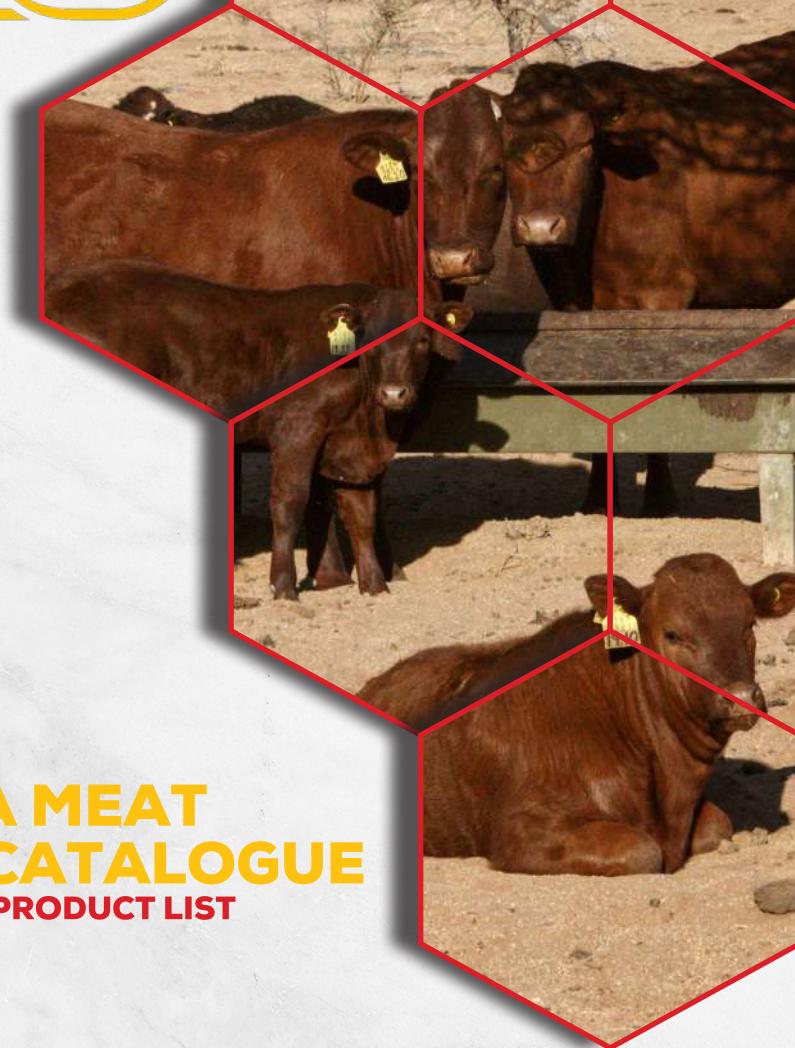


Chakula
Abattoir



CHAKULA MEAT EXPORT CATALOGUE BEEF CUTS AND PRODUCT LIST

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Organic • Premium • Quality

NAMIBIAN BEEF

NATURALLY RAISED, CAREFULLY CRAFTED

Namibian beef is renowned for its natural quality, consistent taste and trusted origin. Raised on vast open rangelands, our cattle are predominantly grass-fed, free-range and managed under low-stress, extensive farming systems. This unique environment, combined with Namibia's dry climate, produces beef with a clean, distinctive flavour profile and excellent eating quality.

From farm to abattoir, every animal is fully traceable through national livestock identification systems and strict veterinary oversight. Namibia maintains robust animal health controls and biosecurity measures, ensuring that our beef meets demanding international standards for food safety, hygiene and animal welfare. Carcasses and cuts are processed in state-inspected facilities, under HACCP-based quality management, and supported by a reliable cold chain all the way to your destination.

For international buyers, Namibian beef offers a dependable, value-driven solution for retail, foodservice and further processing. We supply a wide range of primal cuts and customized specifications, in chilled or frozen form, tailored to your market's requirements. Partnering with us means secure supply, consistent quality and a long-term commitment to natural, responsibly produced beef.

THE CHAKULA RANGE

PRODUCT DESCRIPTION

Fillet
Beef Loin
T-Bone
Rump
Sirloin
Topside
Silverside
T-Flank
Bolo
Brisket
Brisket B/Less
Trimmings
Shin
Shin bone less

Stewing Neck
Stew
Short Rib
Beef FQ Rib
Brisket Navel End
Brisket Point End
Beef Rib B/I Trimmed
Beef Neck Trimmed

Prime Rump
Prime Sirloin
Fillet Tips
Beef Rib-Eye Whole
Scotch fillet
Bavette
Culotte

Mince
B/Wors



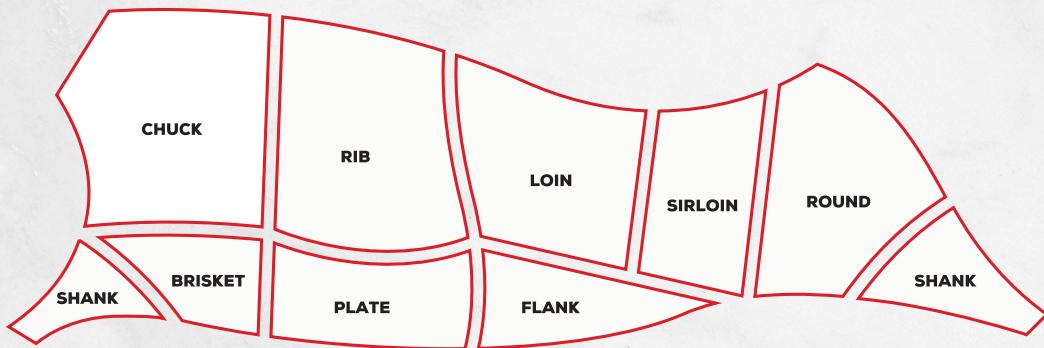
BEEF CUTS EXPLAINED

UNDERSTANDING THE DIFFERENT CUTS OF BEEF

Our beef is professionally broken down into **primal**, **sub-primal** and **secondary cuts**. These terms describe the **stage of butchery**, not the quality of the meat.

We start with large **primal cuts** (such as chuck, rib, loin and round), which are then portioned into more specific **sub-primal cuts**. From these, we produce **secondary cuts** – the finished items you buy and use, such as striploin, rump, brisket, chuck roll and silverside.

This structured approach allows us to offer **consistent specifications**, better yield management and flexible programmes tailored to each customer's requirements.



The meat from each cut has different characteristics that influence how it should be cooked and how delicious it can be. Two of the most important aspects of any cut are tenderness and flavour.

Marbling: Marbling is the term for an intramuscular fat that breaks down when cooked to coat the cut's muscle fibers. It's the fatty tissue that makes a well-marbled cut look like a slab of marble. It also creates a finer texture and a deeper flavor in the final product. You'll find marbling in many finer cuts of steak, though natural tenderness determines the quality of some of the priciest steak.

Toughness and tenderness: Many people think tenderness only comes from how the meat is cooked, but the cut of beef is just as important.

Muscles that do less work during the cow's life are more tender. These cuts, like those from the rib or loin, are usually more expensive and don't need long or intense cooking – a simple pan sear or grill is often enough.

Muscles that work harder, like those in the shank or round, are tougher. These cuts are better for slow cooking methods such as stews, braising, or pot roasts, which give the meat time to break down and become tender.

BEEF CUTS

BRISKET

WHOLE BRISKET

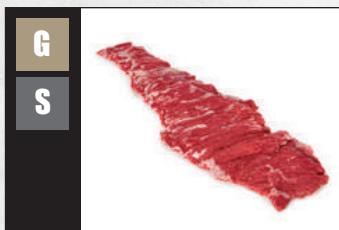


BRISKET FLAT

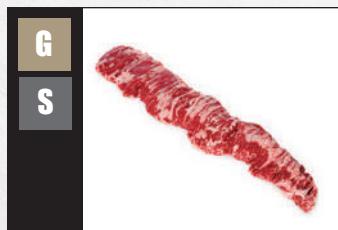


PLATE

INSIDE SKIRT



OUTSIDE SKIRT



BONE-IN PLATE



FLANKEN STYLE



SHORT PLATE



CHUCK

CHUCK ROAST



CHUCK EYE ROAST



CHUCK EYE STEAK



COOKING METHODS				
G ORE	R ROAST	B BRASE	S SAUTÉ	SM SMOKED

BEEF CUTS

CHUCK

BNLS COUNTRY STYLE



SHORT RIBS

SIERRA STEAK



CHUCK FLAP



DENVER STEAK



BONE-IN SHORT RIBS



CLOD HEART ROAST



RANCH STEAK



MOCK TENDER



MOCK TENDER STEAK



FLAT IRON



TOP BLADE STEAK



PETITE TENDER



COOKING METHODS

G	R	B	S	SM
GRILL	ROAST	BRAISE	SAUTÉ	SMOKED

BEEF CUTS

CHUCK

PECTORAL MEAT



SHORT LOIN

STRIP ROAST



SPLIT STRIP ROAST



BNLS STRIP STEAK



BONE-IN STRIP STEAK



STRIP FILET



WHOLE TENDERLOIN



TENDERLOIN ROAST



FILET MIGNON



T-BONE STEAK



COOKING METHODS			
G GRILL	R ROAST	B SAUTE	S SMOKED

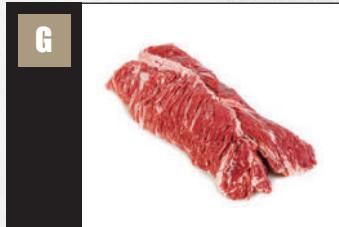
BEEF CUTS

SHORT LOIN

PORTERHOUSE STEAK



HANGING TENDER



SIRLOIN

TOP SIRLOIN STEAK



TOP SIRLOIN ROAST



SIRLOIN CHATEAU



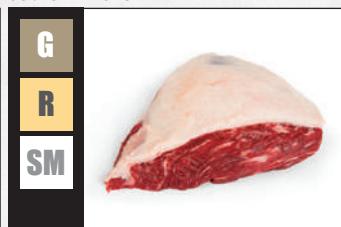
CENTER CUT SIRLOIN



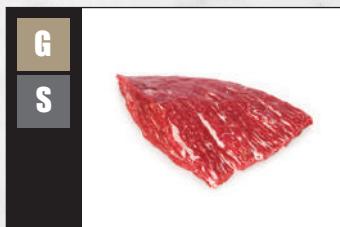
SIRLOIN FILET



COULOTTE ROAST



COULOTTE STEAK



TRI-TIP



TRI-TIP STEAK



COOKING METHODS				
G	R	B	S	SM

BEEF CUTS

SIRLOIN

BALL TIP



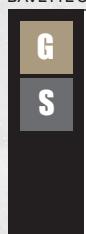
BALL TIP STEAK



SIRLOIN FLAP



BAVETTE STEAK



RIB

BONE-IN RIB ROAST



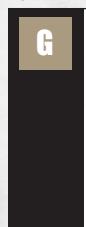
BONE-IN RIBEYE



COWBOY STEAK



TOMAHAWK STEAK



BNLS RIBEYE ROAST



RIBEYE



BEEF CUTS

RIB

RIB FILET



RIBEYE CAP



BACK RIBS



ROUND

BTM ROUND ROAST



BTM ROUND STEAK



RUMP ROAST



EYE OF ROUND ROAST



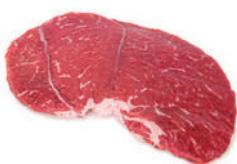
EYE OF ROUND STEAK



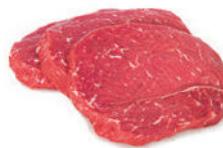
SIRLOIN TIP ROAST



SIRLOIN TIP



SIRLOIN CENTER STK



SIRLOIN TIP SIDE STK



COOKING METHODS				
G	R	B	S	SM

GRILL ROAST BRINE SAUTE SMOKED

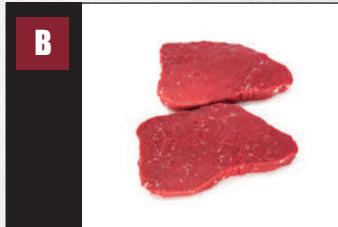
BEEF CUTS

ROUND

TOP ROUND ROAST

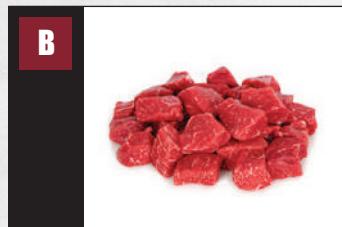


TOP ROUND STEAK



OTHER

STEW BEEF



KABOB MEAT



FAJITA BEEF



GROUND BEEF



CUBED STEAK



FLANK

FLANK



SHANK

CROSS CUT SHANK



COOKING METHODS			
G GRILL	R ROAST	B BRAISE	S SAUTÉ



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