ENVIRONMENTAL

TO MOVE TOWARDS
WAYS OF DEVELOPMENT
THAT ARE...



ECONOMICALLY ENDURING



SOCIETAL



SUSTAINABLE

WHY CSR ?

A LEVER FOR
COMPETITIVENESS
AND ECONOMIC
PERFORMANCE



A LEVER TO HAVE A POSITIVE IMPACT
ON SOCIETY AND BETTER RESPECT
THE ENVIRONMENT



6 STAKES & INDICATORS



*Earnings before interest, tax, depreciation and amortisation

TERRENA MEAT SECTOR

THE NO. 2 FRENCH AGRI-FOOD COOPERATIVE

€4,877m
Group turnover



14 055
Staff



46 500
member
farmers



Family farms
on a human scale



6 715
Cereals



2 407
Ruminants



106
Eggs



607
Seeds



567
Poultry



86
Milk



80
Fruit trees



133
Pigs



80
Vegetables



36
Rabbits



63
agri-food
installations in France
and Europe



TERRENA : BREAKDOWN OF TURNOVER BY SEGMENT OF ACTIVITY

Poultry industry



€1,451 M

Bovine industry

Whose €925 M ELIVIA



€1,280 M

Plant industry



€990 M

Dairy industry



€497 M

Pig industry

Dont Holvia Porc €60 M



€150 M

Winegrowing industry



€100 M

Market gardening



€90 M

Rabbits industry



€59 M

Arboricultural industry



€36 M

0

€2 000 M

Poultry segment

Upstream segment

Specialised plant segment

Milk and rabbit segment



Elivia

AN EFFECTIVE INDUSTRIAL COMPLEX

Our Lion d'Angers industrial site is one of the most effective in France in the processing of bovine carcasses. Our industrial tools have been modernised to optimise work on the carcasses and the muscles.

1 VERTICAL BONING TECHNOLOGY



Boning beef quarters vertically ensures precise cutting of the meat by the operators.

This technology also allows better ergonomics for the operators and contributes to improving safety at work, which is at the heart of our company project.

2 TRIMMING READY-TO-CUT MUSCLE



Our cutting tables allow operators to precision trim the muscles while reducing the carrying of loads as much as possible.

3 THERMOFORMING READY-TO-CUT MUSCLE



The ready-to-cut muscle is packed in thermoformed bags to guarantee that the meat keeps better.

This technology also allows the meat to have a better visual appearance and limits exudate.

Each ready-to-cut muscle is thermoformed with its own label, showing all the traceability information.



4 PACKAGING ADAPTED TO YOUR NEEDS

To send you the ready-to-cut muscles, we put 3 different types of packaging at your disposal.

4.1 BOXES



The ready-to-cut muscles are packed in boxes.

These boxes have two handles to facilitate carrying.

The boxes are delivered on wooden pallets.

4.2 RED PLASTIC BINS

We also offer packaging of ready to cut muscles in red plastic bins. These bins allow for easy handling. They are placed on plastic pallets.



4.3 BLACK PLASTIC BINS

We can also, on request, deliver your order in black plastic bins.



FRENCH BEEF

Our presence in the main French production areas allows us to offer a complete range of VBF products.



A GUARANTEE OF TRACEABILITY :

The VBF technical specifications apply to meat and offal from large bovines (as from 8 months), and guarantee that the animals are born, raised, slaughtered, cut and processed in France, with respect for the health standards in force and traceability procedures.

100%

of the animals slaughtered by Elivia are born and raised in France



SUPPORT FOR THE FRENCH LIVESTOCK SECTOR

Today there are several hundreds of thousands of people working in animal feed, breeding, slaughtering, cutting, processing and selling meat.



FRENCH BREEDS

At Elivia, we value the breeds rooted in the French territory.



LIMOUSINE BREED

The Limousin breed is native to the western part of the Massif Central. A former draught breed, it has kept an exceptionally fine and solid bone structure.

Its taste qualities :

Much appreciated for its particularly fine-grained meat, reputed for its tenderness, it is finely marbled and quite lean.

CHAROLAISE BREED

The best-known meat breed, the Charolais plays a full part in the Charolais culture, art and landscape in Burgundy, but also in the region around Nevers and in the Bourbonnais.

Its taste qualities :

An excellent beef breed, appreciated for the quality of its marbled meat and its low fat content.



NORMANDE BREED

The Normande breed is emblematic of Norman pastureland. However, it has extended its influence to neighbouring regions for a long time.

Its taste qualities :

Meat with a very good colour, almost purple when mature, finely marbled with good succulence and lots of smoothness.

ROUGE DES PRÉS BREED

Native to Anjou, it has a strong presence in the Bas-Maine and Haut-Anjou. Its presence extends to the Pays de la Loire region which represents 90% of production.

Its taste qualities :

An exceptional beef breed, its meat is famed for its marbled taste and its great tenderness. It is perfectly suited to demanding palates.



BLONDE D'AQUITAINE BREED

A large beef breed, native to south-west France, it results from the merging of the Blonde des Pyrénées, Blonde de Quercy and Garonnaise breeds.

Its taste qualities :

Famed for the tenderness of its meat, it also has a very red colour and is quite lean, which is much appreciated by consumers.

LA NOUVELLE AGRICULTURE®



+ 800 COMMITTED BREEDERS

«We are breeders organised into a cooperative. We are developing La Nouvelle Agriculture ® (the New Agriculture) to raise our animals in a different way and offer quality food, accessible to all. La Nouvelle Agriculture ® supports a positive future for both consumers and for French agriculture.»

SPECIFIC TECHNICAL SPECIFICATIONS CONTROLLED BY AN INDEPENDENT THIRD-PARTY ORGANISATION.

FAMILY FARMS

situated in the west of France, signed up to a charter of good breeding practice with 3 main criteria: **nutrition, environment and animal well-being.**



A VARIED DIET FOR CATTLE with high nutritional quality⁽¹⁾



Intake of **flax seeds**, naturally rich on OMEGA 3, according to the technical specifications of Bleu-Blanc-Cœur, an initiative recognised by the French Ministries of Health and Agriculture.



Fed with forage **produced on the farm.**



Dietary supplements, composed of nutrients extracted from plants known for their calming and preventive properties (turmeric, ginger, black pepper, lemon balm, artichoke, dandelion).

OBJECTIVE

Improve the nutritional profile of the meat, the well-being and health of the animal.



PLAN OF PROGRESS IN ANIMAL WELL-BEING AND THE ENVIRONMENT

Breeders are selected on their commitment to improve practices respectful of animal well-being and their environment:

- **Building** : straw or dry bedding (duckboard forbidden); reduction in density according to IDELE (Institute of the French breeding) standards; massage brush.
- **Strong reduction in exposure to antibiotics** (except curative).
- **AgriCO₂** initiative aiming to reduce emissions of greenhouse gases.
- **Regular livestock audits** according to the Tibena standard.

TESTED MEAT, PREPARED according to precise technical specifications

On reception in our abattoirs, the animals are **rigorously checked** and only the carcasses meeting the criteria of colour, conformation, fatty acids, state of finishing and age defined by " La Nouvelle Agriculture ® " technical specifications are approved.

(1) In the finishing phase, for the last 70 days.



ORGANIC AGRICULTURE

WHAT IS IT ?



Organic agriculture is a way of producing and processing that is respectful of the environment, animal well-being and biodiversity.

The organic way of breeding is based on respect for animal well-being. The animals must have access to the open air and to open spaces. They are fed mainly with food made on the farm and for preference are treated using alternative medicine.

Organic agriculture is at the heart of sustainable development. It is a commitment to the well-being of future generations.

- A living and fertile soil
- Agriculture without synthetic chemical products or GMOs
- Respect for animal well-being
- Diversity at all levels
- A guarantee of naturalness and authenticity
- Sustainable and innovative sectors



ELIVIA, NO. 1 SUPPLIER OF ORGANIC BEEF IN FRANCE

For more than 10 years, Elivia has been committed alongside the UNION DES ÉLEVEURS BIO (UNEBIO) and its 2 500 members to highlighting and promoting the breeding of Organic cattle, a virtuous model of agriculture. The No. 1 supplier of Organic beef in France, Elivia's ambition is to give everyone access to quality Organic meat while allowing breeders to benefit from a fair price.

Thanks to this partnership, Elivia has mastered the 3 key points in the Organic sector :

Regular and diversified supply

Each breeder commits regularly to the number of animals to be provided.

Scheduling

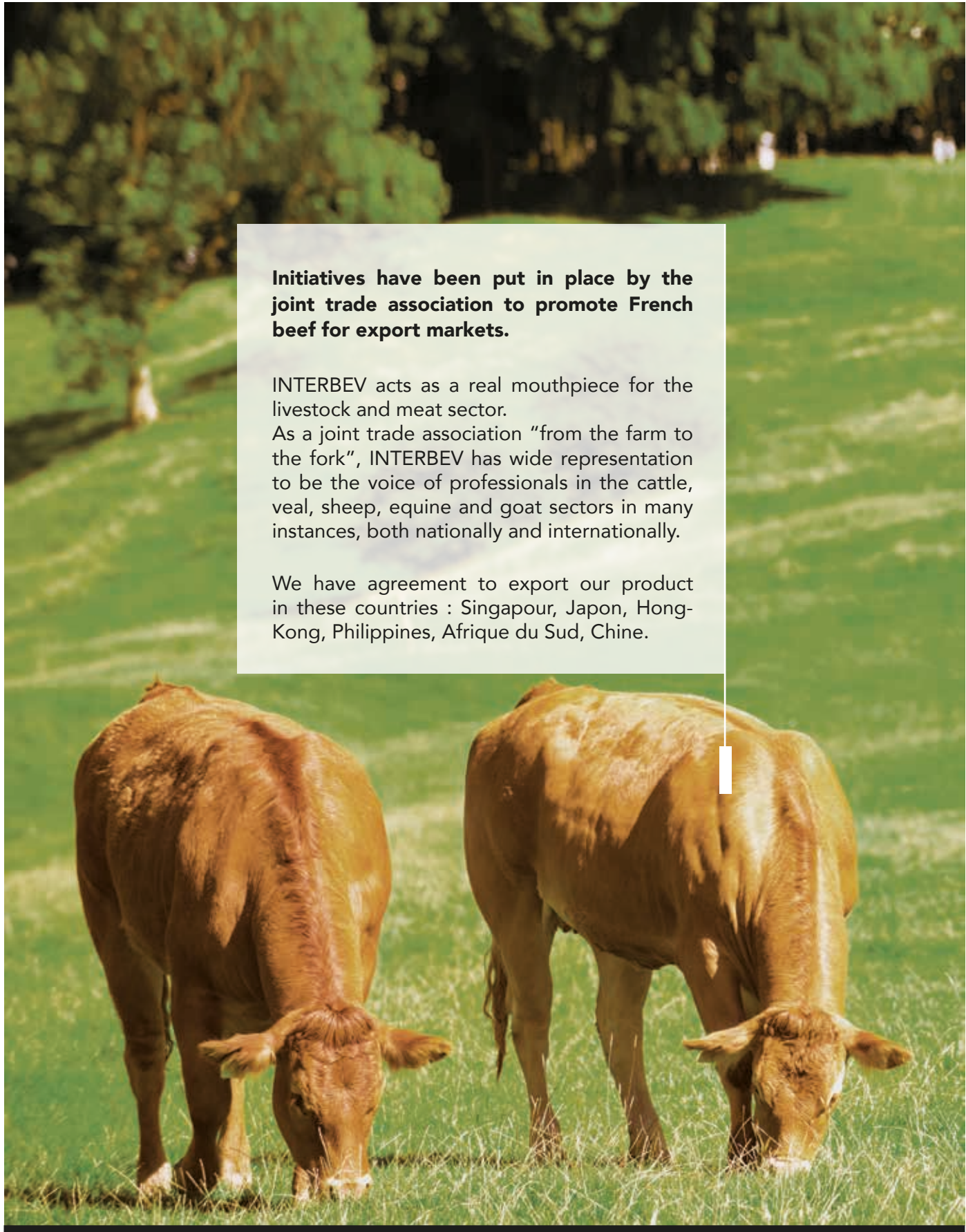
Linking the supply of animals and the demand from customers at a national level. Management of balances and optimisation of the material.

A complete offer

Elivia offers one of the largest ranges of products, whether in ready-to-cut muscles or in Processed Products, vacuum packed or under modified atmosphere.



PROMOTE FRENCH BEEF FOR EXPORT



Initiatives have been put in place by the joint trade association to promote French beef for export markets.

INTERBEV acts as a real mouthpiece for the livestock and meat sector. As a joint trade association “from the farm to the fork”, INTERBEV has wide representation to be the voice of professionals in the cattle, veal, sheep, equine and goat sectors in many instances, both nationally and internationally.

We have agreement to export our product in these countries : Singapour, Japon, Hong-Kong, Philippines, Afrique du Sud, Chine.

ELIVIA IS TODAY INVOLVED IN THREE INITIATIVES



Promoting French beef for export.

| | |
|--|------------------|
| <u>CHAROLUXE : GERMANY</u> | <u>18</u> |
| <u>BOVILLAGE : ITALY AND GREECE</u> | <u>19</u> |
| <u>FRENCH BEEF : MAJOR EXPORTS</u> | <u>20</u> |

CHAROLUXE

Initiatives by the wider profession to promote beef in Germany.



GUARANTEED AND TESTED MEAT :

Beef sold under the **CHAROLUXE** brand guarantees German consumers that the meat they buy comes from animals born, raised and slaughtered in France, and that it has qualities in accordance with the officially controlled health regulations.

These technical specifications apply to fresh beef from the Charolais breed and crosses with this breed.



THE GUARANTEED CHARACTERISTICS ARE :

- Selected breed of meat;
- 100% vegetable, mineral and vitamin diet for young bull;
- Respect for good breeding practice;
- Young bull born, raised and slaughtered in France;
- Guaranteed maturing period for grills and roasts (for optimal tenderness);
- Guaranteed traceability of livestock at points of sale (in accordance with the regulations in force);



BOVILLAGE

Initiatives by the wider profession to promote beef in Italy and Greece.



THE QUALITY CHOICE

Choosing Bovillage is to choose quality, safety, diversity and the experience and competence of an entire sector.




It is also to opt for a quality service thanks to the regularity of supply, the proximity of a sector attentive to your needs and major support for your sales.

Specific technical specifications adapted to market requirements :

Fresh meat from young bull born, raised and slaughtered in France :

-  With at least one parent of a beef breed
-  Raised in farms that respect the "Technical Specifications for Good Breeding Practice"
-  Slaughtered in an approved abattoir by one of the corporate members of the Club Viande Bovine Europe

Carcass with the following characteristics :

-  Minimum weight of 350 kg (except for young bull of less than 15 months)
-  Minimum conformation R=
-  Fat class 2 or 3

A product of specific quality adapted to market requirements :

-  Know-how of the French sector
-  Quality of breeders, fatteners, abattoirs and processors
-  Quality of traditional breeding
-  Respect for animal well-being and the environment
-  Guarantee of 100% natural feed
-  Rigorous respect for health and traceability rules
-  Taste quality, ease of use

FRENCH BEEF, A TASTE OF TERROIRS

Initiatives by the wider profession to promote beef for export markets.



NEW BRAND IDENTITY FOR EXPORT :

The new brand image of the French beef sector, for export markets.

Through French beef, it aims to Make French beef, an ambassador for the French's fabulous food culture, founded on the culture of taste, the skills of our professionnels and the care we take of our terroirs and animals

CARE

French farmers look after each animal individually. The relationship between the farmer, the animal and the environment is unique. This same level of care runs through every stage of processing, to ensure each customer's product is tailored to their specific needs.



PERSONALITY

Throughout the industry, men and women dedicate their careers to making sure all the varied character and unparalleled flavour of French Beef shines through in every mouthful.



DIVERSITY

We have France's diversity to thank for the quality of our beef : the country's varied terroirs, its many different beef breeds, its exuberant professionals and its wide range of culinary traditions.



EXCELLENCE

We owe the quality of our meat to the unique skills of experts, from the field right through to the plate: farmers, beefpackers, butchers and chefs. And that's what makes French Beef so varied, flavourful and succulent!



ART OF LIVING WELL

What could be more satisfying than bringing family and friends together to enjoy the unique flavour of tender, juicy French Beef ?



TO CHOOSE

FRENCH BEEF



#1 LANDSCAPES

19 MILLION CATTLE: MORE THAN ANY OTHER EUROPEAN COUNTRY French Beef has a fantastic reputation. And for good reason: French cattle are raised in a wide range of traditional landscapes, from lowland pastures to Alpine meadows. But they all enjoy the lush grass that flourishes in our temperate oceanic climate.



#2 FARMING

Most of France's farms are family concerns. Even today, the 200,000 locations in our network remain small enough to care, with an average of 56 cows each. The farmers are close to their herds, tending the animals throughout their lives, from birth through to slaughter. As responsible farmers, they uphold values of self-sufficiency, teamwork, communication, modernity and dedication.



#3 DIVERSITY

MORE BEEF BREEDS THAN ANY OTHER COUNTRY : French Beef production spans 22 highly prized breeds, such as Charolais, Limousin and Blonde d'Aquitaine. With such a wide and comprehensive range, we have the product for every consumer. Buyers can pick exactly what they need from a huge variety of products, cuts, maturities and flavours.



#4 FOOD & HEALTH

FRENCH CATTLE ARE FED NATURALLY : The diet of French cattle is 80% grass and hay, and 92% of their feed is produced on the farm. French farmers comply with some of the world's strictest health standards, and follow a good practice charter. Under these requirements, French cattle have been farmed without the use of hormones since 1988, without meat and bone meal since 1990 and without antibiotics to promote growth since 2006. There is nothing artificial about their excellent performance.



#5 SELECTION

HAND-PICKED FOR EACH PURPOSE : In France, 1,300 cattle traders, 117 farmers' cooperatives and 50 cattle markets select livestock with great skill and care. They visit farms and choose animals to their buyers' exact needs and specifications, ensuring that the product is consistent and tailored to its intended use.



#6 TRANSPORT

ANIMAL WELFARE : Transporters are trained in animal behaviour, handling and transportation, and earn a certificate of professional competence for the transport of live animals. There are strict technical norms for the various modes of transport, including requirements on separating animals, densities for different species, watering, ventilation, cleanliness and the use of special vehicles for long distances.



#7 TRACEABILITY

FULL TRACEABILITY, FROM FARM TO PLATE : When we export French Beef, our demanding standards go with it. Regardless of the market (domestic or export), the traceability of French Beef is exemplary. Each animal can be tracked individually from birth through to butchering, thanks in particular to its individual passport.



#8 PROCESSING

A NETWORK OF 210 STRICTLY REGULATED ABATTOIRS : To limit transportation, French abattoirs are close to farming areas. Government inspectors examine the animals at the abattoir: they enter clean and are checked at each stage of the process. All aspects of the operation, including machinery, equipment and staff training, are strictly controlled.



#9 EXPERTISE

FRANCE'S UNIQUE BUTCHERING STYLE : France's butchering methods are recognised by the trade the world over. Carcasses are meticulously sliced into 32 cuts, following the anatomical lines to ensure every muscle reaches its full potential and bring out the depth and character of the meat.



#10 GASTRONOMY

HIGH-QUALITY BEEF FOR DEMANDING DINERS : French Beef offers a wide range of flavours, making it perfect for dishes from across the globe. It is a favourite with top chefs because it meets the demanding standards of connoisseurs the world over, thanks in particular to its tender, juicy texture and its lasting flavour.

CARCASSES, MUSCLES AND OFFAL

A rigorous selection of young bull with technical specifications to ensure regularity throughout the year.

Maturing of ready-to-cut muscle under vacuum to bring out all the flavours of the meat.

Conformation of young bull carcasses.

CARCASSES

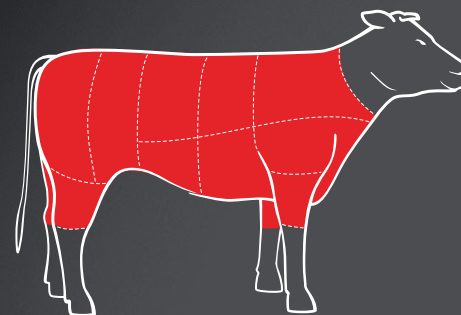
MUSCLES

OFFAL

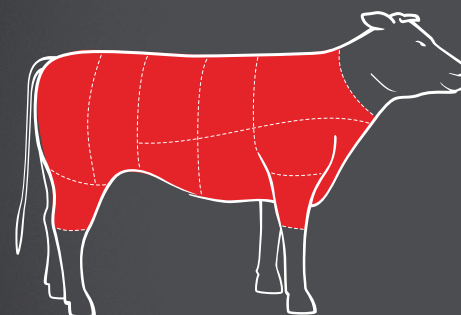
CARCASSES

The carcasses come from young bull.

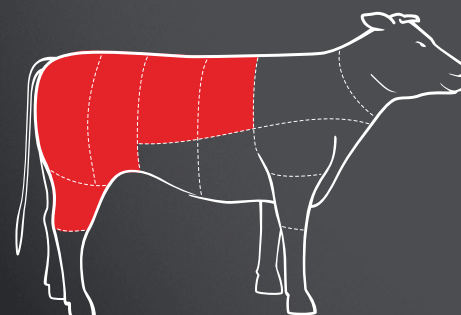
They are cut and prepared according to technical specifications ensuring regularity throughout the year. This circuit is particularly adapted to structures having the workforce to allow for cutting of the difference muscles of the carcass.



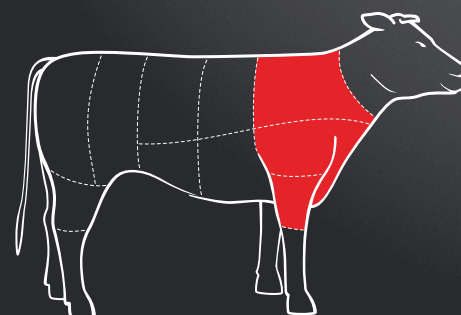
WHOLE YOUNG BULL



HALF YOUNG BULL



ARP 8 YOUNG BULL



AVD 5 YOUNG BULL

CARCASSES

WHOLE YOUNG BULL



Limousine
Blonde d'Aquitaine
Normande
Charolaise
Rouge des près



Dairy

CARCASSES

HALF YOUNG BULL



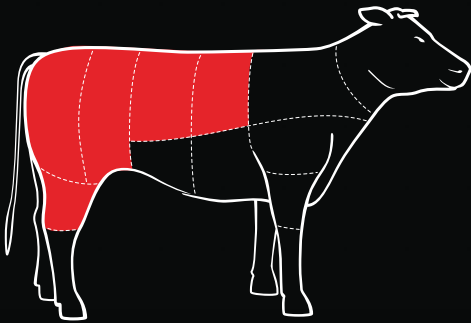
Limousine
Blonde d'Aquitaine
Normande
Charolaise
Rouge des près



Dairy

CARCASSES

ARP 8 YOUNG BULL



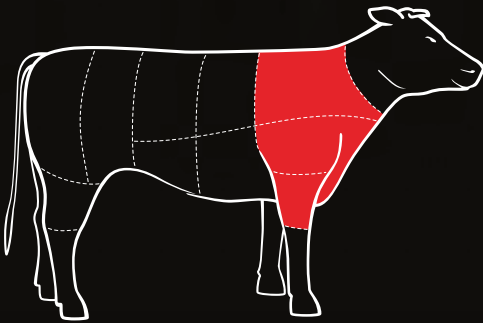
Limousine
Rouge des prés
Normande
Charolaise
Blonde d'aquitaine



Dairy

CARCASSES

AVD 5 YOUNG BULL



Limousine
Rouge des prés
Normande
Charolaise
Blonde d'aquitaine



Dairy

READY-TO-CUT MUSCLES

Semi-trimmed or trimmed ready-to-cut muscles, ideal for facilitating your management.

In this case the carcasses are cut / boned and supply different categories of cut (fillet, sirloin...).

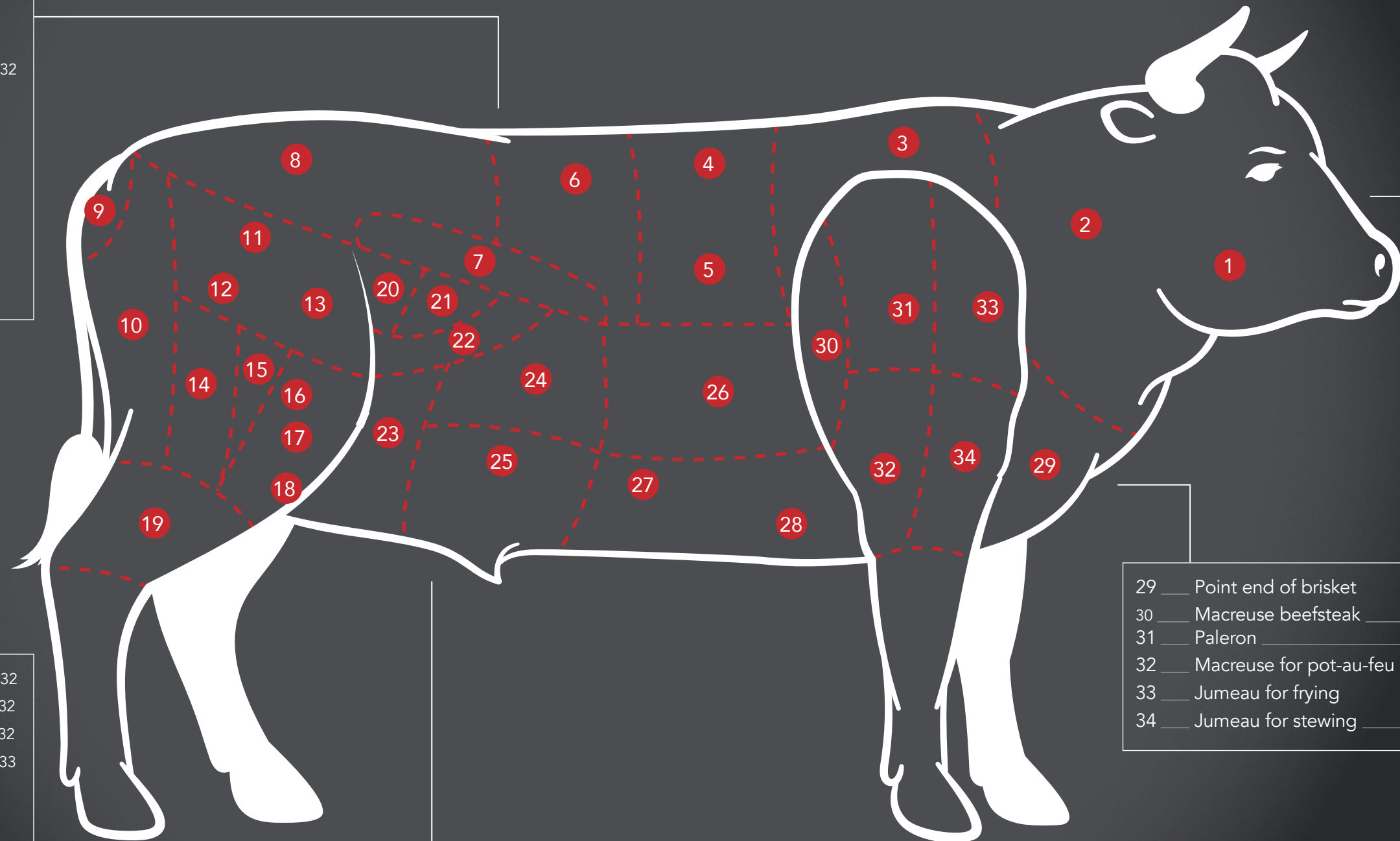
Our advantage is being able to supply you in a regular way throughout the year.

- 1 ___ Cheek _____ p.35
- 2 ___ Neck _____ p.34
- 3 ___ Lower ribs _____ p.33
- 4 ___ Rib _____ p.31
- 5 ___ Entrecôte _____ p.31
- 6 ___ Sirloin _____ p.31
- 7 ___ Fillet _____ p.31
- 8 ___ Rump steak _____ p.31

- 9 ___ Tail
- 10 ___ Round of leg
- 11 ___ Topside _____ p.32
- 12 ___ Poire
- 13 ___ Merlan
- 14 ___ Outside leg
- 15 ___ Araignée
- 16 ___ Plat de tranche
- 17 ___ Rond de tranche
- 18 ___ Mouvant
- 19 ___ Leg

- 29 ___ Point end of brisket
- 30 ___ Macreuse beefsteak _____ p.34
- 31 ___ Paleron _____ p.33
- 32 ___ Macreuse for pot-au-feu
- 33 ___ Jumeau for frying
- 34 ___ Jumeau for stewing _____ p.33

- 20 ___ Rump cap _____ p.32
- 21 ___ Thick skirt _____ p.32
- 22 ___ Thin skirt _____ p.32
- 23 ___ Bavette d'Aloyau _____ p.33
- 24 ___ Flank bavette
- 25 ___ Flank
- 26 ___ Thick rib
- 27 ___ Tendron
- 28 ___ Middle brisket





READY-TO-CUT MUSCLES

Whole ready-to-cut muscles, ideal for optimising cutting and trimming work – Compliance – Ideal trimming – Single or multi-product box

RIB ROAST

Marbled meat with guaranteed tenderness, indispensable for meat lovers.



SIRLOIN (TO GRILL)

The best muscle for optimum presence on the plate.



RUMP STEAK (TO GRILL/TO ROAST)

Many possible uses.



RIB STEAK (TO GRILL)

Noble muscle, it is a value safe wich will suit the largest number.

FILLET (TO GRILL/TO ROAST)

Incomparable tenderness.



READY-TO-CUT MUSCLES

TOPSIDE

Located on the inside face of the leg.
Tender and tasty cut.



THIN SKIRT

A cut with long fibres, perfect for connoisseurs.



THICK SKIRT

Ideal for gourmet steaks, its unique
taste will delight connoisseurs.



RUMP CAP

The ideal cut for making tender mince.



READY-TO-CUT MUSCLES

BAVETTE D'ALOYAU

A valued and flavourful meat
for grilling.



JUMENTAU

For slow cooking, perfect for a
stew or pot-au-feu.



PALERON

Just as good grilled as a steak
or simmered in a winter stew.



LOWER RIB

A marbled, juicy and
flavourful cut, situated
between the neck and
the ribs, it can be grilled
or stewed.



READY-TO-CUT MUSCLES

SHANK

A slightly gelatinous cut, ideal for stewed dishes.



MACREUSE

Ideal cut for flavourful beef steaks.



NECK

An ideal cut for stewing, to make a Bourguignon.



Fresh



Beef breeds



Dairy

OFFAL

Ready-to-cook essentials for preparing beef-based recipes.

BEEF KIDNEY

Ideal for preparing a staple of the French brasserie.

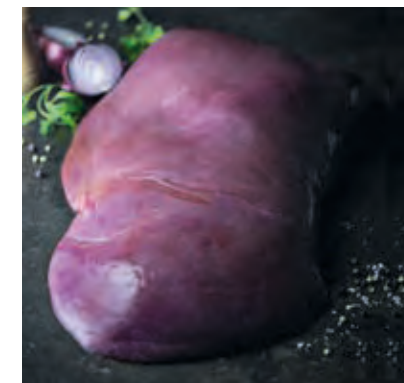


BEEF HEART

Can be used on skewers or in cooked dishes.

BEEF LIVER (WHOLE/CUBED OR SLICED)

Can be fried, cooked in a dish or prepared on skewers.



BEEF CHEEK

A fine and flavourful cut which melts in the mouth when stewed.



BEEF TONGUE

Offal that melts in the mouth when cooked.



Fresh



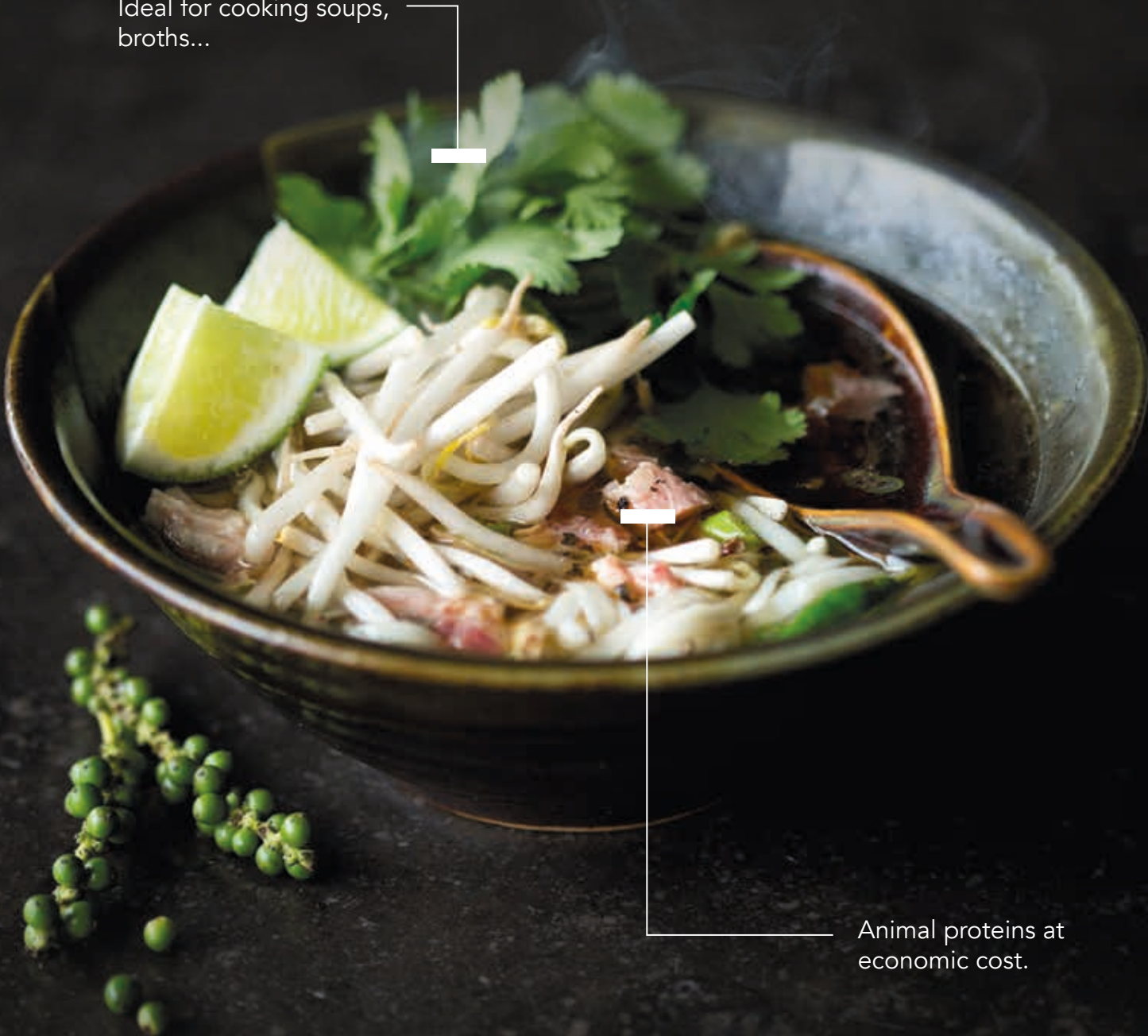
Beef breeds



Dairy

BY-PRODUCTS

Ideal for cooking soups, broths...



Animal proteins at economic cost.

LONG FEET | ACHILLE TENDONS | PADDYWACKS | BACKSTRAPS | PIZZLES

BY-PRODUCTS

By-products adapted to the Asian and African markets, allowing for preparation of broths and soups with animal proteins.

LONG FEET



ACHILLES TENDONS



Frozen



Frozen

BY-PRODUCTS

PADDYWACKS



❄️ Frozen

BACKSTRAPS



❄️ Frozen

BY-PRODUCTS



BURGER STEAKS

Staples on the restaurant menu to make plated steaks, burgers.

Weights from 30g to 225g to meet caterers' expectations.

Different shaping technologies.

ROUND

OBLONG

WAFFLED

ROUND BURGER STEAKS

BUTCHER'S STYLE



PRODUCT BENEFITS

Diameter of 11 cm to make maxi-burgers and for a good presence on the plate.

Chopped in the butcher's style (large grounds) for a soft texture cooked to the centre.



Ø 110mm
da 120 a 200 g

ALSO EXISTS BASED
ON SIRLOIN (60 %)
AND HIGH-QUALITY CUTS

Frozen



Limousine
Charolaise
Normande



CHEF'S SUGGESTION



ALPINE BURGER



Our suggested preparation

4 burger steaks
1/2 red cabbage
1 small red onion
100 ml red wine
1 tablespoon cider vinegar 200g
Beaufort cheese
4 giant burger buns
A few sprouting leek seeds Olive oil, salt and pepper

Slice the onion and red cabbage. Brown in a little olive oil in a frying pan. Season with salt and pepper, then add the wine and cider vinegar before leaving to simmer, covered on a low heat. Once the red cabbage is cooked, prepare the burger buns using a cutter. Cut the Beaufort into 4 equal slices and place on the bases of the buns, then put them on an oven tray. Heat for around 5 min under the grill, until the bread is browned and the cheese melts. Cook the burger steaks. Place the cabbage on the bread then add the steak and some sprouting seeds.

OBLONG BURGER STEAKS

RIBBED



BUTCHER'S STYLE



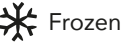
PRODUCT BENEFITS

Ease of use.
Indispensable for commercial and institutional catering. Holds well on cooking.

WE ALSO MAKE
PROTEIN-ENHANCED
BURGERS (MEAT AND
VEGETABLE PROTEIN)



Coarse ground for an airy texture
Soft even when cooked to the centre,
thanks to the preservation of the meat
fibres.
Good appearance when raw and cooked.



Charolaise
Normande

WAFFLED BURGER STEAKS

CHEF'S SUGGESTION



EXPRESS BURGER



PRODUCT BENEFITS

Round after cooking.
Good coverage of the burger bun.
Quick to use.
Reduced cooking time thanks to the perforations in the steaks.
Control of portion cost.

Product uses: plated steak / burger / sandwich...



Our suggested preparation

Burger steak
Burger bun
Salad leaves (iceberg)
Cheddar slice
30g coleslaw
15g gherkins
10g mustard (French's American)

Wash the salad leaves. Finely slice the gherkins. Flash fry the burger steaks. Season them. Cut the buns in two, spreading the inside with mustard. On the base of the bun, place a salad leaf, coleslaw, the steak, a slice of Cheddar and the gherkins. Close.

GROUND BEEF FOR COOKING

Meat ingredient solutions
aiding measuring.

Multiple ways
to use.

Ideal for portion
cost control.

GROUND BEEF

MEATBALLS

GROUND BEEF



PRODUCT BENEFITS

Ideal for cooking meat-based recipes.

Ideal meat ingredient for institutional catering, to cook recipes with portion cost control.

Quick to cook through and keeps its softness thanks to the mincing of the meat.

Product uses : lasagne / Shepherd's pie / stuffed tomatoes / pasta bolognaise



CHEF'S SUGGESTION



AUTUMN SHEPHERD'S PIE



Our suggested preparation

**500g ground beef 1 onion
500 potato
500g sweet potato
30g butter
50ml milk
100ml olive oil
50g peeled hazelnuts A few sprigs of
savory**

Cut the potatoes and sweet potatoes into pieces then cook them separately in two pans of salted boiling water for about 20 min. 5 min before the end of cooking, slice the onion and fry in a pan with a little fat. Add the ground beef and continue cooking on a medium heat. Remove the sweet potatoes from the water, mash them and season with olive oil. Remove the potatoes from the water, and mash them adding the milk and butter. Arrange on the plate. Crush the hazelnuts and divide over the ground beef. Sprinkle with savory leaves and accompany the dish with a green salad.



MEATBALLS

CHEF'S SUGGESTION



MEATBALLS WITH A HONEY, SOY AND SESAME LACQUER



Our suggested preparation

4 to 5 meatballs
1 cm ginger
1 clove garlic
0.5 teaspoon red curry paste
1 teaspoon fish sauce
1 teaspoon flour
2 tablespoons honey
1 teaspoon soy sauce
2 tablespoons rice vinegar
35g sesame seeds

Meatballs : Peel and chop the garlic and ginger. Mix all the ingredients: garlic, ginger, flour, fish sauce and curry paste. Roll the meatballs in the preparation. Cook in a pre-heated oven at 180°C for around twenty minutes to guarantee that the meatballs are cooked through.

Glaze : Reduce the honey, soy sauce and rice vinegar in a pan. When the mixture has the consistency of a syrup, dip the meatballs in it. Cover them well, then dip them in the sesame.



PRODUCT BENEFITS

Ease of measuring, meatballs of 30g.
Product suitable for institutional catering.
Soft when cooked to the centre, thanks to vegetable proteins.
Product uses : couscous / Neapolitan pasta

○ | 🕒 30g x 200 = 📦 6kg

❄️ Frozen



ELIVIA ALSO HAS A COMPLETE RANGE OF COOKED PRODUCTS.

GREAT CLASSICS

Beef Bourguignon. Lamb shank. Veal blanquette...



OFFAL

Beef tongue.
Normandy tripe.
Beef kidneys...



TO SHARE

Beef ribs. Texan Ribs...

CATERING OFFERS

Pork knuckle. Pork hock...





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