



**OBERTO**<sup>TM</sup>  
IL RE DELLA FASSONA





# OBERTO, IS THE KING OF FASSONA.

WE WERE THE FIRST TO **SELECT IT**, THE FIRST TO **CERTIFY IT**,  
THE FIRST TO **BRING IT CERTIFIED ON THE TABLES OF GREAT CHEFS**  
AND TO MAKE IT KNOWN ALL OVER THE WORLD.

In the Langhe, for over **50 years**, we have been selecting adult female **Piedmontese Fassona** of over 36 months of age.

Oberto prepares cuts for high-quality restaurants and guarantees high quality standards in the selection of raw materials and in the production carried out in factories that have been certified according to the most severe international standards.

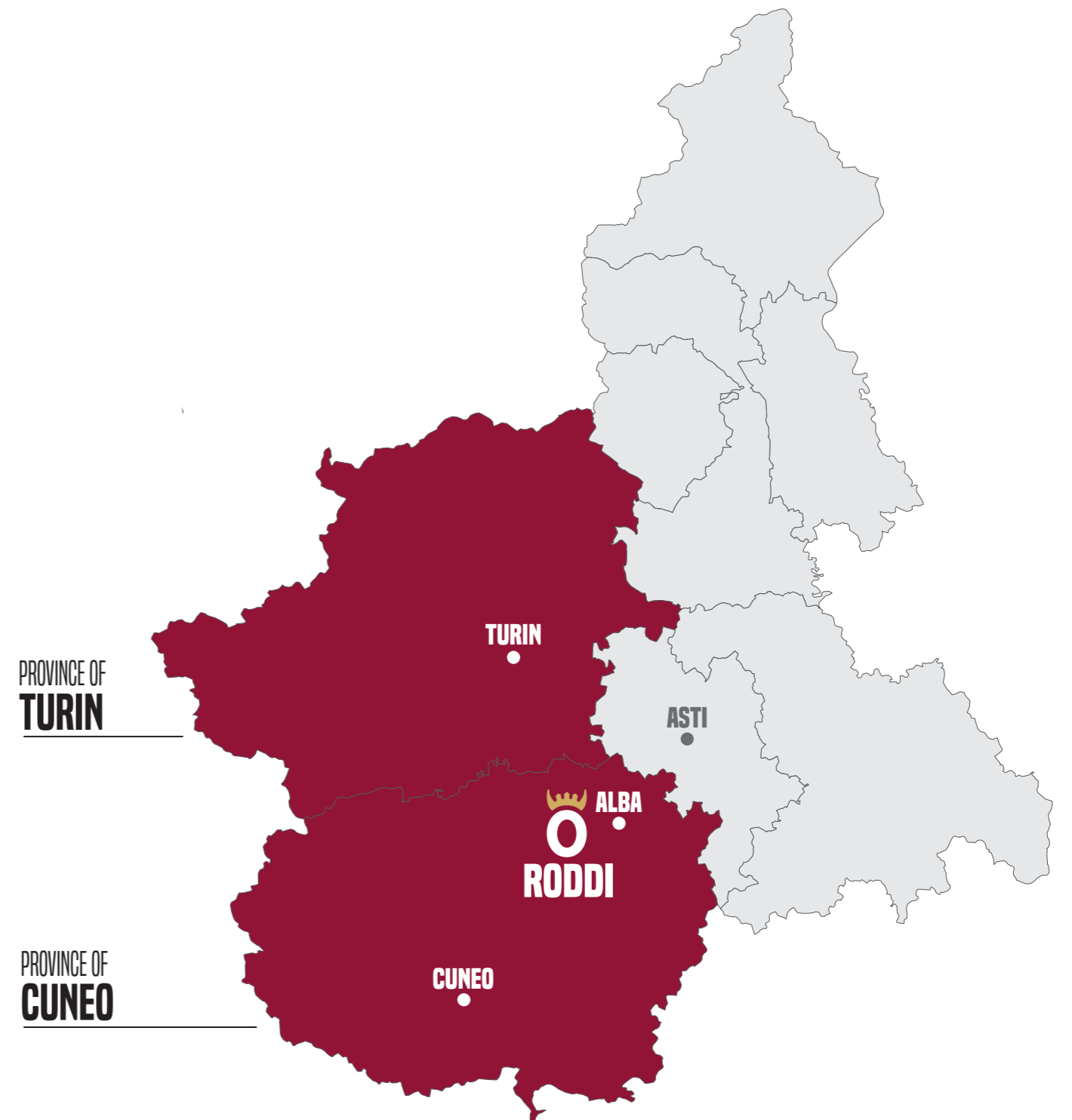
The company has its own labeling regulations recognized by the Ministry of Agriculture and Forestry and a certified system that guarantees traceability of the processed meat from the birth of the animal.

We were born on these hills, where the quality of food is deeply ingrained in every being: we select the best cattle among the vines and produce meat with high nutritional value, low in fat and cholesterol \*, but very rich in flavor.

And we sign our name on it

\* Source: Consorzio di Tutela della Razza Piemontese - COALVI - [www.coalvi.it](http://www.coalvi.it)

# A MEAT OF TERRITORY



# 1965

## LA MACELLERIA DA PIERO

In Alba, the capital of the Langhe, Pietro Oberto opened *Macelleria Da Piero*, a point of reference for quality meat for over 40 years.

# 1970

## AT THE SERVICE OF RESTAURANTS

Among the customers of *Macelleria Da Piero* were the most important restaurants in Alba. The Morra family, owner of the famous "Savona" hotel, founded by Giacomo Morra, the man who would be later recognized as the "King of Truffle", was also served by Oberto.

# 1980

## THE FIRST EXPERIMENTS

The first pioneering selections of cattle according to age and gender began, trying out prolonged aging.

# 1990

Daniele Oberto started working alongside his father at the shop.

# 2000

## THE INVENTION OF SELECTION

The experience gained from interacting with breeders led *Macelleria Da Piero* to create a new quality standard. The **Fassona** Selection was born, of which the Oberto are pioneers: 100% Piedmontese breed meat obtained exclusively from female cattle of over 36 months and aged for at least two weeks.

# 2010

## FROM PIERO TO OBERTO

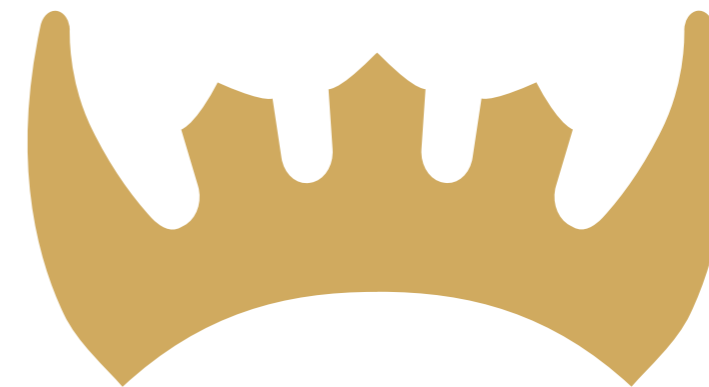
Thanks to the success of **Fassona**, in 2010 *Macelleria Da Piero* moved from the center of Alba to a larger space in Roddi. This is the start of **Oberto**, Daniele's brand representing more than 50 years of tireless dedication to the selection of the best Piedmontese breeds.

# TODAY

**Oberto** sets the standard for the selection, grading and international distribution of **Piedmontese Fassona** meat, of which it can boast birth right.



“ BUTHCERS ARE **BORN,**  
NOT MADE



## TODAY OBERTO IS THE KING OF FASSONA

The first to have selected and certified Fassona meat from the best Piedmontese farms, making it known all over the world.

An exquisitely artisanal shop, where **each operation is done by hand** and each cut is made for **high-class restaurants**, to which Oberto guarantees certified quality meats and products tailored to the needs and necessities of **contemporary cuisine**.

**1965**  
YEAR OF FOUNDATION

**40**  
EMPLOYEES

**300**  
REFERENCES

**5**  
PRODUCTION  
LINES

**270**  
SUPPLYING BREEDING  
FARMS

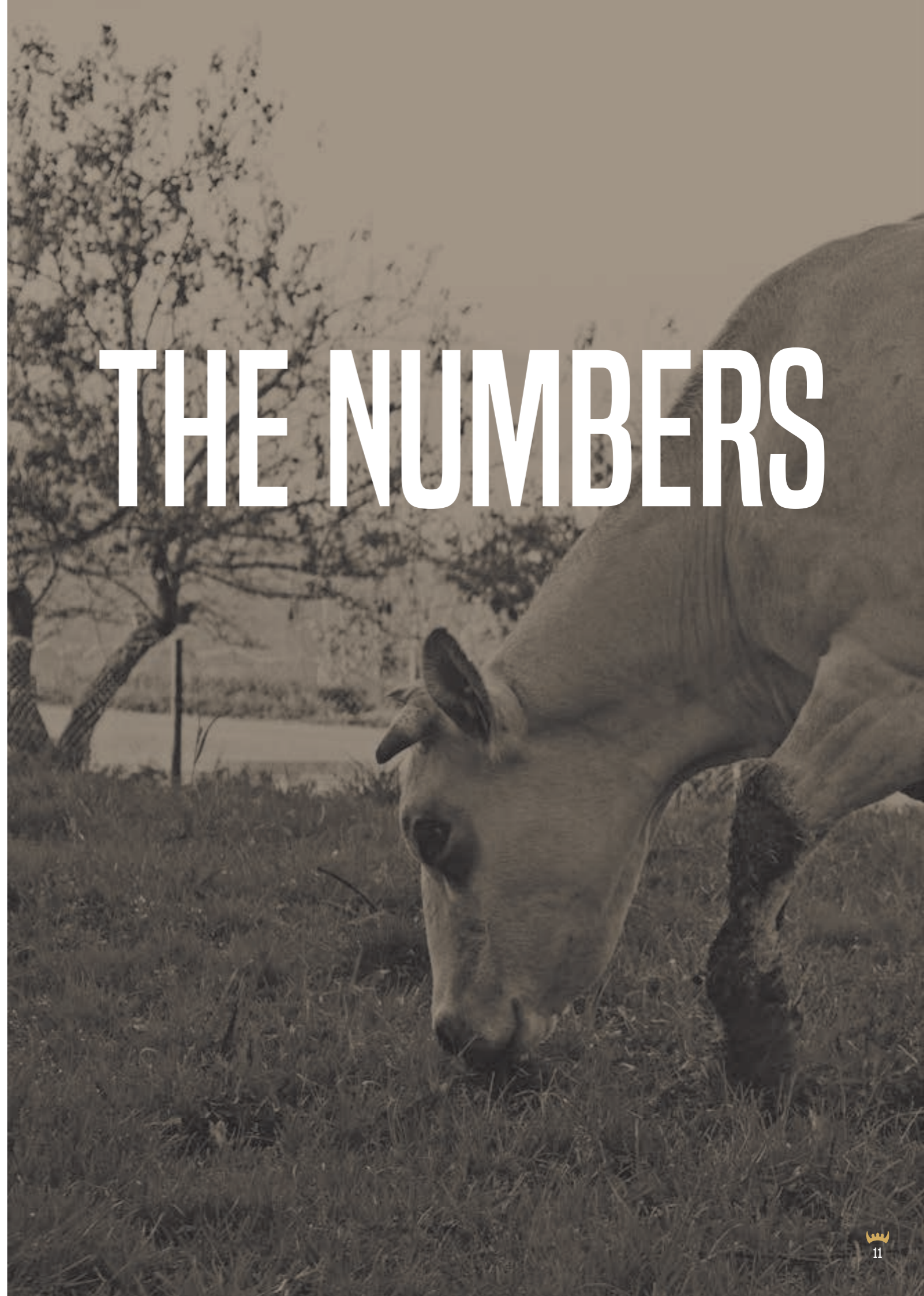
**1500**  
RESTAURANTS  
SERVED

**1500** TON / YEAR  
PROCESSED MEAT

**420** TON / YEAR  
HAMBURGER

**14** TON / YEAR  
TARTARE

# THE NUMBERS





we call our meat *by its name*

**1**

**ONLY PIEDMONTESE**

FASSONA

**2**

**ONLY FEMALE**

CATTLE

**3**

**ONLY LONG-LIVING FEMALE CATTLE**

OF AT LEAST 36 MONTHS

**4**

**ONLY ENNOBLING AGING**

15/20 DAYS IN ENVIRONMENTS  
WITH CONTROLLED TEMPERATURE LEVEL



# ONLY PIEDMONTESE

## FASSONA

**O**f very ancient origin, the history of the Piedmontese breed dates back to the Paleolithic era, about 30,000 years ago, when wild bovine species merged with herds of zebu from Pakistan.

The new crossbreed spread mostly in Italy and, in particular along **the pastures of Piedmont**, perhaps because the Alps acted as a natural barrier.

**Rustic and resilient**, excellent for milk and meat, this breed was used as a working animal, an element that probably influenced genetics and ended up generating a **hypertrophy of the muscles of the rump and thighs**.

### DE BONNE FAÇON

This particular **muscular conformation** has generated the term Fassone, borrowed from the French expression *de bonne façon*, which means «*of good built*». In fact, the best Fassone had strong muscles in the shoulder, rump and thigh, and were called "double thigh" or, in Piedmontese dialect, *bucin dla cheussa* «cattle of the thigh». A mutation that was increasingly sought after starting from the Nineteenth century, when breeders, especially those from Alba, made it suited for the production of meat.

### PIEDMONTESE DNA

Today the **Piedmontese Fassone** is mainly bred in the provinces of Cuneo and Turin. It is appreciated for its high slaughter value (which even exceeds 70%) and the fine bone structure, which allows a greater number of cuts when compared with cattle of greater size.



# ONLY FEMALE CATTLE

Since 1965, Oberto has worked alongside breeders in selecting the best quality cattle. A field research that has led to distinguish animals by gender, identifying the **female** cattle – the *Fassona* – as the most complete expression of the Piedmontese breed.

## WHY FASSONA ?

The meat of female cattle has natural fat marbling that makes it tender and tasty. The muscle fibers of female cattle are genetically more compact and juicier, characterized by a rich, round aroma that is never ferrous, with a perfect balance between sweetness and sapidity and an exceptional persistence, as well as hints of hazelnuts and hay.

*"We are able to make this careful selection on the cattle because we have a long-standing collaboration with more than **250 breeding farms**, from very small to medium-large ones, which, like us, have the same mission at heart, to make quality Fassona known all over the world."*

# ONLY LONG-LIVING FEMALE CATTLE OF AT LEAST 36 MONTHS

## “QUALITY MEAT IS LIKE GOOD WINE, IT NEEDS TIME TO EXPRESS ITS POTENTIAL

**T**raditionally, Piedmontese Fassone were slaughtered when they reach an age between 18 and 24 months, without considering their gender. Oberto was the first **Piedmontese butcher shop** to revolutionize this practice by choosing only long-living female cattle of at least 36 months.

### WHY LONG-LIVING FASSONA ?

Slaughtering long-living female cattle of at least 36 months guarantees each animal to be able to grow in a healthier and more natural way, developing more complex and stratified fibers without forcing them, presenting perfect balance between muscle tissue and fat. A meat suitable for all types of cooking, from grilling and braising, to baking and stews. But its highest expression can be tasted when it is eaten raw, just with a pinch of salt.

*“Until 10 years ago, I worked side by side with my father at the counter of our butcher’s shop in Alba, then I had an **intuition**, that at the beginning, in an environment deeply linked to traditions such as the Langa, was seen as a risky choice.*

*I realized that by selecting animals of this age, aside from allowing them to live a longer life, the animal develops an optimal fat content which has a double function: protection of lean meats from excessive dehydration and enrichment of the aromas released thanks to the natural enzymatic process of maturation. In this way the meat becomes **distinguishable and identifying**”.*

*Daniele Oberto*



SELEZIONE  
**36**



**4**

# ONLY ENNOBLING AGING

**F**irst in the world, Oberto has enhanced the flavor of Fassona by carefully managing the period of “aging”. Just like how high-quality wine ages in barrels to gain roundness and structure, so Oberto’s Fassona undergoes an **ennobling aging** process lasting for 15/20 days.

## WHY AGING ?

Aging meat, placed in an environment with controlled temperature and humidity, helps the fibers lose their water content, making them more compact and tender. Aging condenses the juices, releasing the meat’s original aromas and flavors. The outer part of the meat, which completely dries out, is removed by hand, leaving only the central section, now ready to be packaged.



# ADDITIONAL LABEL

## **OBERTO** HAS CHOSEN TO ALSO SHOW TRANSPARENCY AND CERTIFICATION ON THE LABEL

The Company is certified according to the most restrictive GSFS International Standards (BRC) and IFS for the hygiene and quality of food production.

The company's Quality Management System is certified according to ISO 9001:15 while traceability and origin of the raw material from Piedmontese breeds are certified according to ISO 22005:08 relating to intra-company traceability starting from the phase of inclusion of meat as an ingredient in the preparations to the phase of delivery of the finished product to the Customer (transport not included).

The previous stages, from the purchase of the live animal to the packaged meat cut, are guaranteed by the Disciplinary of additional labeling of the meat, with ministerial approval IT 128 ET, the compliance to which requires strict controls by certified third-parties.

Oberto's productions are also certified for the absence of gluten by DTP no. 108 of the CSQA whose limit of 10 mg / kg is among the most restrictive and protective.



# SAFETY IN THE LABORATORY

## Two EUROPEAN certified factories:

- IT T7P94 CE
- IT P3V3A CE

Two production factories recognized and authorized to carry out:  
cutting, portioning, preparation of fresh meat and minced meat and production of meat products.

## Product and food safety certifications:

- BRC "British Retail Consortium"
- IFS "International Food Standard"
- DTP 108 of the CSQA - GLUTEN FREE
- HALAL CERTIFICATION by HalalItalia
- ISO 22005/08 for the certification of traceability of products and raw materials from Piedmontese breeds

## Gluten Free:

- DTP 108 of the CSQA - GLUTEN FREE

*All processed meat by Oberto are certified "Gluten free"*



*The portioned cuts are naturally gluten-free.*



A selection of the finest and juiciest Fassona cuts, freshly vacuum-sealed, **SELEZIONE 36** is dedicated to the artistry of chefs, ready to be made into their best recipes. Each cut has been designed for the best presentation or cooking technique: raw, medium-rare, baked, braised, boiled, sliced, grilled and much more.



*The sectioned and portioned cuts, and the minced Fassona meat, are naturally gluten-free.*



**SERVE RAW**



## CARPACCIO

Fine thigh cuts

CODE: 1056 WEIGHT: 1,5 kg  
CODE: 1054 WEIGHT: 3 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Serve raw. Finely cut and season with extra virgin olive oil, salt and pepper. Excellent with gorgonzola sauce or dressing.



## ROUND FOR CHOPPING BY HAND

Fine thigh cuts

CODE: 1324 WEIGHT: 120 g (single serving) EXPIRY: 20 days  
CODE: 1078 WEIGHT: 1 / 1,5 kg EXPIRY: 30 days

STORAGE TEMPERATURE: 0°C / +4°C



### TIPS FOR USE

Single serving cut ready for use. Mince with a knife and serve raw. Season with extra virgin olive oil, salt and pepper to taste.



## GROUND ROUND

Fine thigh cuts

CODE: 1317 WEIGHT: 120 g (single serving)  
CODE: 1319 WEIGHT: 160 g (single serving)  
CODE: 1092 WEIGHT: 1 kg

STORAGE TEMPERATURE: 0°C / +2°C  
EXPIRY: 15 days



### TIPS FOR USE

Single serving cut ready for use.  
Serve raw. Season with extra virgin olive oil, salt and pepper to taste.  
Also excellent as tartare, with goat mousse or in a "steak tartare" sandwich.



## FRONT PULP FOR CHOPPING BY HAND

Fine front cuts

CODE: 1204 WEIGHT: 1 / 1,5 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Mince with a knife and serve raw.  
Season with extra virgin olive oil, salt and pepper to taste.



**OBERTO**<sup>TM</sup>  
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**MEDIUM RARE**





## TOPSIDE WITHOUT CAP

Fine thigh cut

CODE: 1095 WEIGHT: 8 / 10 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Suitable for medium-rare cooking, Roast Beef, scallops, pizzaiola, steaks and knife-minced raw meat.



## EYE OF SILVERSIDE

Fine, lean thigh cut

CODE: 1126 WEIGHT: 3 / 5 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Ideal for vitello tonnato and carpaccio.



## SHOULDER FLANK

Fine cut from the forequarter

CODE: 1183 WEIGHT: 4 / 5,5 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Suitable for roasts, Roast Beef, rolls and scallops.



## CLOD FOR ROAST BEEF

Fine cut from the forequarter

CODE: 1185 WEIGHT: 3 / 4 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Suitable for roasts, Roast Beef, rolls and scallops.



## TRIMMED SILVERSIDE

Fine thigh cut

CODE: 1229 WEIGHT: 3,5 / 5 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Suitable for Roast Beef, carpaccio, and knife-minced raw meat.



**BRAISE  
OVEN-ROAST  
BOIL**



## TAIL

Hand cut selected pieces

CODE: 1061 WEIGHT: 2 kg

STORAGE TEMPERATURE: 0°C / +3°C  
EXPIRY: 15 days



### TIPS FOR USE

Cook slowly and thoroughly.  
Cooking time depends on the quantity and the technique used.



## CHEEK

Cut from the central part of the head

CODE: 1139 WEIGHT: 2 / 2,5 kg

STORAGE TEMPERATURE: 0°C / +3°C  
EXPIRY: 15 days



### TIPS FOR USE

Cook slowly and thoroughly.  
Cooking time depends on the quantity and the technique used.



## CHUCK

From the neck muscle

CODE: 1214 WEIGHT: 6 / 8 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Cook slowly and thoroughly. Ideal for boiling, roasts, braising, stews and meat chunks cooked with Barolo.  
Cooking time depends on the quantity and the technique used.



## SHOULDER

Fine cut from the forequarter

CODE: 1224 WEIGHT: 3,5 / 5,5 kg  
STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Cook slowly and thoroughly. Ideal for boiling, roasts, braising, stews and meat chunks cooked with Barolo.  
Cooking time depends on the quantity and the technique used.



## SHIN ON THE BONE

Cut from the hind legs

CODE: 1236 WEIGHT: 3 / 5 kg  
CODE: 1190 Whole shin cut into portions of about 300/400g (10 pcs)

STORAGE TEMPERATURE: 0°C / +3°C  
EXPIRY: 30 days



### TIPS FOR USE

Cook slowly and thoroughly.  
Cooking time depends on the quantity and the technique used.



## CAP TAIL

Cut from the hind legs

CODE: 1234 WEIGHT: 1,5 / 2 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Lean cut ideal for Roast Beef, vitello tonnato and knife-minced raw meat.



## BRUTTO E BUONO

Cut from the central part of the neck

CODE: 1012 WEIGHT: 3 / 4 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Ideal for boiling, stews and meat chunks cooked with Barolo.



## RIBS

Central portion of the belly with bone

CODE: 1218 WEIGHT: 3 / 3,5 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 20 days



### TIPS FOR USE

Sous-vide cooking at low temperature.  
For best results, grill briefly before serving.



## GALLINELLA

Thigh cut

CODE: 1122 WEIGHT: 3 / 4 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Cook slowly and thoroughly. Ideal for boiling, roasts, braising and stews. Cooking time depends on the quantity and the technique used.



## BONELESS FLANK

CODE: 1195 WEIGHT: 4 / 6 Kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Boil slowly and thoroughly. Cooking time depends on the quantity and the technique used.



## STEW CUBES

Noble cuts of the fore legs

CODE: 1232 WEIGHT: 1 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 20 days



### TIPS FOR USE

Ideal for stews.



## BONELESS BRISKET

Cut from the brisket

CODE: 1212 WEIGHT: 4 / 6 Kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Boil slowly and thoroughly. Cooking time depends on the quantity and the technique used.

## BONELESS MUSCLE

Cut from the hind legs

CODE: 1177 WEIGHT: 2,5 / 3,5 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Boil slowly and thoroughly.  
Cooking time depends on the quantity and the technique used.

## TONGUE

CODE: 1144 WEIGHT: 1,5 / 2 kg

STORAGE TEMPERATURE: 0°C / +3°C  
EXPIRY: 15 days

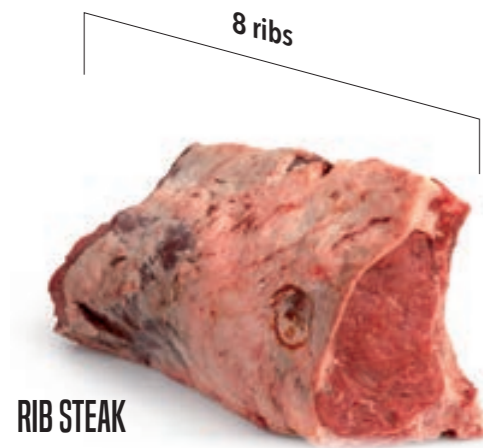


### TIPS FOR USE

Boil slowly and thoroughly.  
Cooking time depends on the quantity and the technique used.



GRILL



RIB STEAK

## FULL 8-RIB LOIN

Cut from the loin,  
starting from the tenderloin up to the eighth rib

**CODE:** 1150 *Whole sirloin with 8 ribs and fillet*  
**WEIGHT:** 22 / 27 kg *(Divided into two pieces)*  
**STORAGE TEMPERATURE:** 0°C / +4°C  
**EXPIRY:** 30 days

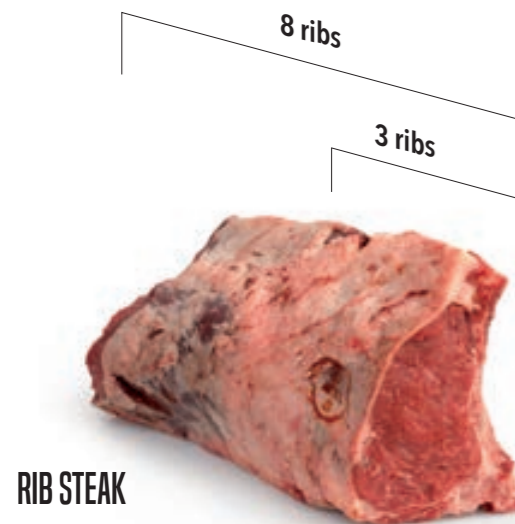
**CODE:** 1154 *Whole sirloin with 8 ribs and fillet - portioned*  
**WEIGHT:** 22 / 27 kg  
*Various sizes of ribs and Fiorentina steaks can be requested.  
The number of portions depends on the size requested.*  
**STORAGE TEMPERATURE:** 0°C / +4°C  
**EXPIRY:** 20 days

### TIPS FOR USE

Cut for ribs and Fiorentina steaks.  
Grilled, in a pan or in the oven.  
Let meat rest briefly after cooking for best results.



T-BONE STEAK



RIB STEAK

## FULL 3-RIB LOIN

Fine cut from the loin,  
starting from the tenderloin up to the third rib

**CODE:** 1148 *Whole sirloin with 3 ribs and fillet*  
**WEIGHT:** 16 / 19 kg  
**STORAGE TEMPERATURE:** 0°C / +4°C  
**EXPIRY:** 30 days

**CODE:** 1159 *Whole sirloin with 3 ribs and fillet - portioned*  
**WEIGHT:** 16 / 19 kg  
*Various sizes of ribs and Fiorentina steaks can be requested.  
The number of portions depends on the size requested.*  
**STORAGE TEMPERATURE:** 0°C / +4°C  
**EXPIRY:** 20 days

### TIPS FOR USE

This cut produces about 3 kg of ribs  
While the remaining part are Fiorentina steaks.



T-BONE STEAK



## RIB STEAK

Fine cut from the loin,  
in the 8-rib section

**CODE:** 1072 *Whole rib* **WEIGHT:** 10 / 12 kg  
**EXPIRY:** 30 days  
**CODE:** 1125 *Single rib* **WEIGHT:** 500-600 g  
**CODE:** 1163 *Single rib* **WEIGHT:** 1 kg  
**CODE:** 1084 *Single rib* **WEIGHT:** upon request  
**EXPIRY:** 20 days

**STORAGE TEMPERATURE:** 0°C / +4°C

### TIPS FOR USE

Cut for rib cuts. Grilled, in a pan or in the oven.  
Let meat rest briefly after cooking for best results.



## T-BONE STEAK

Fine cut from the loin, in the tenderloin section

**CODE:** 1008 *Whole T-Bone* **WEIGHT:** 14 / 16 kg  
**EXPIRY:** 30 days  
**CODE:** 1081 *Single T-Bone* **WEIGHT:** 1,2 kg  
**CODE:** 1083 *Single T-Bone* **WEIGHT:** 1,5 kg  
**CODE:** 1010 *Single T-Bone* **WEIGHT:** upon request  
**EXPIRY:** 20 days

**STORAGE TEMPERATURE:** 0°C / +4°C

### TIPS FOR USE

This cut is for T-Bone steaks. Grilled, in a pan or in the oven.  
Let meat rest briefly after cooking for best results.



## TOMAHAWK

Cut with bare bone, from the three ribs located before the loin

CODE: 1275 *3-rib Tomahawk*

WEIGHT: 3 / 4 kg

CODE: 1090 *Single Tomahawk*

WEIGHT: 900 g / 1,1 kg

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 20 days



### TIPS FOR USE

Grilled, in a pan or in the oven.

Let meat rest briefly after cooking for best results.



## COWBOY STEAK

Cut with bare bone, from the rib

CODE: 1372 *Whole Cowboy steak*

WEIGHT: 6,5 kg

EXPIRY: 30 days

CODE: 1373 *Single Cowboy steak*

WEIGHT: 1 kg

EXPIRY: 20 days

STORAGE TEMPERATURE: 0°C / +4°C



### TIPS FOR USE

Grilled, in a pan or in the oven.

Let meat rest briefly after cooking for best results.



## CUBE ROLL

Very fine cut  
From the loin without bone (upper part)

CODE: 1165 WEIGHT: 3 / 4 kg

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 30 days



### TIPS FOR USE

Grilled, in a pan or in the oven.

Let meat rest briefly after cooking for best results.



## RIB EYE

Very fine cut  
From the loin without bone (upper part)

CODE: 1346 WEIGHT: 2,8 / 3,5 kg

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 30 days



### TIPS FOR USE

Grilled, in a pan or in the oven.

Let meat rest briefly after cooking for best results.





## SIRLOIN

Very fine cut from the loin without bone (lower part)

CODE: 1064 WEIGHT: 4,5 / 6,5 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Grilled, in a pan or in the oven.  
Let meat rest briefly after cooking for best results.



## TENDERLOIN

The finest and most tender cut

CODE: 1099 WEIGHT: 2,8 / 4 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Grilled, in a pan or in the oven.  
Let meat rest briefly after cooking for best results.



## RUMP

Very fine cut from the hind

CODE: 1220 WEIGHT: 4 / 5 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Very versatile cut: suitable for raw, grilled cooking, in a pan or in the oven.  
Let meat rest briefly after cooking for best results.



## KNUCKLE

Fine thigh cut

CODE: 1180 WEIGHT: 4,5 / 6 kg

STORAGE TEMPERATURE: 0°C / +4°C  
EXPIRY: 30 days



### TIPS FOR USE

Very versatile cut: suitable as medium-rare, raw and grilled.  
Also great for scallops and breaded steaks.



## FLANK TENDERLOIN

Cut from the hind

**CODE:** 1107 **WEIGHT:** 1,7 Kg (2 pz da 700 / 900 g)

**STORAGE TEMPERATURE:** 0°C / +4°C

**EXPIRY:** 30 days



### TIPS FOR USE

Grilled, on a fry-top or in special ovens for cooking meat, over very high heat on both sides for a few minutes. Let meat rest briefly after cooking for best results.



## CODONE

Very fine thigh cut

**CODE:** 1202 **WEIGHT:** 1 / 1,5 kg

**STORAGE TEMPERATURE:** 0°C / +4°C

**EXPIRY:** 30 days



### TIPS FOR USE

Grilled, in a pan or in the oven. Let meat rest briefly after cooking for best results.



## PICANHA

Thigh cut

**CODE:** 1200 **WEIGHT:** 2,5 / 3 Kg

**STORAGE TEMPERATURE:** 0°C / +4°C

**EXPIRY:** 30 days



### TIPS FOR USE

Grilled, in a pan or in the oven. Let meat rest briefly after cooking for best results.



## PRIME CUT TAGLIATA

Fine thigh cut

**CODE:** 1315 **WEIGHT:** 200 g (single serving)

**CODE:** 1246 **WEIGHT:** 300 g (single serving)

**CODE:** 1155 **WEIGHT:** 500 g (single serving)

**CODE:** 1192 **WEIGHT:** 1 Kg

**CODE:** 1252 **WEIGHT:** 2 Kg

**STORAGE TEMPERATURE:** 0°C / +4°C

**EXPIRY:** 20 days



### TIPS FOR USE

Single serving cut ready for use. Grilled, in a pan or in the oven for a few minutes. Let meat rest briefly after cooking for best results.



## FOREQUARTER TENDERLOIN

Fine cut from the central part of the shoulder

CODE: 1104 WEIGHT: 1,4 kg (2pcs 6-800 g)

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 30 days



### TIPS FOR USE

Grilled, on a fry-top or in special ovens for cooking meat, over very high heat on both sides for a few minutes. Let meat rest briefly after cooking for best results.



## FLANK STEAK

Fine cuts from the central part of the shoulder

CODE: 1249 WEIGHT: 800 g / 1 kg

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 30 days



### TIPS FOR USE

Grilled, on a fry-top or in special ovens for cooking meat, over very high heat on both sides for a few minutes. Let meat rest briefly after cooking for best results.



## CHUCK STEAK

Front cut from the central part of the pony-bockrib

CODE: 1215 WEIGHT: 3 / 4 kg

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 30 days



### TIPS FOR USE

Grilled, on a fry-top or in special ovens for cooking meat, over very high heat on both sides for a few minutes. Let meat rest briefly after cooking for best results.



## FLAP STEAK

Cut from the central part of the pony-bockrib

CODE: 1241 WEIGHT: 1 / 1,5 kg

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 20 days



### TIPS FOR USE

Grilled, on a fry-top or in special ovens for cooking meat, over very high heat on both sides for a few minutes. Let meat rest briefly after cooking for best results.



## HANGER STEAK

Cut from the hind (loin)

CODE: 1162 WEIGHT: 4-500 g (3 pcs of 160 g each)

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 20 days



### TIPS FOR USE

Grilled, on a fry-top or in special ovens for cooking meat, over very high heat on both sides for a few minutes. Let meat rest briefly after cooking for best results.



## SKIRT STEAK

Cut from the diaphragm

CODE: 1287 WEIGHT: 1,1 kg (2 pcs of 550 g each)

STORAGE TEMPERATURE: 0°C / +4°C

EXPIRY: 20 days



### TIPS FOR USE

Grilled, on a fry-top or in special ovens for cooking meat, over very high heat on both sides for a few minutes. Let meat rest briefly after cooking for best results.



## FASSONA SAUSAGE

Made with Fassona meat  
And a small part of pork belly and spices



CODE: 6007 WEIGHT: 1 kg

STORAGE TEMPERATURE: 0°C / +2°C

EXPIRY: 15 days



### TIPS FOR USE

Grill or use as filling or dressing for risottos or main dishes.



## HAMBURGER

From carefully selected cuts



CODE: 6003 WEIGHT: 150 g (2 pcs 150 g)

CODE: 6004 WEIGHT: 400 g (2 pcs da 200 g)

STORAGE TEMPERATURE: 0°C / +2°C

EXPIRY: 15 days



### TIPS FOR USE

Single serving ready to use.  
Grilled, baked, in a pan or steamed over moderate heat.



## MINCED MEAT FOR HAMBURGER / RAGU SAUCE

CODE: 6008 WEIGHT: 2 kg

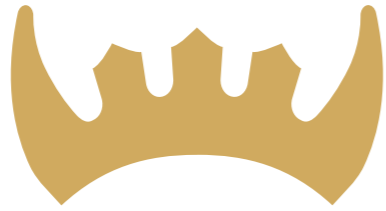
STORAGE TEMPERATURE: 0°C / +2°C

EXPIRY: 15 days



### TIPS FOR USE

Suitable for the preparation of burgers, sauces and fillings.



## LAMB FROM STURA VALLEY

From a valley in Cuneo, the STURA VALLEY: a particularly rainy place with stretches of pastures where lambs can freely graze.

Grazing is the essential feature to ensure the right balance of fats in the meat. Medium-large in size, the meat is very elegant, with a decisive yet not intrusive flavor.

The summer pasture provides for transhumance towards the end of May until the second half of October, a period that can vary significantly according to the climatic conditions.

## SIDE OF LAMB

**CODE:** 2002 **WEIGHT:** 5 - 6 kg

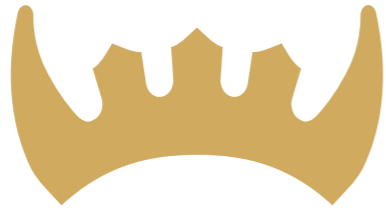
**STORAGE TEMPERATURE:** 0°C / +4°C

**EXPIRY:** 30 days

### TIPS FOR USE

Slowly cook in the oven or stew.  
Add in aromatic herbs accordingly.





## THE FATTED OX

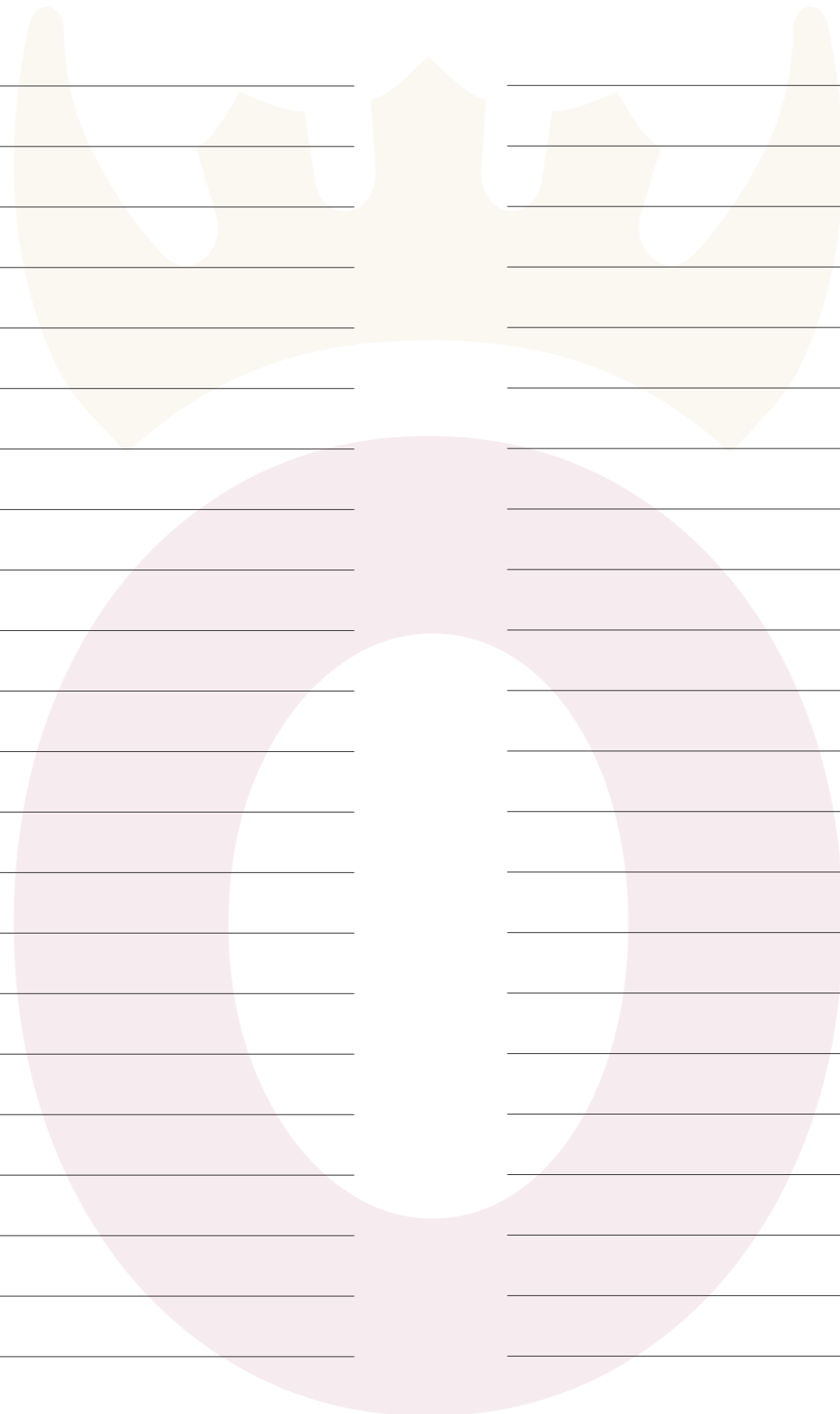
The imposing and majestic appearance makes it one of the most beautiful exemplars of existing cattle in Italy.

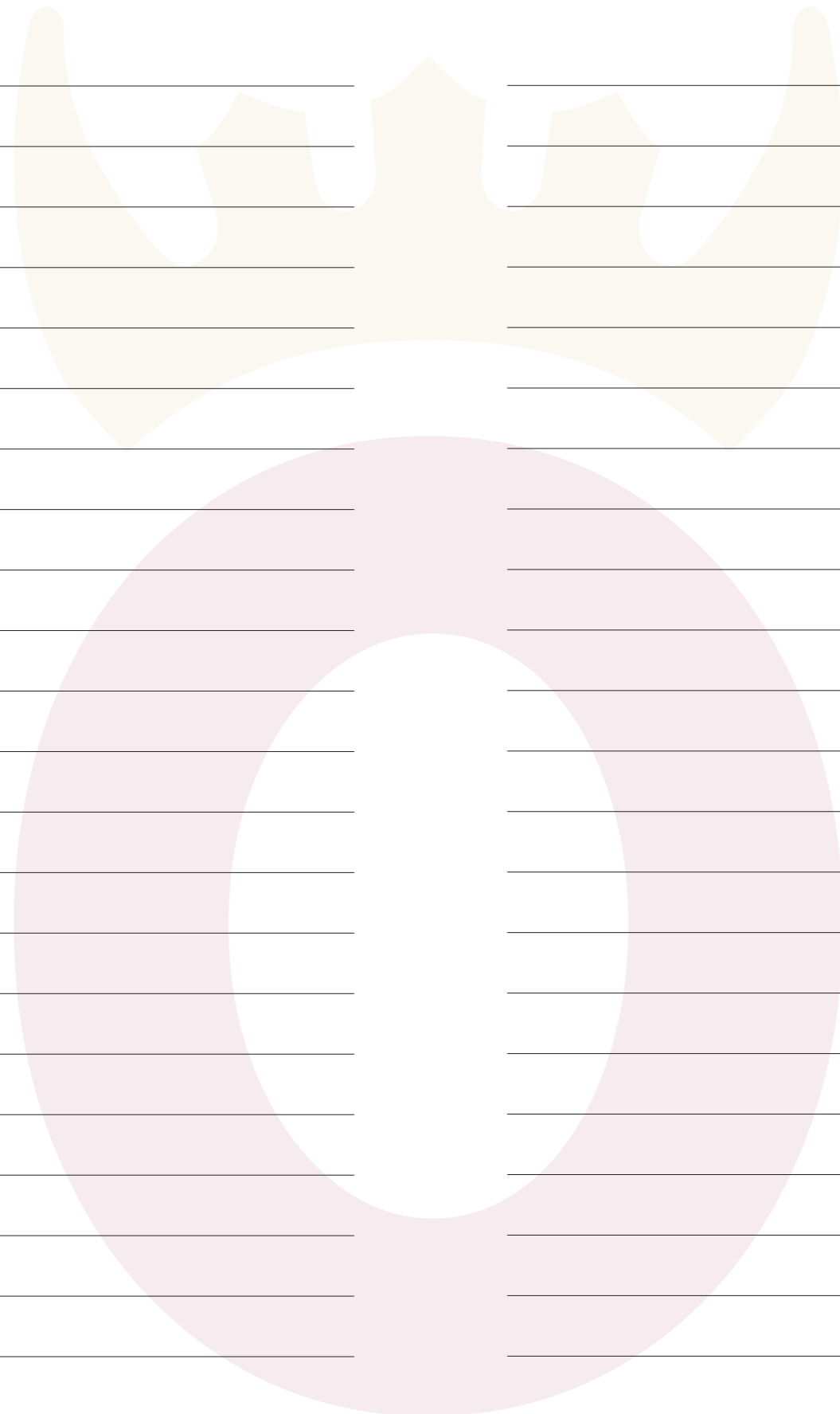
It is a mutton that becomes a "Bue" (Ox) after 5 years. The meat is marbled and tasty, with long fibers and an unmistakable taste.

The consistency of its meat blends with the mellow flavor of fragrant butter and cereals.

Available between December and January.













## WE RECOMMEND OUR CLIENTS

### TO VERIFY THE INTEGRITY OF THE PACKAGES.

The weight of the packages is indicative.

Open the seal and let the meat rest in contact with the air at room temperature for a few minutes before use.

The presence of serum inside the package is completely natural and does not affect the quality of the product.

Only standard portion sizes are available.



Via C. Cavallotto 30 - 12060 RODDI (CN) - Italia  
+39 0173 621818  
info@macelleriaoberto.it

**MACELLERIAOBERTO.IT**

