





HERE IN THE NORTH, we know a thing or two about good beef. Our demanding chefs and culinary experts expect only the best quality and over the years we've learned how to keep them happy: NORLAND heifers is specially selected beef with an outstanding appearance that's tender and tasty on the plate.

Its bright red appearance is laced with light marbling for a unique texture bursting with flavour that intensifies on the grill while developing distinct umami in everything from oven to sous vide dishes.



WELCOME TO THE NORTH WELCOME TO NORLAND

BECAUSE WE ONLY SELECT our beef from young heifers between 18-42 months of age, the meat is firm but with a delicate bite to its tight, juicy structure. Our sides of beef are all hand chosen by experienced butchers who look for specific characteristics that will ensure all our primal and choice cuts are of the same high quality.

The way in which we mature our meat intensifies the flavour and contributes to the tender structure. When you see NORLAND heifers on the label, you know you're in for something special. A taste of the north.





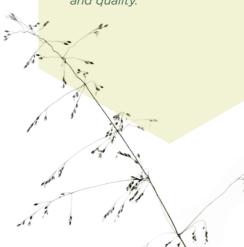


NORLAND HEIFERS CONSISTS OF MORE THAN ONE SINGLE BREED

TO ACHIEVE THE HIGH QUALITY that we demand for NORLAND heifers, we choose only the best sides produced from a special cross-bred selection of ideal races. These cross breeds are typically between dairy and beef cattle races.

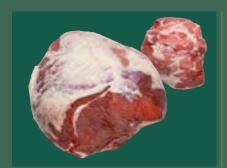
By cross breeding, we create meat which has a wide variety in terms of fat and form. This gives our experts a wide palette from which to choose exactly the right qualities which adhere to the very specific criteria we have defined for NORLAND heifer.

In fact, the real skill in the production of NORLAND heifers lies in the selection – and in the hands of our extremely experienced selection team. They are our guarantee for consistency and quality.

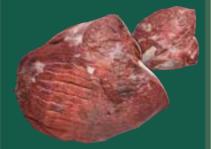




PRODUCT ASSORTMENT



NORLAND Heifer Topside



NORLAND Heifer Topside cap off



NORLAND Heifer Babytop



NORLAND Heifer Topside cap off PAD

69977060



NORLAND Heifer Flat w/ Eye Round



69977062

NORLAND Heifer Flat w/o Eye Round



NORLAND Heifer Flat w/o Eye Round PAD

69977063



NORLAND Heifer Eye Round



NORLAND Heifer Eye Round PAD

69977065



NORLAND Heifer Knuckle



NORLAND Heifer Full Rump

69977068



NORLAND Heifer Full Rump



NORLAND Heifer Cap of Rump



NORLAND Heifer Rumptail



NORLAND Heifer Rumptail tip off



NORLAND Heifer Long T-bone



NORLAND Heifer T-bone



NORLAND Heifer Entrecote w/Rib

PRODUCT ASSORTMENT



NORLAND Heifer Striploin



NORLAND Heifer Striploin ½

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NORLAND Heifer

Shortloin



NORLAND Heifer **Entrecote cap off**

69977076



NORLAND Heifer Fillet chain off

69977072



NORLAND Heifer Fillet centercut



NORLAND Heifer

69977080

Hind Shank



NORLAND Heifer Hind Shank sawn



NORLAND Heifer Heel Muscle

69977083



NORLAND Heifer Stew meat



NORLAND Heifer **Shoulder Clod**



NORLAND Heifer Feather Blade



NORLAND Heifer Feather Blade no Fat



NORLAND Heifer Chuck Tender



NORLAND Heifer **Chuck Roll**

69977090



NORLAND Heifer Point end Brisket



NORLAND Heifer Flanksteak PAD



NORLAND Heifer Aloyau PAD

69977084

PRODUCT ASSORTMENT



NORLAND

NORLAND 1/2 Heifer **Heifer Pistol**



NORLAND Heifer Longloin



NORLAND Heifer

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NORLAND Heifer

Cote de Boeuf Sliced





NORLAND Heifer T-bone Sliced



NORLAND Heifer Burger

69984193

AN EXPERIENCE YOU CAN'T **GET ANYWHERE ELSE**

Here in the north, we take food seriously. Very seriously.

It's become part of our cultural heritage - and we're as much known for our cutting-edge kitchen as well as our cozy warm atmosphere and relaxed way of living - "hygge".

Taste, texture and appearance of our beef come together under the skilled hand of our chefs to provide infinite variations on a theme to create innovative unique food experiences on fast changing fantastictasting menus. With NORLAND heifers we'd like to give you the opportunity to do the same. Wherever you are.

"For us, the story is important. We don't just serve an entrecote"

Rune Møller Andreasen, chef at The Golden Ox





NORLAND Heifer **Tomahawk Sliced**





