



VITULUS
MILK FED FINEST VEAL



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The tradition for calf farming on the Italian peninsula dates back to very ancient times. Indeed, some etymological studies indicate that the very word ITALY comes from the term *Víteliú* and the name *Vitulus* meaning: “land of young bovines”

Calf breeding for Italian white veal production takes place mainly in the area known as the Po Valley where the majority of the largest and most important Italian dairy-cattle farms are located. The milk from *Frisona italiana* breed is the main ingredient for renowned aged cheeses such as *Parmigiano Reggiano* and *Grana Padano*. The male veals of *Frisona italiana* born by dairy cows are therefore used for the production of what is known as white veal.



Quality and Italian Origin

“The land of young bovines”



The finest italian milk fed veal

The genotypic characteristics of the italian veal “white meat” and its balanced feeding guarantee a meat with a very high nutritional value:

- High protein content
- Low in lipids, about half of those to be found in an adult animal
- High calcium concentration, three times as much as in an adult animal
- High concentration of mineral salts, such as phosphorus, magnesium and iron



“An important source of nutrients”





Veal

cut selection

21689

VEAL FRENCH RACK 6/RIBS



21384

VEAL TENDERLOIN CHAIN OFF



21607

VEAL STRIPLOIN



21879

VEAL RUMP





21843

VEAL EYE ROUND



21831

VEAL TOPSIDE CAP ON



31928

FROZEN VEAL SWEETBREADS



31918

FROZEN VEAL LIVER





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