



**SERVICE
FOODS**

BEHIND EVERY
GREAT CHEF

Meat & Poultry Guide

2016 - 2017

www.servicefoods.co.nz

Our Butchery...

Service Foods Butchery has been operating in Auckland since 2014, after the acquisition of Meat Cuisine and Gameford Lodge. Our butchery is most recently operating in Christchurch through the acquisition of IMP meats.

Both butcheries operate from custom designed, HACCP approved processing plants and follow rigorous quality inspection procedures.

With a mix of carcass processing as well as portion cutting, mincing and dicing, the Service Foods butchery is able to offer a wide range of species including pork, beef, lamb, mutton, goat, venison, poultry, and duck.

With structured processing and the use of vacuum or thermoformed packaging Service Foods pride themselves on able to offer excellent product quality, product presentation and a longer shelf life.

As well as our 35 account managers nationally, Service Foods prides ourselves on the ability to have four dedicated Meat Specialists who are able to visit and offer butchery solutions to meet your needs. Our Meat Specialists have undergone training on various aspects of the butchery and its product range and thus are able to advise optimum solutions to meet your menu requirements. Contact your nearest office or your account manager for more information.

Our Packaging...

Chilled vac-pac meat is one of the safest and convenient ways for a meat processing plant to supply to the foodservice and retail sector. One of the principal advantages is that it has a long storage life; pork being able to be kept 1-3 weeks, lamb 4-6 weeks and beef for up to 12 weeks when stored at the correct temperature of 0 degree Celsius.

It is important to remember that vac-pac meat should be used immediately after opening, and also that when the pack is opened the meat will be a dark purplish-red colour that will change to a bright red colour after 10 or so minutes of being introduced to oxygen.

Weep is a term used to describe the fluid in vacuum packed meat. As rigor mortis sets in and the ageing process progresses, meat loses its capacity to hold water – this amount is variable, but should be around 1-2% of total weight over 3 weeks.

Another important point to note is confinement odour. This mostly occurs in pork and chicken. The odour is a pungent smell from the weep of the meat being sealed in by vacuum packing. In most instances the product is not affected by the weep but if so it could be caused by high PH levels (caused by stress prior to be slaughtering).

AUCKLAND FOODSERVICE
Ph: 09 258 5010
Fax: 09 276 3129
ordersakl@servicefoods.co.nz



17 Saleyards Road
Otahuhu, Auckland

AUCKLAND FRESH DIVISION
Ph: 09 258 5010
Fax: 09 276 3129
ordersakl@servicefoods.co.nz



132 Portage Road
Otahuhu, Auckland

CHRISTCHURCH FOODSERVICE
Ph: 03 389 9909
Fax: 03 389 9699
ordersch@servicefoods.co.nz



220 Cumnor Terrace
Woolston, Christchurch

CHRISTCHURCH BUTCHERY
Ph: 03 961 1250
Fax: 03 961 1252
ordersch@servicefoods.co.nz



29 Edmonton Road
Hornby, Christchurch

SERVICING NORTHLAND | AUCKLAND | WAIKATO | COROMANDEL | CANTERBURY



Service Foods is now on Facebook, be sure to like us to receive our latest updates.



Our Delivery Schedule...

We offer 7 days service for Fresh Produce in Auckland and 6 days food service in Auckland and Christchurch, via a modern temperature controlled fleet of vehicle.

AUCKLAND

- Central Auckland	Monday-Saturday
- West Auckland	Monday-Saturday
- North Shore	Monday-Saturday
- South Auckland	Monday-Saturday
- East Auckland	Monday-Saturday
- Pukekohe	Monday-Saturday

WAIHEKE

Enquire Within For Delivery Schedule

WHANGAPAROA, OREWA

Monday-Saturday

MATAKANA

Monday-Saturday

RAGLAN

Monday, Wednesday, Friday

HAMILTON

Monday-Saturday

CAMBRIDGE, TE AWAMUTU

Monday-Saturday

WHANGEREI, MANGHAWAI

Tuesday

PAHIA, KERI KERI

Wednesday

COROMANDEL

Thursday

CHRISTCHURCH

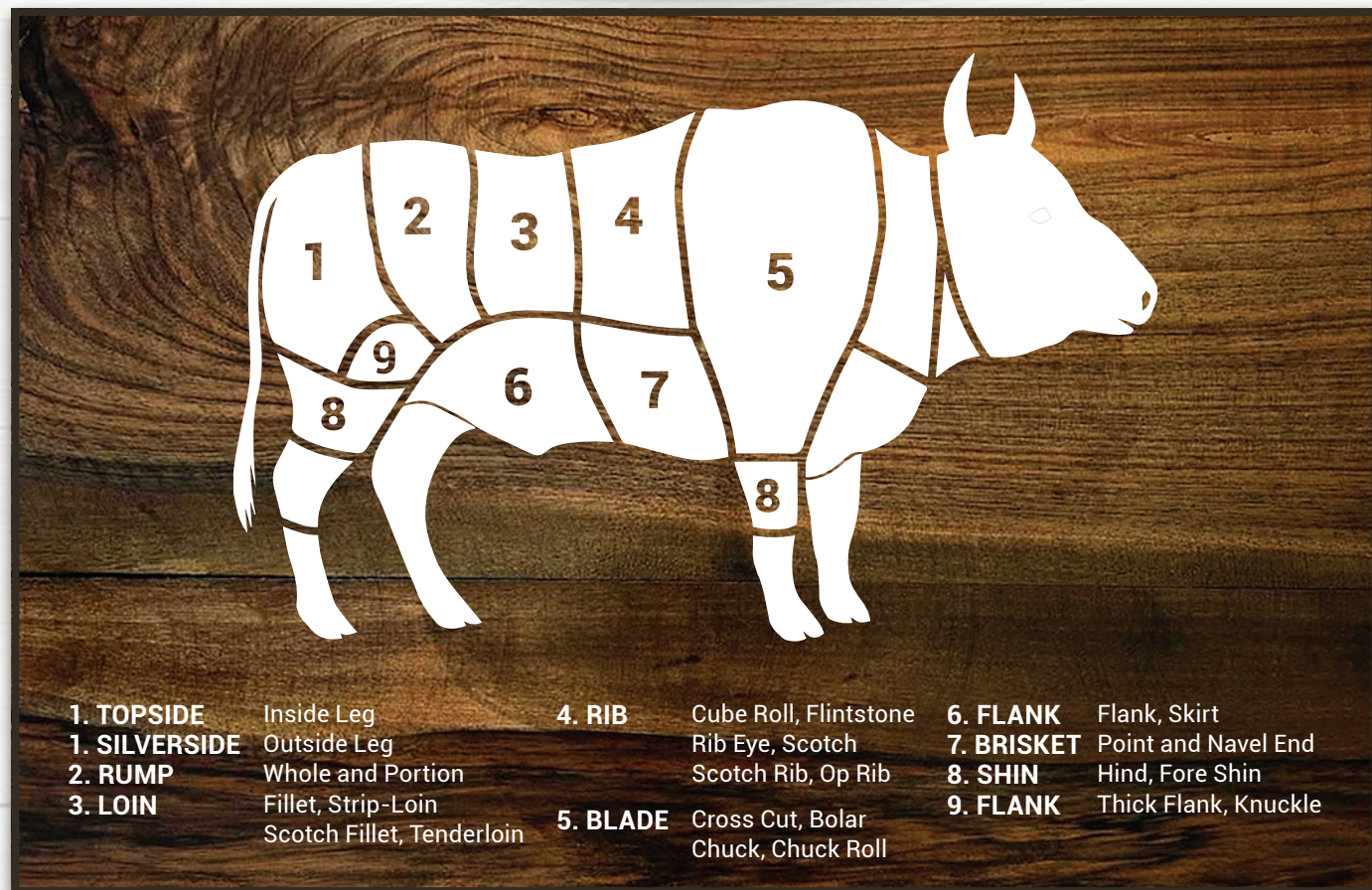
- Christchurch
- Greater Canterbury

Monday-Saturday

Detailed schedule available on request

NB: Please note that the delivery schedule may changes from above one - you will be notified of any changes to this schedule. Please contact your account manager or customer service for further details.

BEEF CUTS



Beef Guide

Service Foods only procure and process prime steer (PS) beef. This is very important, in that the texture, tenderness and quality of meat are maintained. Beef products are optimally aged and Service Foods work with farms which follow strict quality, size and grading standards.

Tenderloin

More commonly known as Eye Fillet

Tenderloin Eye Fillet is considered a more premium cut, being the most tender and having the least amount of fat in terms of beef cuts.

Fillet Mignon (French for "Dainty Fillet") is taken from the tenderloin—a long strip of the steer's most supple meat. A fillet mignon is a smaller cut in terms of diameter, however larger central pieces are available and some clients often order eye fillet tails – the ends of the fillet.

Scotch Fillet

Also known as Cube Roll or Rib-Eye

The Rib-Eye is cut from the top of the steer's rib section, where the meat is generously marbled with fat. That marbling is what gives this steak a velvety texture and a full-bodied flavor. This cut is a great choice for the grill. The fat in the middle (called the eye fat) keeps the meat juicy over high heat. It is also used by chef's with the bone in – known as a tomahawk steak or op rib.

Sirloin

Also known as Strip-Loin or Porterhouse

Sirloin comes from the area between the short loin (home of the porterhouse and the t-bone) and the less pricey round, so it delivers taste and tenderness for a lower price, making it a great restaurant option.

Rump

Beef rump is one of the most affordable beef steaks being relatively lean and full of flavor. The rump produces large steaks and can sometimes be too large for many diners –ask our meat specialists regarding smaller size portion cuts. Rump makes an excellent winter roast. Tenderness can vary through the rump steak.

Portion Cutting

Our team of highly skilled butchers are able to produce very accurate, high quality portion cuts. Eliminating wastage, maintaining presentation and keeping your team free to do the cooking makes purchasing portion cuts rather than whole cuts of beef a perfect solution. With a wide range of portion cuts and pack sizes available we are sure to have what you are looking for.

Portion controlled cuts are generally higher priced than a whole piece of meat, but in the long run reduce labour costs, wastage, and provide a more consistent offering.

Other cuts

The following beef cuts have been gaining momentum in the New Zealand hospitality market. Be sure to ask your meat specialist or account manager regarding ongoing pricing:

- Chuck Roast
- Brisket
- Tri - Tip
- Skirt Steak
- Flat Iron
- Flank steak
- Short Rib
- Beef Cheeks



TENDERLOIN



TENDERLOIN PORTION



SIRLOIN



SCOTCH FILLET



RUMP STEAK PORTION CUT



SHIN



SILVERSIDE RAW



POINT END BRISKET



EYE RIB (ROAST)



TOPSIDE CAP OFF



OP RIB PORTION CUT



RUMP WHOLE



DICED

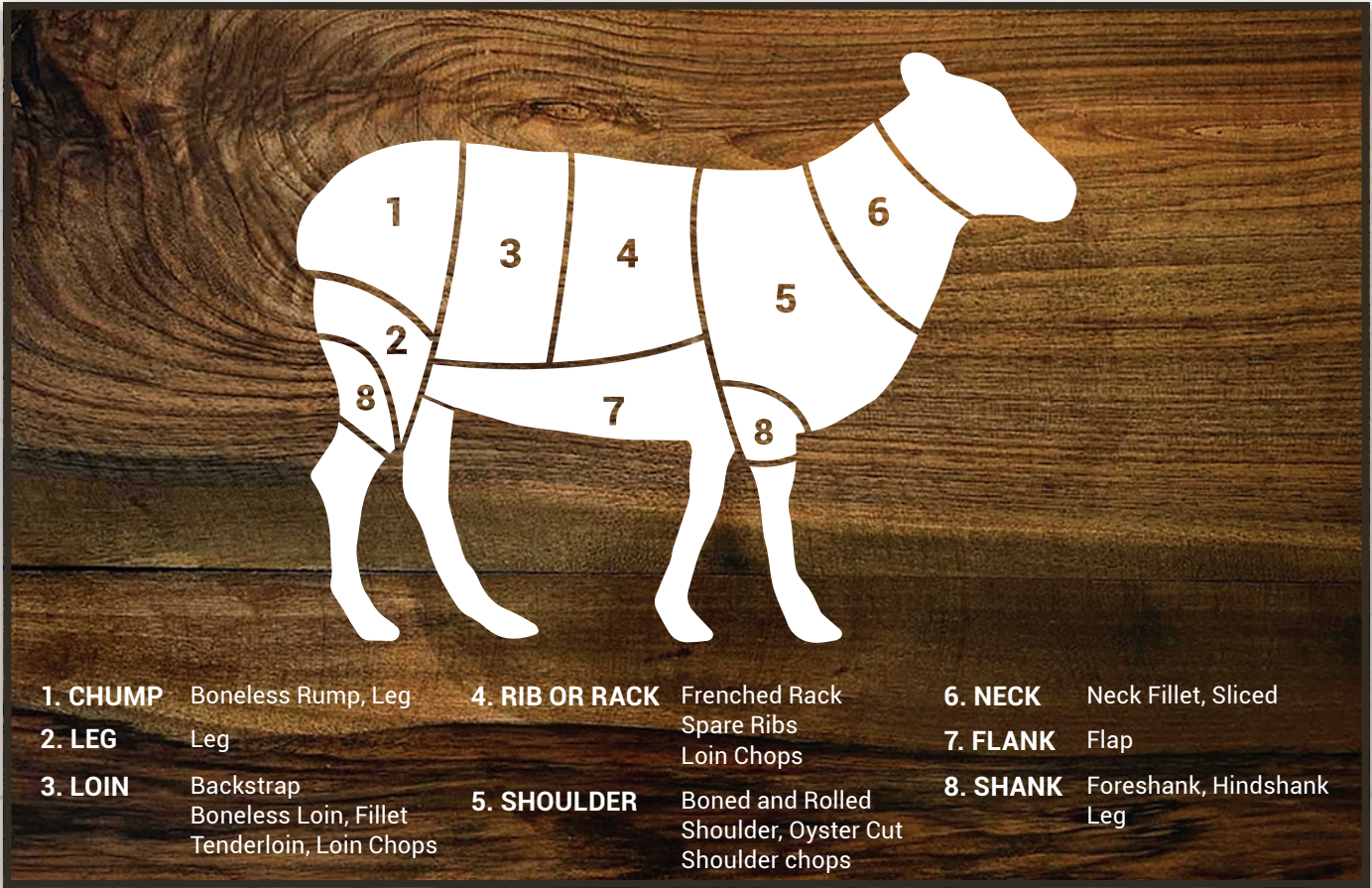


MINCE

Meat | Beef

CODE	DESCRIPTION	UNIT	CODE	DESCRIPTION	UNIT
BEEF MEAT					
MEATF0003	BEEF LOCAL FOREQUARTER	KG	MEATF0375	BEEF SHIN BONE IN	KG
MEATF0160	BEEF T-BONE STEAKS 350GM MIN	KG	MEATF03771	BEEF SHIN MOUSE-END	KG
MEATF0163	BEEF T-BONE STEAKS 500GM	KG	MEATF0377	BEEF SHIN MOUSE-END BONELESS	KG
MEATF03101	BEEF BOLAR BLADE ROAST CUT IN HALF	KG	MEATF0434	BEEF SHORT RIBS BONELESS	KG
MEATF0310	BEEF BOLAR BLADE ROAST	KG	MEATF0431	BEEF SHORT RIBS CUT IN FOUR	KG
MEATF0450	BEEF BONES	KG	MEATF0432	BEEF SHORT RIBS CUT IN HALF	KG
MEATF0451	BEEF BONES CUT	KG	MEATF0433	BEEF SHORT RIBS SLICED 5MM	KG
MEATF3293	BEEF BRISKET NAVEL END B/L	KG	MEATF0435	BEEF SHORT RIBS WHOLE	KG
MEAT00072	BEEF BRISKET POINT END	KG	MEATF0159	BEEF SHORTLOINS	KG
MEATF32931	BEEF BRISKET POINT END B/L	KG	MEATF0250	BEEF SILVERSIDE RAW	KG
MEATF0487	BEEF CHEEKS	KG	MEATF0363	BEEF SIRLOIN BUTTS BONELESS	KG
MEATF0366	BEEF CHUCK ROLL CUT IN HALF	KG	MEATF01011	BEEF SIRLOIN PORTION CUT 120GM	KG
MEATF03652	BEEF CHUCK TENDERS	KG	MEATF0100	BEEF SIRLOIN PORTION CUT 180GM	KG
MEATF03651	BEEF CHUCK (SEAVIEW)	KG	MEATF01001	BEEF SIRLOIN PORTION CUT 200GM	KG
MEATF0365	BEEF CHUCKS WHOLE	KG	MEATF010002	BEEF SIRLOIN PORTION CUT 200GM	KG
MEATF0260	BEEF CORN SILVERSIDE RAW (1.5-2KG)	KG	MEATF010001	BEEF SIRLOIN PORTION CUT 300GM	KG
MEATF0261	BEEF CORN SILVERSIDE RAW WHOLE	KG	MEATF01012	BEEF SIRLOIN PORTION CUT 130GM	KG
MEATF0361	BEEF CROSS CUT BLADE MARINATED	KG	MEATF01013	BEEF SIRLOIN PORTION CUT 150GM	KG
MEATF02904	BEEF RUMP DICED	KG	MEATF01002	BEEF SIRLOIN PORTION CUT 220GM	KG
MEATF01341	BEEF EYE ROUND 100% VL	KG	MEATF01003	BEEF SIRLOIN PORTION CUT 250GM	KG
MEATF0486	BEEF FAT	KG	MEATF0090	BEEF SIRLOIN PS	KG
MEATF0400	BEEF FLANK SKIRT STEAK	KG	MEATF0094	BEEF SIRLOIN PS F/TRIMMED	KG
MEATF0327	BEEF FLAT IRON STEAK	KG	MEATF0360	BEEF STEAK CROSS CUT BLADE	KG
MEATF04011	BEEF FLATS 100% VL	KG	MEATF0275	BEEF STIR FRY/STROGANOFF STRIPS	KG
MEATF0376	BEEF FORESHIN B/L	KG	MEATF0030	BEEF TENDERLOIN BONDED	KG
MEATF0004	BEEF FOREQUARTER	KG	MEATF0010	BEEF TENDERLOIN CHAIN OFF	KG
MEATF0331	BEEF HAND DICED 100% VL LGE 30-40MM	KG	MEATF0020	BEEF TENDERLOIN CHAIN ON	KG
MEATF0330	BEEF HAND DICED 100% VL STD 25MM	KG	MEATF0042	BEEF TENDERLOIN PORTION CUT 150GM	KG
MEATF0351	BEEF HAND DICED 90% VL LGE 30-40MM	KG	MEATF00421	BEEF TENDERLOIN PORTION CUT 180GM	KG
MEATF0350	BEEF HAND DICED 90% VL STD 25MM	KG	MEATF0040	BEEF TENDERLOIN PORTION CUT 200GM	KG
MEATF00102	BEEF HEART	KG	MEATF00400	BEEF TENDERLOIN PORTION CUT 220GM	KG
MEATF0378	BEEF HINDSHIN B/L	KG	MEATF00401	BEEF TENDERLOIN PORTION CUT 250GM	KG
MEATF0460	BEEF KIDNEY	KG	MEATF00201	BEEF TENDERLOIN SIDE MUSCLE OFF	KG
MEATF0362	BEEF KNUCKLE	KG	MEATF0401	BEEF THICK SKIRT STEAK	KG
MEATF0340	BEEF MACHINE DICED 90% VL	KG	MEATF0470	BEEF TONGUE	KG
MEATF02901	BEEF MINCE 95% VL	KG	MEATF0202	BEEF TOPSIDE HAND DICED 90% VL	KG
MEATF02903	BEEF RUMP MINCE	KG	MEATF0280	BEEF TOPSIDE MINCE 100% VL	KG
MEATF02902	BEEF SKIRT STEAK MINCE	KG	MEATF0295	BEEF TRIM 90% VL	KG
MEATF0290	BEEF MINCE 90% VL	KG	MEATF0296	BEEF TRIM 72CL	KG
MEATF0294	BEEF MINCE BAKERY BLEND	KG	MEATF0297	BEEF TRIM 85CL	KG
MEATF0005	BEEF NORTHERN HINDQUARTER	KG	MEATF0036	BEEF TRITIP	KG
MEATF0420	BEEF OP STEAKS B/IN	KG	MEATF0035	BEEF TRITIPS 100% VL	KG
MEATF0485	BEEF PATTIE MIX	KG	MEATF0008	MINCE BEEF & BACON 5KG MIN	KG
MEATF0201	BEEF PS TOPSIDE 100% VL	KG	MEATF0291	MINCE BEEF/PORK/LAMB OFFCUTS	KG
MEATF0200	BEEF PS TOPSIDE CAP ON	KG			
MEATF0436	BEEF ROLLED RIB ROAST	KG	VEAL MEAT		
MEATF0134	BEEF ROUND TRIMMED KNUCKLE	KG	MEATF0002	VEAL BACK STRAPS	KG
MEATF01340	BEEF EYE ROUND	KG	MEATF0001	VEAL CARCASS BONE IN	KG
MEATF0120	BEEF RUMP	KG	MEATF00063	VEAL FRENCHED RACK	KG
MEATF0121	BEEF RUMP F/TRIMMED 100% VL	KG	MEATF00062	VEAL HIND SHANKS	KG
MEATF0131	BEEF RUMP PORTION CUT 200GM	KG	MEATF00061	VEAL LEGS WHOLE BONE IN	KG
MEATF0132	BEEF RUMP PORTION CUT 250GM	KG	MEATF0006	VEAL MINCE	KG
MEATF0130	BEEF RUMP PORTION CUT 150GM	KG	MEATF00064	VEAL SHANK SLICED BONE IN	KG
MEATF01301	BEEF RUMP PORTION CUT 300GM	KG			
MEATF01302	BEEF RUMP PORTION CUT 350GM	KG	NOTES: BEEF MEAT		
MEATF01303	BEEF RUMP PORTION CUT 400GM	KG			
MEATF0270	BEEF SCHNITZEL	KG			
MEATF0060	BEEF SCOTCH PORTION CUT 200GM	KG			
MEATF00603	BEEF SCOTCH PORTION CUT 250GM	KG	NOTES: VEAL MEAT		
MEATF00600	BEEF SCOTCH PORTION CUT 300GM	KG			
MEATF00602	BEEF SCOTCH PORTION CUT 350GM	KG			
MEATF0067	BEEF SCOTCH PORTION CUT	KG			
MEATF0055	BEEF SCOTCH FILLET	KG			
MEATF00651	BEEF SCOTCH ON THE RIB TOMAHAWK PORTION CUT 300GM	KG			

LAMB CUTS



Lamb

Lamb, mutton and goat are sourced at local sources in the Wairarapa in the north; and Canterbury in the south, inspected by our buyers for size, quality and yield.

French Racks

Service Foods offer French racks in 100vl (fully trimmed) or standard fat content. French racks are very tender and lean.

Backstraps or Boneless Loins

Backstraps have gained in popularity over the past years in New Zealand. They are a very tender piece of meat with little fat, and able to be nicely seared.

Lamb Rump

Lamb rumps have gained popularity, and not just at the higher end of the market. Ideal as a individual portion, Service Foods offer lamb rumps with the cap off or on.

Lamb Foreshanks or Hindshanks

The shanks of the lamb consist of more bone than meat; however they are an excellent slow-cook cut making a perfect winter's dish.



RACK CAP ON



RACK CAP OFF



TENDERLOIN



BACKSTRAP



RUMP B/LESS



LOIN CHOPS



LEG CHOPS



SHOULDER CHOPS



DICED



MINCE



SHANK



SHOULDER BONED



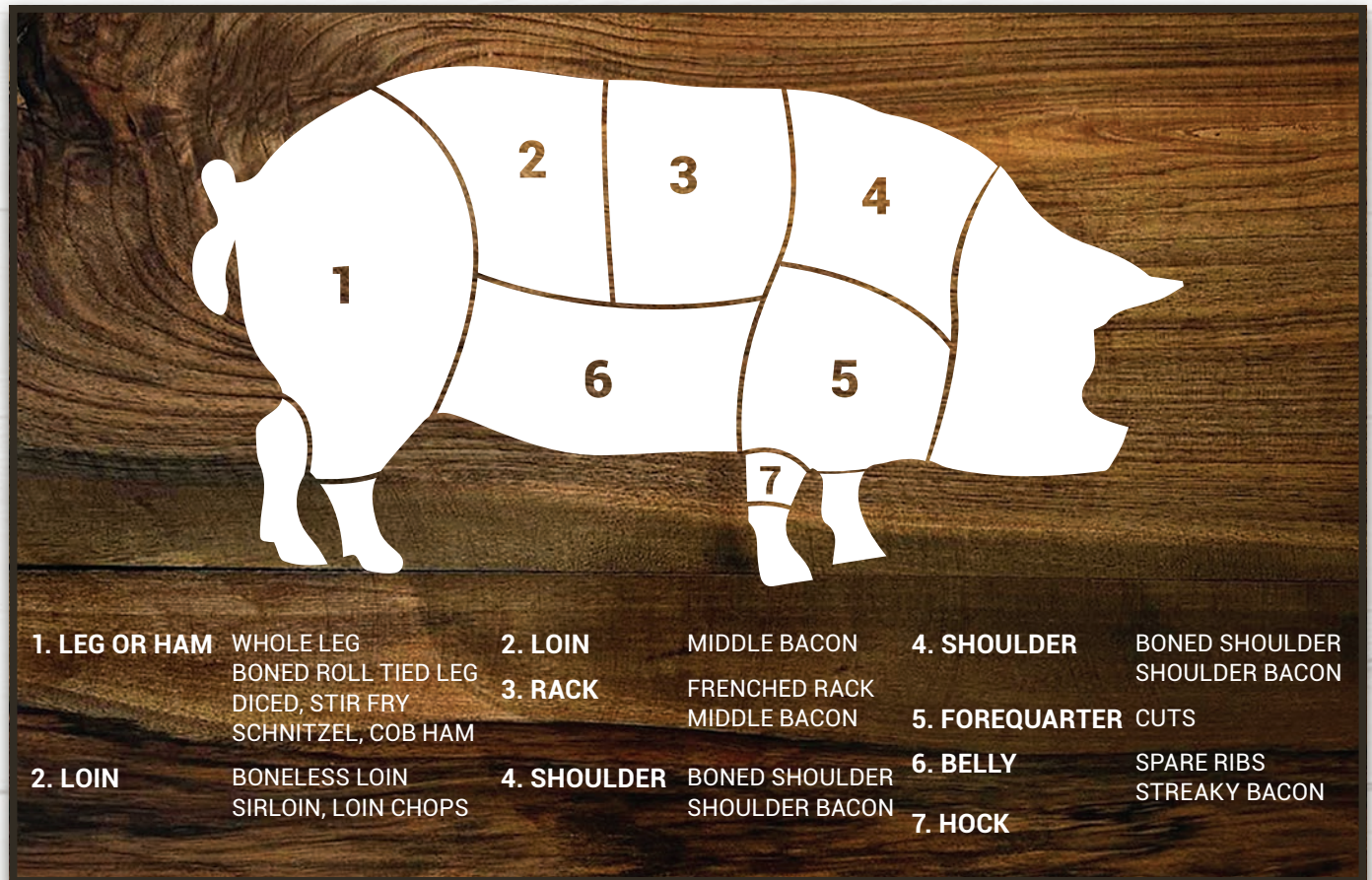
LEG ROLLED



LEG BONE IN

CODE	DESCRIPTION	UNIT	CODE	DESCRIPTION	UNIT
LAMB MEAT			MUTTON		
MEATF1004	LAMB BONES	KG	MEATF1006	MUTTON BACK STRAPS SKINLESS BONELESS	KG
MEAT0024	LAMB BRAINS	KG	MEATF1002	MUTTON CARCASS HEAVY	KG
MEATF10512	LAMB DICED ASSORTED 100% V/L	KG	MEATF1001	MUTTON CHOPS	KG
MEATF1052	LAMB DICED ASSORTED LARGE 30-40MM 95% V/L	KG	MEATF10056	MUTTON CURRY PIECES BONE IN	KG
MEATF1051	LAMB DICED ASSORTED MED 20MM 95% V/L	KG	MEATF1009A	MUTTON DICED ASSORTED 20-30MM	KG
MEATF1085	LAMB FILLETS TENDERLOIN	KG	MEATF1009	MUTTON FLAPS BONE IN	KG
MEATF1222	LAMB FLAPS BONED AND ROLLED	KG	MEATF1003	MUTTON FOREQUARTERS BONELESS	KG
MEATF1220	LAMB FLAPS BONE IN	KG	MEATF1008	MUTTON LEGS BONELESS	KG
MEATF12201	LAMB FLAPS RIB ON (SPECIALTY CUT)	KG	MEATF1017	MUTTON MINCE	KG
MEATF1165	LAMB FORE SHANK	KG	NOTES: LAMB		
MEATF1082	LAMB FRENCH CUTLETS EACH	EA			
MEATF1080	LAMB FRENCH CUTLETS	KG			
MEATF1066	LAMB FRENCH RACKS CAP OFF	KG			
MEATF1200	LAMB HIND SHANK	KG			
MEATF1180	LAMB KIDNEYS	KG			
MEATF1040	LAMB LEG BONED AND ROLLED	KG	NOTES: HOGGET		
MEATF10402	LAMB LEG BONELESS	KG			
MEAT36212	LAMB LEG BONE IN	KG			
MEATF10502	LAMB LEG HAND DICED 20MM 100% V/L FULLY TRIMMED	KG			
MEATF1050	LAMB LEG HAND DICED 20MM 95% V/L	KG			
MEATF10501	LAMB LEG HAND DICED 30MM 95% V/L	KG			
MEATF1045	LAMB LEG STEAKS	KG			
MEATF1010	LAMB LEG WHOLE BONE IN	KG	NOTES: MUTTON		
MEATF1190	LAMB LIVERS/FRY	KG			
MEATF1060	LAMB LOIN/BACKSTRAP SIRLOIN	KG			
MEATF1055	LAMB MID LOIN CHOPS	KG			
MEATF1056	LAMB MID LOIN WHOLE	KG			
MEATF1089	LAMB MINCE 75% V/L	KG			
MEATF1090	LAMB MINCE 90% V/L	KG			
MEATF1170	LAMB NECK CHOPS	KG			
MEATF1171	LAMB NECK FILLET	KG			
MEATF1064	LAMB RACK 10 BONE FULLY TRIMMED	KG			
MEATF1070	LAMB RACK CAP ON	KG			
MEATF1065	LAMB RACK 8 BONE FULLY TRIMMED	KG			
MEATF1100	LAMB RUMP CAP ON	KG			
MEATF1095	LAMB RUMPS CAP OFF FULLY TRIMMED	KG			
MEATF1030	LAMB SCOTCH	KG			
MEATF1110	LAMB SHOULDER BONE IN SQUARE CUT	KG			
MEATF1130	LAMB SHOULDER BONED AND ROLLED	KG			
MEATF1140	LAMB SHOULDER BONELESS	KG			
MEATF1223	LAMB SHOULDER BONES	KG			
MEATF1136	LAMB SHOULDER BUTTERFLY CUT FULLY TRIMMED	KG			
MEATF1120	LAMB SHOULDER CHOPS	KG			
MEATF1150	LAMB SHOULDER HAND DICED 20MM	KG			
MEATF1151	LAMB SHOULDER HAND DICED LARGE 30-40MM	KG			
MEATF1083	LAMB SHOULDER OYSTER CUT BONE IN	KG			
MEATF1191	LAMB SPARERIBS	KG			
MEATF1155	LAMB SQUARE CUT SHOULDER	KG			
MEATF104021	LAMB STIR FRY	KG			
MEATF1031	LAMB STROGANOFF	KG			
MEATF1182	LAMB TONGUE	KG			
MEATF1093	LAMB TRIM 60% V/L	KG			
MEATF1091	LAMB TRIM 75% V/L	KG			
MEATF1092	LAMB TRIM 90% V/L	KG			
MEATF1000	LAMB WHOLE	KG			
HOGGET					
MEATF10012	HOGGET BONED ROLLED	KG			
MEATF10011	HOGGET WHOLE	KG			

PORK CUTS



Pork Guide

Procuring pigs raised in the paddocks of Canterbury, Service Foods process in excess of 350 pigs per week. Pork is very popular being a hearty species, and affordable across all levels.

Belly

One of the most popular cuts in New Zealand; belly is always tight on supply due to its popularity. It is most commonly ordered as a boneless cut of fatty meat from the belly of the pig. Pork belly is very popular in East Asian, European and North American cuisine.

Shoulder

Pork shoulder is the top portion from the front leg of the pig. This versatile cut can be pot-roasted, cut up for stews or cooked over a moist smoker to create pulled pork. This cut is most commonly sold boned and rolled as a roast.

Pork Leg

Pork leg is widely used in the production of hams. After a process of curing and smoking that preserves the meat for at least 8 weeks, we process our own hams from our pork legs. This is yet another way we can be certain our hams are 100% NZ Pork.

Pork leg is another popular cut for roasting and also provides the rump, topside, silverside and knuckle which are used for your leaner trim pork cuts.

The hind hock is mostly smoked for soups, and slow cooking methods.

Pork Loin

Pork Loin Is the most tender portion of the pig. This cut is widely used for roasting, as well pork loin chops, sirloin steaks, butterfly steaks, piccata, and bacon.

Another popular cut from the loin is the Frenched Rack.

Pork Fillet

Pork fillet is a very tender cut, with a mild flavour. Grilling, braising, or roasting are the best methods, however care must be taken to ensure that it is not overcooked.

Pork Ribs

Pork ribs are not known for being a very hearty cut, however they are very versatile and can be flavoured in many different ways. Roasting or barbecuing are the best options for cooking.



BELLY SKIN ON



BELLY SKINLESS



TENDERLOIN FILLET



LOIN CHOPPED



LOIN STEAK



SPARE RIBS WHOLE



SPARE RIBS



DICED



MINCE



COLLAR BUTT



SIRLOIN



LOIN BONED & ROLLED



LEG ROLLED



WHOLE LEG BONE IN



HIND HOCK

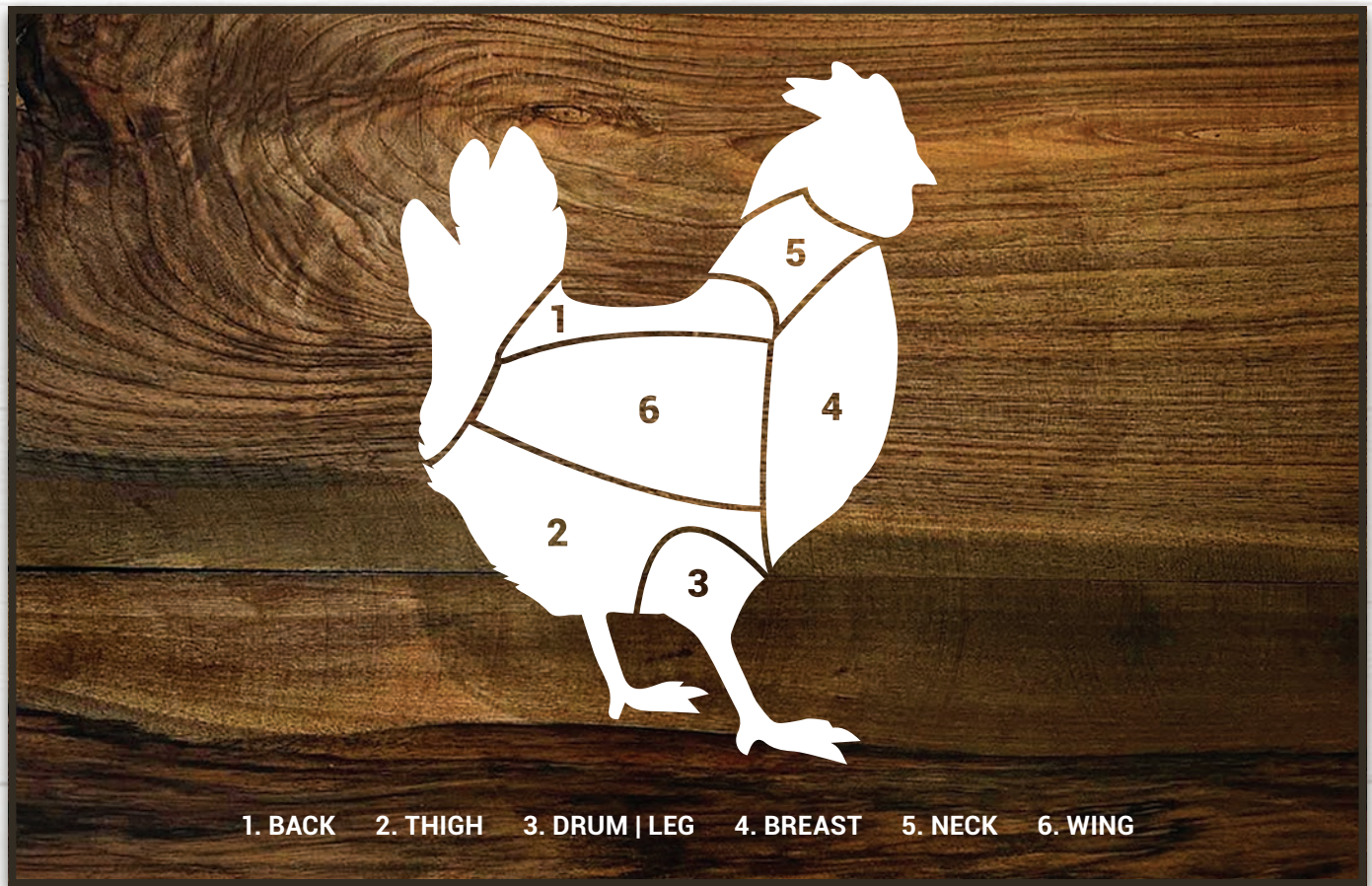


STREAKY BECON

Meat | Pork

CODE	DESCRIPTION	UNIT	CODE	DESCRIPTION	UNIT
PORK			MEATF2002	WHOLE PIG 45-55KG	KG
MEATF2005	PORK HEADS EACH	EA	MEATF2000	WHOLE PIG 65KG+	KG
MEATF2120	PORK BELLY BONELESS SKINLESS	KG	MEATF2001	WHOLE PIG BABY SUCKLING	KG
MEATF2110	PORK BELLY BONELESS SKIN ON	KG	NOTES: PORK		
MEATF2090	PORK BELLY BONE IN SKIN ON	KG			
MEATF2117	PORK BELLY FINGERS PORTION CUT	KG			
MEATF2115	PORK BELLY SKIN ON SLICED VAC PAC	KG			
MEATF2280	PORK LEG BONES	KG			
MEATF2281	PORK SHOULDER/NECK BONES	KG			
MEATF2275	PORK CHEEKS SKINLESS	KG			
MEATF22751	PORK CHEEKS SKIN ON	KG			
MEATF2180	PORK DICED 90% V/L	KG			
MEATF2282	PORK FAT	KG			
MEATF2200	PORK FILLET	KG			
MEATF2240	PORK HOCKS	KG			
MEATF2133	PORK HOCK SKINLESS	KG			
MEATF2265	PORK KIDNEYS	KG			
MEATF2022	PORK LEG BONELESS SKINLESS	KG			
MEATF2015	PORK LEG BONELESS SKIN ON	KG			
MEATF2010	PORK LEG BONE IN	KG			
MEATF2020	PORK LEG BONED AND ROLLED	KG			
MEATF2021	PORK LEG CARVERY ROAST	KG			
MEATF2197	PORK LOIN BONELESS SKINLESS	KG			
MEATF2198	PORK LOIN BONELESS SKINLESS PORTION CUT	KG			
MEATF2199	PORK LOIN BONELESS SKINLESS SLICES	KG			
MEATF2040	PORK LOIN BONE IN - BELLY OFF	KG			
MEATF2030	PORK LOIN BONE IN - BELLY ON	KG			
MEATF205	PORK LOIN BONELESS - BELLY OFF	KG			
MEATF2050	PORK LOIN BONED AND ROLLED	KG			
MEATF2060	PORK LOIN CHOPS	KG			
MEATF20601	PORK LOIN CHOPS SKINLESS BONE IN	KG			
MEATF2070	PORK LOIN CUTLETS	KG			
MEATF2075	PORK LOIN RACK	KG			
MEATF2061	PORK LOIN SKIN ON BONELESS (MIDDLE BONELESS)	KG			
MEATF2286	PORK MAWS	KG			
MEATF2250	PORK MEATY BACK BONES	KG			
MEATF2212	PORK MINCE 75% V/L	KG			
MEATF2210	PORK MINCE 90% V/L	KG			
MEATF2073	PORK SCHNITZEL PORTION CUT	KG			
MEATF2071	PORK SCHNITZEL/SCALLOPINI SLICED	KG			
MEATF2190	PORK SCOTCH/COLLAR BUTT	KG			
MEATF2171	PORK SHOULDER BONELESS S/LESS (COLLAR BUTT IN)	KG			
MEATF2170	PORK SHOULDER (COLLAR BUTT OUT)	KG			
MEATF2177	PORK SHOULDER CHOPS	KG			
MEATF2175	PORK SHOULDER HALFS	KG			
MEATF2165	PORK SHOULDER ROLLED ROAST	KG			
MEATF2150	PORK SHOULDER SKIN ON B/R	KG			
MEATF2140	PORK SHOULDER SKIN ON BONELESS	KG			
MEATF2131	PORK SHOULDER WHOLE B/IN HOCK OFF	KG			
MEATF2130	PORK SHOULDER WHOLE B/IN HOCK IN	KG			
MEATF2260	PORK SKIN	KG			
MEATF2235	PORK SOFT BONES	KG			
MEATF2231	PORK SPARE RIBS 2-3CM	KG			
MEATF2232	PORK SPARE RIBS 5CM HALF	KG			
MEATF2230	PORK SPARE RIBS BABY BACK	KG			
MEATF2233	PORK SPARE RIBS 8CM	KG			
MEATF2221	PORK SPARE RIBS HALF SHEETS	KG			
MEATF2220	PORK SPARE RIBS WHOLE SHEETS	KG			
MEATF2278	PORK TAILS	KG			
MEATF2285	PORK TERO TERO	KG			
MEATF2074	PORK TOPSIDE	KG			
MEATF2216	PORK TRIM 75VL	KG			
MEATF2215	PORK TRIM 90%	KG			
MEATF2255	PORK TROTTERS	KG			
MEATF2270	PIG EARS	KG			

CHICKEN CUTS



Chicken Guide

The ever versatile meat product is a staple on all menus due to ease of cooking, low pricing and creative options.

Our chicken is sourced from the major New Zealand chicken companies – Tegel, Inghams, Turks and Brink's. It is processed daily on site by our highly skilled poultry team.

We supply all popular cuts – breast, thighs, wings, legs, nibbles, and drums. We also have a specialist team preparing special cuts and further processed product e.g. kiev's, whole de-boned birds, deboned legs, semi-deboned, spatchcocked whole birds, diced thighs and breast, stirfry strips, mince, and a selection of plain or marinated kebabs of different sizes. Livers, hearts and giblets are also available.

Free Range Chicken

We also process and supply free range chicken, which is rapidly increasing in popularity in the hospitality sector due to increasing consumer demand.

Free range chickens are equivalent to other chicken. However, they may have a slightly different taste and texture as the birds have access to natural food sources in their diet.

It is available in white meat grain fed free range and corn/grain fed, which has a slight yellowing in colour. Available in all major and specialty cuts.



BREAST SKINLESS



BREAST SKIN ON



TENDERLOIN



THIGH SKIN ON BONE IN



THIGH SKIN ON BONE OUT



THIGH SKINLESS



LEG



DRUMSTICK



WINGS



WHOLE CHICKEN



LIVER

CODE	DESCRIPTION	UNIT	CODE	DESCRIPTION	UNIT
CHICKEN					
POF276	CHICKEN BREAST FREE RANGE SKINLESS WFR	KG	POF270111	CHICKEN MINCE COARSE	KG
POF32A	CHICKEN DICED LEG/THIGH FILLETS SKINLESS	KG	POF27011	CHICKEN MINCE REGULAR	KG
POF32B	CHICKEN LEG/THIGH SKINLESS SML SIZE 10MM	KG	POF2730	CHICKEN NIBBLES CENTRE CUT PIECE	KG
POF0051	CHICKEN FREE RANGE WINGS	KG	POF273	CHICKEN NIBBLES	KG
POF27012	CHICKEN BACKS	KG	POF6711	CHICKEN RIBS 22+ LARGE	KG
POF3779	CHICKEN BARRELS	KG	POF292	CHICKEN SCHNITZEL - HERB CRUST	KG
POF3777	CHICKEN BONES/FRAMES	KG	POF37781	CHICKEN SKIN CORN FED FREE RANGE	KG
POF271421	CHICKEN BREAST BONELESS SKINLESS (SIZE 16)	KG	POF3778	CHICKEN SKIN	KG
POF27144	CHICKEN BREAST BONELESS SKINLESS (SIZE 18-22)	KG	POF27161	CHICKEN STIR FRY	KG
POF2713	CHICKEN BREAST BONELESS SKINLESS	KG	POF2724	CHICKEN SUPREME/KIEVS	KG
POF27131	CHICKEN BREAST BONELESS SKINLESS STRIPS CUT	KG	POF27240	CHICKEN SUPREME/KIEVS EACH	EA
POF27146	CHICKEN BREAST BONELESS SKINLESS TENDERLOIN ON	KG	POF2721	CHICKEN TENDERLOIN	KG
POF27142	CHICKEN BREAST BONELESS SKIN ON (SIZE 16)	KG	POF2751	CHICKEN TENDERLOINS FREE RANGE WAITOA	CTN
POF27143	CHICKEN BREAST BONELESS SKIN ON (SIZE 18-22)	KG	POF2711	CHICKEN THIGH CUTLET SKINLESS (SIZE 16-18)	KG
POF2714	CHICKEN BREAST BONELESS SKIN ON	KG	POF27221	CHICKEN THIGH DICED 20MM SKINLESS BONELESS	KG
POF27141	CHICKEN BREAST BONE IN SKIN ON	KG	POF27222	CHICKEN THIGH DICED 30-40MM SKINLESS BONELESS	KG
POF2733	CHICKEN BREAST DICED SKINLESS	KG	POF272211	CHICKEN THIGH DICED SKIN ON BONELESS	KG
POF2714C	CHICKEN BREAST DOUBLE SKIN ON (SIZE 18)	KG	POU2511	CHICKEN THIGH BONE IN	KG
POF2714E	CHICKEN BREAST MEAT SKIN ON 200GM PORTIONS	CTN	POF2735	CHICKEN THIGH BONE IN SKIN ON (SIZE 16-18)	KG
POF388	CHICKEN BREAST SINGLE SMOKED 1KG (TEGEL)	PKT	POF2717	CHICKEN THIGH BONE IN SKIN ON (SIZE 20)	KG
POF392	CHICKEN BREAST SMOKED PLAIN 1KG (SANTA ROSA)	PKT	POF2711E	CHICKEN THIGH BONE IN SKIN ON CHOP CHOP (SIZE 26+)	KG
POF390	CHICKEN BREAST SMOKED SLAB 1KG (SANTA ROSA)	PKT	POF2711D	CHICKEN THIGH BONE IN SKIN ON CHOP CHOP	KG
POF391	CHICKEN BREAST SMOKED PERIPERI 1KG (SANTA ROSA)	PKT	POF2712A	CHICKEN THIGH BONE IN SKIN ON (SIZE 16-18)	KG
POF905	CHICKEN BREAST SUPREME FREE RANGE	EA	POF2712	CHICKEN THIGH BONE IN SKIN ON (SIZE 22/24)	KG
POF38801	CHICKEN BREAST WHOLE SMOKED	KG	POF27121	CHICKEN THIGH CUTLET SKIN ON BACK BONE OUT	KG
POF2714B	CHICKEN BUTTERFLY BREAST SKIN ON	EA	POF27151	CHICKEN THIGH FILLET SKIN ON BONELESS (SIZE 22+)	KG
POF920	CHICKEN CORN FED FREE RANGE (SIZE 12)	EA	POF2715	CHICKEN THIGH FILLET SKIN ON BONELESS	KG
POF921	CHICKEN CORN FED FREE RANGE (SIZE 14)	EA	POF27219	CHICKEN THIGH FILLETS SKINLESS B/LESS FULLY TRIMMED	KG
POF922	CHICKEN CORN FED FREE RANGE (SIZE 16)	EA	POF27220	CHICKEN THIGH FILLETS SKINLESS BONELESS	KG
POF6712	CHICKEN CURRY PIECES BONE IN	KG	POF275	CHICKEN THIGH SKINLESS BONELESS FREE RANGE	KG
POF27341	CHICKEN DICED BREAST STRIPS	KG	POF32C	CHICKEN THIGH STRIPS	KG
POF3112	CHICKEN DRUM MEAT SKINLESS BONELESS	KG	POF671	CHICKEN TULIPS	KG
POF3111	CHICKEN DRUM MEAT SKIN ON	KG	POF004	CHICKEN WHOLE (SIZE 10)	EA
POF3123	CHICKEN DRUMETTES	KG	POF003	CHICKEN WHOLE (SIZE 11)	EA
POF293	CHICKEN DRUMS - HERB CRUST	KG	POU11	CHICKEN WHOLE FREE RANGE 8 BIRDS/CTN (SIZE 14)	CTN
POF906	CHICKEN DRUMS FREE RANGE (GOOD LIFE)	KG	POF011	CHICKEN WHOLE FREE RANGE 8 BIRDS/CTN (SIZE 16)	CTN
POF311	CHICKEN DRUMS LARGE RDM	KG	POF24	CHICKEN WHOLE BONELESS SKIN ON (SIZE 24)	KG
POF312	CHICKEN DRUMSTICKS (SIZE 18)	KG	POF008	CHICKEN WHOLE RANDOM SMALL	KG
POF10	CHICKEN FEET	KG	POF0121	CHICKEN WHOLE (SIZE 20)	EA
POF10A	CHICKEN GIZZARD	KG	POF014	CHICKEN WHOLE FREE RANGE (SIZE 18)	EA
POF909	CHICKEN FREE RANGE SKINLESS BREAST (GOOD LIFE)	KG	POU27331	CHICKEN WHOLE (RDM SIZE 9-11)	KG
POF912	CHICKEN FREE RANGE SKIN ON BREAST (GOOD LIFE)	KG	POF03	CHICKEN WHOLE BONELESS NETTED	KG
POF915	CHICKEN THIGH FREE RANGE SKIN ON CUTLET (GOOD LIFE)	KG	POF0061	CHICKEN WHOLE BIRD (SIZE 14)	EA
POF9121	CHICKEN THIGH SKIN ON B/LESS FREE RANGE (GOOD LIFE)	KG	POF01C	CHICKEN WHOLE BIRD (SIZE 16)	EA
POF917	CHICKEN W/LEGS FREE RANGE (GOOD LIFE)	KG	POF013A	CHICKEN WHOLE BIRD (SIZE 18)	EA
POF916	CHICKEN WINGS FREE RANGE (GOOD LIFE)	KG	GIL1	CHICKEN WHOLE DEBONED EACH	EA
POF2728A	CHICKEN HEARTS	KG	POU12	CHICKEN WHOLE FREE RANGE RDM 9-16/BIRDS *CTN*	KG
POF5942	CHICKEN KEBABS 100GM	EA	POF005	CHICKEN WHOLE (SIZE 12)	EA
POF5943	CHICKEN KEBABS 60GM	EA	POF01A	CHICKEN WHOLE DEBONED (SIZE 16)	KG
POF5943B	CHICKEN KEBABS SATAY 60GM	EA	POF01	CHICKEN WHOLE (SIZE 16)	KG
POF59442	CHICKEN KEBABS HONEY/SOY 50GM	EA	POF01B	CHICKEN WHOLE BONELESS STUFFED (SIZE 16)	EA
POF5945	CHICKEN KEBABS PLAIN 30GM	EA	POF013	CHICKEN WHOLE (SIZE 18)	KG
POF5944	CHICKEN KEBABS PLAIN 50GM	EA	POF02	CHICKEN WHOLE (SIZE 22)	KG
POF59451	CHICKEN KEBABS SATAY 30GM	EA	POF04	CHICKEN WHOLE (SIZE 24)	KG
POF59441	CHICKEN KEBABS SATAY 50GM	EA	POF041	CHICKEN WHOLE (SIZE 26-30)	KG
POF2711C	CHICKEN KEIV CUT BREAST	KG	POU2731	CHICKEN WHOLE (GOOD LIFE) LOOSE 10'S/CTN (SIZE 12)	CTN
POF3773	CHICKEN LEG FILLETS BONELESS SKINLESS	KG	POF901	CHICKEN WHOLE FREE RANGE (SIZE 12) (GOOD LIFE)	EA
POF3372B	CHICKEN LEG FILLETS BONELESS SKIN ON	KG	POF902	CHICKEN WHOLE FREE RANGE (SIZE 14) (GOOD LIFE)	EA
POF3372AA	CHICKEN LEG WHOLE LARGE	KG	POF903	CHICKEN WHOLE FREE RANGE (SIZE 16) (GOOD LIFE)	EA
POU109	CHICKEN LEG WHOLE FILLETS SKINLESS	KG	POF904	CHICKEN WHOLE FREE RANGE (SIZE 18) (GOOD LIFE)	EA
POF3372A	CHICKEN LEG WHOLE	KG	POF006	CHICKEN WHOLE (SIZE 13)	EA
POF3372C	CHICKEN LEGS WHOLE MARYLAND (SIZE 16)	KG	POF352	CHICKEN WINGS (SIZE 22+)	KG
POF2727	CHICKEN LIVERS	KG	POF3520	CHICKEN WINGS (SIZE 22+)	KG
POF270112	CHICKEN MINCE	KG	POF28	CHICKEN WINGS MINI DRUMS	KG
POF2701	CHICKEN MINCE FREE RANGE	KG	POF2723	CHICKEN WINGS (SIZE 18)	KG
			POF925	CHICKEN DRUMSTICKS CORN FED FREE RANGE	KG

Poultry | Chicken, Goat & Venison

CODE	DESCRIPTION	UNIT	CODE	DESCRIPTION	UNIT
CHICKEN			VENISON		
POF941	CHICKEN WHOLE LEG CORN FED FREE RANGE	KG	MEAT0085	VENISON FRENCH RACKS BONE IN FZN	KG
POF940	CHICKEN WINGS CORN FED FREE RANGE	KG	MEATF30111	VENISON PORTIONS FZN	KG
POF928	CHICKEN KIEVS CORN FED FREE RANGE	EA	MEATF3013	VENISON BONES	KG
POF927	CHICKEN KIEVS CORN FED FREE RANGE	KG	MEATF30121	VENISON DICED	KG
POF926	CHICKEN CORN FED FREE RANGE GRILL (2/PACK)	EA	MEATF30071	VENISON FILLET WILD	KG
POF931	CHICKEN CORN FED FREE RANGE ROTO BRINED/TRUSS (SIZE 14)	EA	MEATF3010	VENISON MINCE	KG
POF933	CHICKEN BREAST SKINLESS CORN FED FREE RANGE	KG	MEATF3011	VENISON RUMPS CAP OFF & DENUDED	KG
POF935	CHICKEN THIGH SKINLESS CORN FED FREE RANGE	KG	MEATF3007	VENISON TENDERLOIN WILD RED DEER	KG
POF938	CHICKEN THIGH SKIN ON BONE IN CORN FED F/RANGE	KG	MEATF3006	VENISON TRIMS	KG
POF937	CHICKEN THIGH SKIN ON BONELESS CORN FED FREE RANGE	KG	MEATF3009	VENISON WILD DENVER LEGS	KG
POF936	CHICKEN BREAST SKIN ON CORN FED FREE RANGE	KG	MEATF3008	VENISON WILD STRIPLOIN	KG

NOTES: CHICKEN

GOAT		
MEATF10051	GOAT DICED BONELESS 30-40MM	KG
MEATF10053	GOAT SHOULDER BONELESS	KG
MEATF10052	GOAT WHOLE CARCASS	KG
MEATF10055	GOAT WILD DICED	KG

NOTES: GOAT

Venison

Our wild venison comes from bushland in both the North and South Islands. It has a strong gamey taste and can be cooked in a variety of ways, such as grilling, frying, roasting, and casserole.

Venison is one of the highest meat-based sources of iron.

Cuts available are Tenderloin, Denver Leg, Backstrap, and Mince.

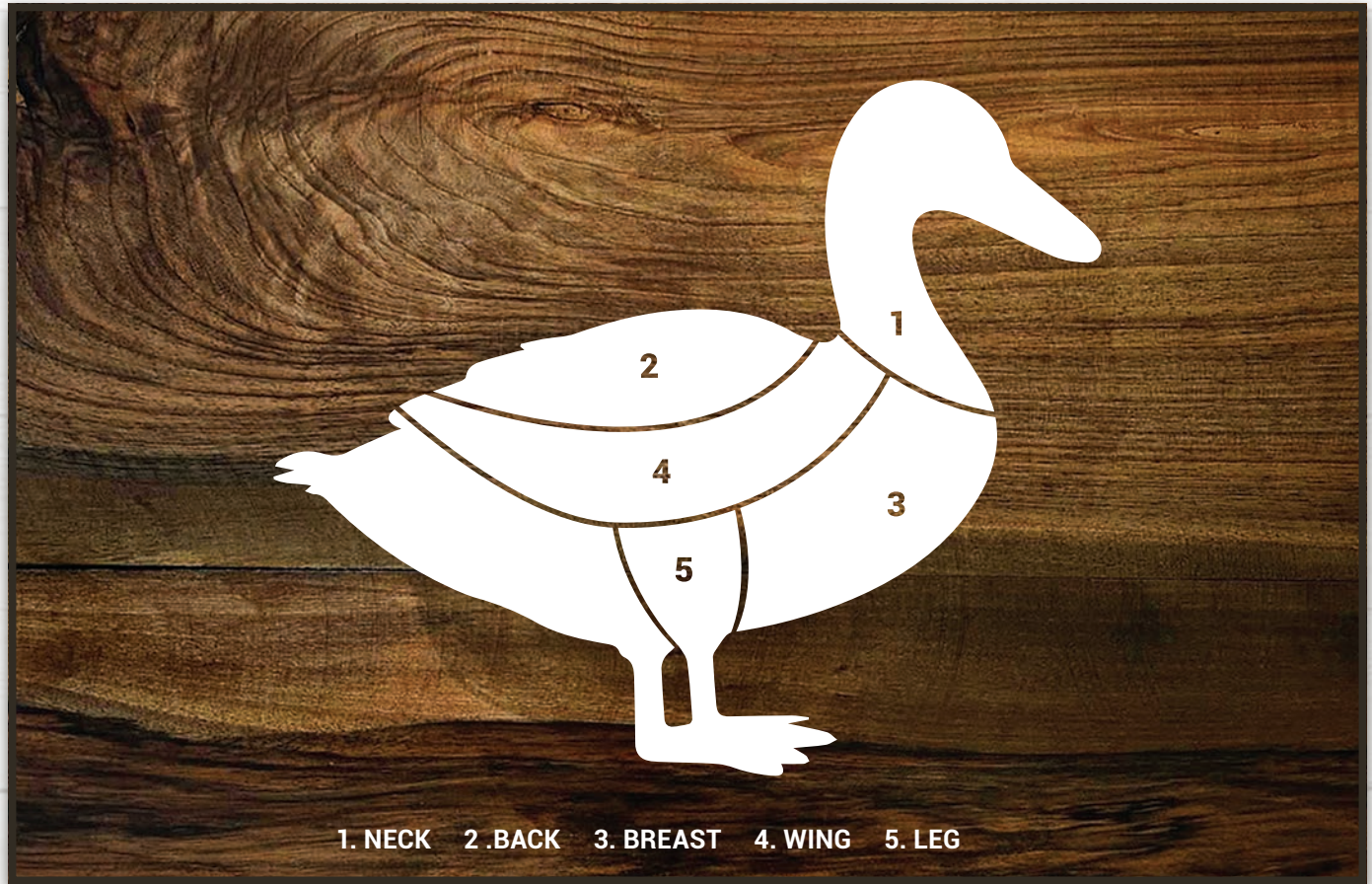
Goat

Goat is widely used in the ethnic hospitality sector, and is mostly slow cooked either with or without the bone.

The weight of a goat is normally about the 12kg mark and would only yield about 6kg of meat.

Leg and Shoulder have multiple options available, eg: bone in or Bone out.

DUCK CUTS



Duck

There is only one breed of duck commercially farmed in NZ – the White Walking Duck. It cannot fly and is also known by the names Pekin or Long Island Duck.

The ducks are farmed and raised in Cambridge, New Zealand. They are farmed in open sided barns with natural light and fresh air, with 24 hour access to water and food formulated by poultry nutrition experts.

As there are only a limited number of suppliers and breeders of duck in NZ, this makes the market very competitive, hence the similarities in pricing to Venison or good cut of Prime Beef Steak. Consumers of duck have increased in previous years, but it is still a premium product in comparison to the amount of chicken produced and consumed in New Zealand.

The meat is a good source of high quality protein. Without the skin, it has even lower calorific value than skinless chicken. The meat is also a good source of vitamins A, B3, and C. Minerals include iron, selenium and calcium.

We also produce specialty duck items; whole cranberry stuffed birds, great for Christmas or special occasions; peking glazed breasts, legs, and whole birds. Duck offal is also available, along with necks, feet, wings and heads.

We do specialised cuts from semi-deboned legs, whole deboned, and fully deboned legs; to diced leg and breast. We also produce a duck mince and duck and chicken mince blend – this blend is great for burgers, pastas etc.

Duck fat is also available as a rendered ready to use product in retail 450gm pottles to a food service size 1.8kg tub. We also have available raw duck fat and tails, great for rendering down yourself.

Duck is currently only processed in our Auckland butchery.

We have many options with duck as below:

Duck breast	Small, Standard, Large
Duck Leg	Small, Standard, Large
Euro Duck (Head and Feet removed)	Size 18, 19, 20, 22
Whole Duck - Chinese style (Head and Feet attached)	Size 18, 19, 20, 21, 22, 23, 24, 25

Poultry | Duck

CODE	DESCRIPTION	UNIT	CODE	DESCRIPTION	UNIT
DUCK FRESH			POU0171	DUCK WHOLE (SIZE 25)	EA
POF10821	DUCK BREAST JUMBO/LARGE (2/PKT)	PKT	POU0172	DUCK WHOLE (SIZE 26)	EA
POF1082	DUCK BREAST PEK GLAZE (2/PKT)	PKT	POU0173	DUCK WHOLE (SIZE 27)	EA
POF105101	DUCK BREAST SML (4/PKT)	PKT	POU03187	DUCK WINGS	KG
POF1081	DUCK BREAST STANDARD (2/PKT)	PKT	POU0191	QUAIL EX-LARGE	EA
POF10741	DUCK CONFIT RTE LEG (2/PKT)	PKT	POU031890	DUCK BREAST 180G-220G PEKING GLAZE (2/PKT)	PKT
POF1022	DUCK CRANBERRY ROAST	EA	POU031900	DUCK BREAST FILLET 140-170G HALAL (4/PKT)	KG
POF1071	DUCK EURO PEKING GLAZE (SIZE 18)	EA	POU031930	DUCK BREAST LARGE/JUMBO (2/PKT)	PKT
POF10734	DUCK FEET	KG	POU031933	DUCK BREAST SML (4/PKT)	PKT
POF1073	DUCK FRAMES	KG	POU03199	DUCK BREAST STANDARD (2/PKT)	PKT
POF10732	DUCK HEADS	KG	POU02312	DUCK CONFIT RTE (2/PKT)	PKT
POF10832	DUCK LEG DICED 20MM	KG	POF108322	DUCK DEBONED WHOLE 950GM	EA
POF1080	DUCK LEG HALVES STANDARD	EA	POU031811	DUCK FEET	KG
POF10721	DUCK LEGS SEMI-DEBONED (2/PKT)	PKT	POU031831	DUCK HEADS	KG
POF1079	DUCK LEGS JUMBO/LARGE (2/PKT)	PKT	POU031940	DUCK LEGS JUMBO/LARGE (2/PKT)	PKT
POF10831	DUCK LEGS SMALL (4/PKT)	PKT	POF108321	DUCK MEAT SKIN ON LEG	KG
POF1083	DUCK LEGS STANDARD (2/PKT)	PKT	POU03131	DUCK MINCE 100%	KG
POF10621	DUCK MEAT DICED S/L	KG	POF1062	DUCK MINCE - DUCK/CHICKEN BLEND 50%/50%	KG
POU03132	DUCK MINCE 100%	KG	POU031961	DUCK SEMIDEBONED	EA
POF10733	DUCK NECKS	KG	POU01211	DUCK SKIN/TAILS	KG
POF1064	DUCK WHOLE EURO (SIZE 18)	EA	POU031881	DUCK WINGS	KG
POF1065	DUCK WHOLE EURO (SIZE 19)	EA			
POF1066	DUCK WHOLE EURO (SIZE 20)	EA			
POF1067	DUCK WHOLE EURO (SIZE 22)	EA			
POF100	DUCK WHOLE (SIZE 18)	EA			
POF1000	DUCK WHOLE (SIZE 19)	EA			
POF1001	DUCK WHOLE (SIZE 20)	EA			
POF101	DUCK WHOLE (SIZE 21)	EA			
POF102	DUCK WHOLE (SIZE 22)	EA			
POF1010	DUCK WHOLE (SIZE 23)	EA			
POF10210	DUCK WHOLE (SIZE 24)	EA			
POF10212	DUCK WHOLE (SIZE 25)	EA			
POF10731	DUCK WINGS	KG			
DUCK FROZEN					
POU031931	DUCK BREAST LARGE/JUMBO (2/PKT)	PKT			
POU0319330	DUCK BREAST SML (4/PKT)	PKT			
POU031991	DUCK BREAST STANDARD (2/PKT)	PKT			
POU012100	DUCK BREEDER BIRD	EA			
POU0318	DUCK CLARIFIED FAT 1.85KG	EA			
POU03186	DUCK DEBONED WHOLE 950GM	EA			
POU001A	DUCK FAT 450GM POT	UNT			
POU001	DUCK FAT 500GM TUB	TUB			
POU023	DUCK FAT 1.8KG	PKT			
POU0019	DUCK FEET	KG			
POU0310	DUCK FRAMES	KG			
POU03182	DUCK GIZZARDS	KG			
POU0318311	DUCK HEADS	KG			
POU031	DUCK HEARTS	KG			
POU0319402	DUCK LEGS JUMBO/LARGE (2/PKT)	PKT			
POU03197	DUCK LEGS SMALL (4/PKT)	PKT			
POU03195	DUCK LEGS STANDARD (2/PKT)	PKT			
POU03184	DUCK LIVER	KG			
POU0312	DUCK MEAT SKIN ON LEG	KG			
POU0318501	DUCK NECKS	KG			
POU03196	DUCK SEMIDEBONED	EA			
POU01210	DUCK SKIN/TAILS	KG			
POU0140	DUCK WHOLE (SIZE 15)	EA			
POU0139	DUCK WHOLE (SIZE 17)	EA			
POU014	DUCK WHOLE (SIZE 18)	EA			
POU015	DUCK WHOLE (SIZE 19)	EA			
POU0151	DUCK WHOLE (SIZE 20)	EA			
POU0152	DUCK WHOLE (SIZE 21)	EA			
POU016	DUCK WHOLE (SIZE 22)	EA			
POU0161	DUCK WHOLE (SIZE 23)	EA			
POU017	DUCK WHOLE (SIZE 24)	EA			

NOTES: DUCK



Notes...

[illegible]

A high-contrast, artistic photograph of four pomegranates cut open, revealing their vibrant red seeds. The pomegranates are arranged on a dark, textured surface, with some seeds scattered around them. The lighting is dramatic, highlighting the texture of the seeds and the inner structure of the fruit.

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SERVICE FOODS
