





Nestled in the rolling green landscapes of Denmark, light airy barns with deep straw bedding provide shelter and warmth to our calves in our cooler climate, where they are fed on natural raw feed including grain.

Naturally, our calves are given everything they need to grow and thrive - and our veal is a testament to the best of Danish nature.



Care for a taste

From often locally produced feed to attentive creature comfort, our calves get all their behavioural needs met by passionate farmers who respect both animal and nature in their quest to create higher welfare, excellent tasting, better quality veal. With Danish Veal we think it's important that you know where your food originates and how it has been cared for. With Danish Veal, you always know where we're coming from.





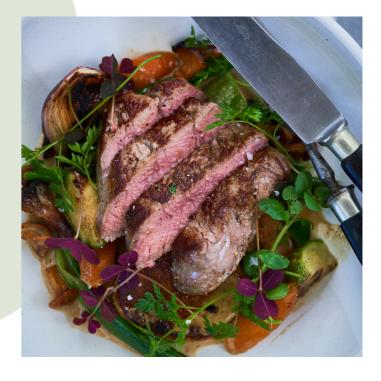


A unique taste on your menu

This higher welfare approach results in very high-quality, tender and juicy veal. Light and rose coloured with a slightly sweet and smoky flavour, it is a more delicate performer in the kitchen than a regular beef steak.

Ideal for the southern kitchen, our Danish sourced veal travels well and lends itself favourably to traditional servings such as scallops, cutlets or stews, but offers a unique opportunity for more contemporary chefs to experiment with more nordic trends and recipes where our veal's delicate flavour is allowed to fully express itself.

Danish Veal is tender, juicy and soft and contributes to a delicate eating experience with a round umami flavor and notes of sweet smoke.



PRODUCT ASSORTMENT



PRODUCT NAME

Danish Veal Chuck & Blades

PRODUCT NUMBER

64386564



PRODUCT NAME:

Danish Veal

Shoulder clod

64236558



PRODUCT NAME:

Danish Veal
Shoulder with chuck tender

RODUCT NUMBER:

64686691

Danish Veal

64306700

Brisket & Flank



PRODUCT NAME:

Danish Veal Chuck tender

PRODUCT NUMBER

64296560



PRODUCT NAME

Danish Veal Featherblade

RODUCT NUMBER:

64226557



PRODUCT NAME

Danish Veal Chuck

DODLICT NUMBER

64266692



PRODUCT NA

Danish Veal Brisket

PRODUCT NUMBER:

64306565



PRODUCT NAM

Danish Veal Brisket point end

RODUCT NUMBER

64196607



PRODUCT NAM

Danish Veal Bavette

64596599

PRODUCT NUMBE

R: PF

PRODUCT NA

Danish Veal Shin meat

PRODUCT NU

64906563



PRODUCT NAM

Danish Veal Tenderloin 1,6 kg+ chain on

RODUCT NUMBER

51486551



PPODLICT NAM

Danish Veal Tenderloin 1,8 kg+ chain on

PRODUCT NUMBE

51486550



PRODUCT NAM

Danish Veal Tenderloin 1,2-1,6 kg chain off

PRODUCT NUMBE

51926552



PRODUCT NAME:

Danish Veal Striploin, boneless, 3 ribs

PRODUCT NUMBER:

51946553



PRODUCT NAME:

Danish Veal Full loin, boneless, 8 ribs

PRODUCT NUMBER:

51496556



Danish Veal

Entrecote, cap on, 6 ribs / Rib eye

RODUCT NUMBER:

51226554

PRODUCT ASSORTMENT



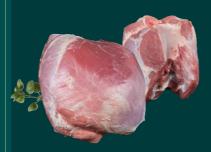
Danish Veal Entrecote, cap off, 6 ribs / Rib eye

51936555



Danish Veal Topside

51546016



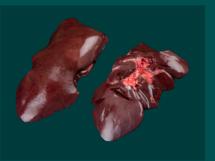
Danish Veal Knuckle

51516535



Danish Veal Tail

67646588



67666593

Liver

Danish Veal



Danish Veal Tongue

67636595



Danish Veal Silverside w/o eyeround

51536536



Danish Veal Eye round

51476542



Muscle

51466543



Danish Veal



Danish Veal Shank bone in

51456546



Danish Veal Shankmeat hindquater

51656548



Danish Veal Burger

XXXXXXXX





Award-winning taste comes naturally to us

Good taste is something we share with the judges at the World Steak Challenge 2023! Danish Veal won three silver medals for their sirloin, fillet and ribeye cuts - a tribute to the expertise of our dedicated farmers. In this hard international competition, Danish Veal's juicy and delicate appeal won the stamp of quality for world-class steak production.



State controlled animal welfare



Danish Veal are proud to officially bear the "Better Animal Welfare" label. This aptly named label was created in 2017 to improve animal welfare for as many production animals as possible. It was developed by the Danish Veterinary and Food Administration in close collaboration with relevant stakeholders in the commercial food chain and is based on market driven principles.

Products sold under the label are subject to annual state control and state authorized controls. This includes control of all herds produced under the label and control of all animals at slaughterhouses. Hatcheries, farmers, companies, and retail and foodservice businesses must all have their own control programme that ensures and documents traceability and separation of labelled products from other products. These control programmes are subject to state control.



- ✓ Demand for deep litter
- √ The calves lives together
- ✓ The calves walk around freely
- ✓ Shorter transportation time
- √ No culling of calves





