

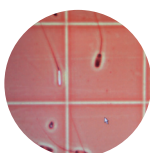
Product catalogue

产品目录



Top quality at source

Patel and Vallmeat are the apex of the integrated pork production structure of the Vall Companys Group. A vertical system that begins on our more than 2,600 farms and continues in our 4 state-of-the-art meat plants, equipped with the latest slaughter, cutting and packaging technologies. The result is meat with all the guarantees of quality, traceability and food safety: maximum confidence for the most demanding markets.



AI centres
人工授精中心



Animal breeding
动物饲养



Animal nutrition
动物营养



Animal welfare
动物福利



Animal transport
动物运输



Meat processing plants
肉类加工厂



Packaging and distribution
包装和分销



始自源头的顶级品质

Patel和Vallmeat是Grupo Vall Companys集团综合猪业结构的巅峰。这个垂直化的系统从我们2600多个养殖场开始，还包括配备有最新屠宰、分割和包装技术的4个最新一代的肉类加工厂。其成果是具有全部质量、可追溯性和食品安全保证的肉品：为最苛刻的市场提供最大的信任度。



1

Climate and circularity

气候和循环性



2

Animal welfare

动物福利



3

People

人员



4

Quality, safety and innovation

质量、安全和创新



5

Ethical and responsible management

道德和负责任的管理



PENTA

PROGRAMME

We care

Animal welfare and sustainability are two basic factors in our activities. For this reason, we certify the best conditions for our animals with the IAWS and Welfair certification, and we build a better future for pig farming with our strategic sustainability plan: the Penta Programme.

我们真的关心

动物福利和可持续性是我们业务的核心。为此我们通过IAWS和Welfair标志证明我们的动物享有最佳条件，并通过我们的可持续发展战略计划即Penta计划为养猪业打造更好的未来。

Pork cutting

猪肉部位



Pork leg
猪腿



Pork shoulder
猪肩



Pork belly
五花



Chops & loins
猪排



Pork trimming
猪肉修整



Others
其他



1101C
Boneless collar
猪去骨颈肉



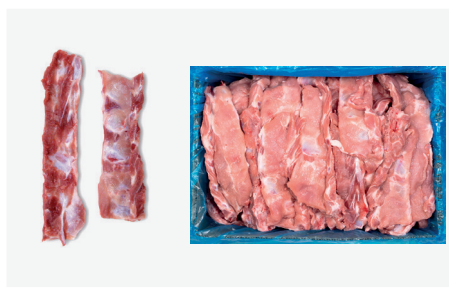
1200C
Boneless skin less loin
猪去骨去皮里脊



1400C
Loin ribs
猪背排



1402C
Single rib bones
猪排 (块切的)



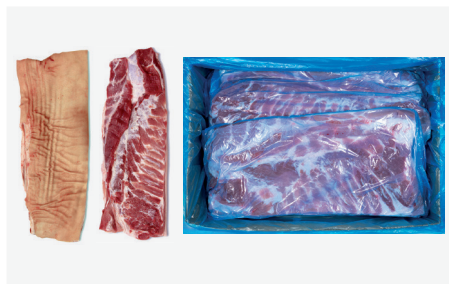
1501C
Flat bones
猪平骨



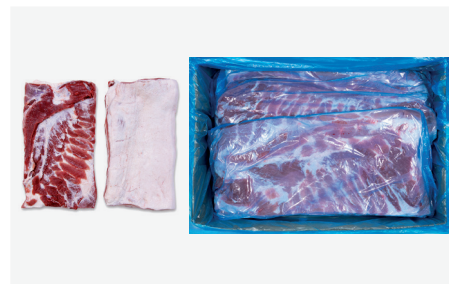
1503C
Meaty Neck bones
猪多肉颈骨



1600C
Back rinds
猪背皮

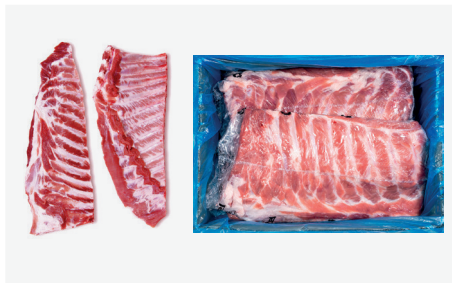


2111C
Boneless skin on belly
猪去骨带皮五花肉



2113C
Boneless skin less belly
猪去骨去皮五花肉





2300C
Spare rib
猪肋排



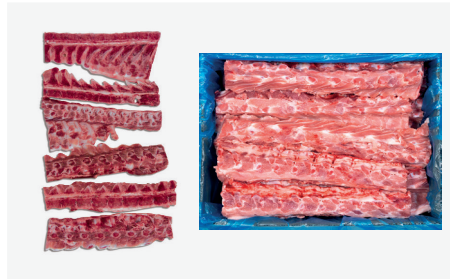
2301C
Spare rib with riblet
猪肋排带小排



2303C
Riblet
猪小排



2400C
Sternum
猪胸骨



2402C
Back bones
猪脊骨



2511C
Belly rinds
猪肚皮



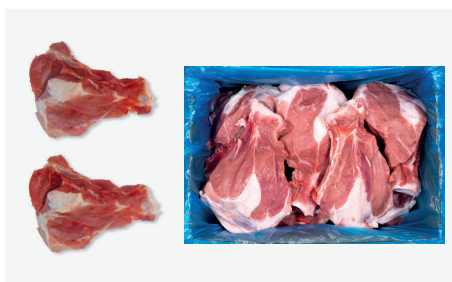
3220C
Boneless 4D shoulder
猪去骨4D前腿肉



3300C
Front feet
猪手



3303C
Humerous
猪肱骨



3313C
Meaty blade bone
猪多肉板骨



3315C
Meaty humerus bones
猪多肉肱骨



3600C
Moon bone
猪月亮骨



3302C
Front hock
猪前腿肘子



4100C
Bone in foot on leg 13+
猪13+后腿脚骨



4101C
Bone in leg 13 kg+
猪13公斤+后腿骨





4620C
Boneless leg 4D
猪去骨4D后腿肉



4701C
Hind feet
猪脚



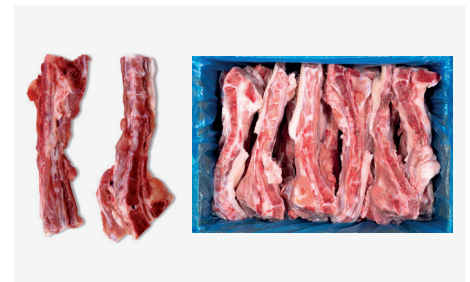
4715C
Knuckle
猪脚圈



4720C
Hind Hocks
猪后肘子



4801C
Tail bone with tail
猪尾骨带尾巴



4803C
Tail bone
猪尾骨



4804C
Femur bone
猪后腿骨



4806C
Leg bones two joint
猪后腿骨双节



4807C
Hip Bones
猪叉骨



4809C
Meaty hip bones
猪多肉叉骨



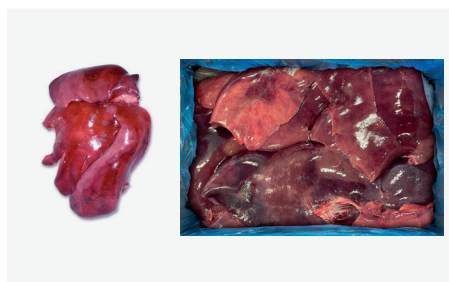
4810C
Meaty leg bones
猪多肉后腿骨



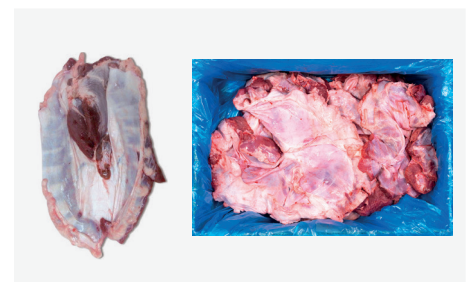
5101C
Back fat
猪背膘



5303C
Cutting fat
猪碎膘



6000C
Liver
猪肝

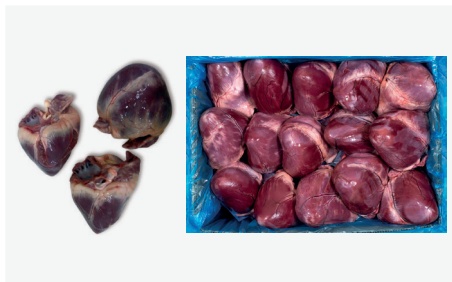


6002C
Diafraghm
猪横膈膜





6003C
Kidney
猪肾



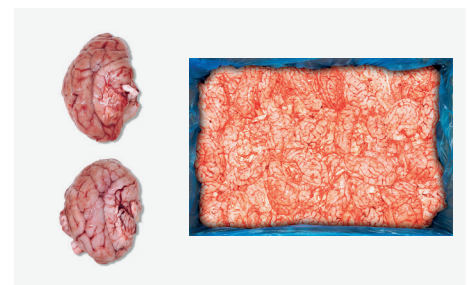
6004C
Hearts
猪心



6005C
Tongues
猪舌



6012C
Flare fat
猪板油



6020C
Brains
猪脑



6023C
Aorta
猪心管



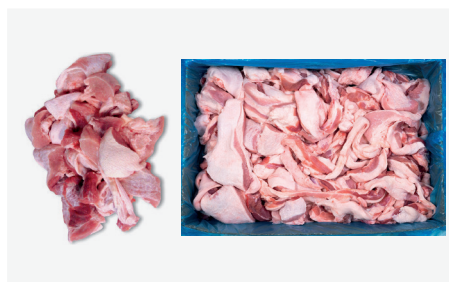
8008C
Heads
猪头



8102C
Ears
猪耳



9002C
Trimming 80% lean
猪80%精猪碎肉



9005C
Trimming 50% lean
猪50%精猪碎肉



9008C
30% lean meat from leg
猪30%精腿肉



