



**meat loving
stories**





meat loving stories

Creating extraordinary stories by bringing together people and meat. Quality from farm to fork. Carefully selected and monitored, with passion, knowledge and experience.

A WORLD OF FLAVORS

Bart De Pooter & Jule Gossechalk

meat lovers
agents & creators
import - export - distribution

With expertise and know-how, we introduce a range of innovative products, offering 'one of a kind' culinary experiences.

Using our knowledge, we carefully select the finest meats from around the world and oversee the entire supply chain from farm to fork.



Dairy cows

The dual role of cows - for both dairy and meat consumption - results in a lower CO2 footprint compared to beef cattle. A significant portion of the feed and water consumed by cows throughout their lives is already converted into dairy products they have produced.

They are typically 5 to 7 years old and can be selected based on origin, for example, Belgian.

Beef cuts

HOLSTEIN FRESH

BACK

Back on the bone and filet - Premium

Back on the bone without filet - Premium

STRIPLOIN

Striploin 6,0+ Marbled Premium

Striploin 7,0+ Marbled Premium

Striploin 7,0+ Marbled Premium steaks - portioned

TENDERLOIN

Tenderloin with chain 3,0+ selected

Tenderloin with chain 3,5+ selected

Tenderloin - portioned - vacuum

RIBEYE

Sirloin on the bone with lid

Sirloin on the bone without lid

Ribeye on the bone portioned

Sirloin 4,0+ Marbled Premium

Ribeye 3,0 Marbled without bone

Ribeye +/- 2 kg Marbled

Rib eye premium, not marbled

Tomahawk steak (1 ribs) vacuüm

Tomahawk rack (5 ribs) non packed

T-bone steak small (per box frozen)

T-bone steak porterhouse (per box frozen)

OTHER CUTS ON REQUEST



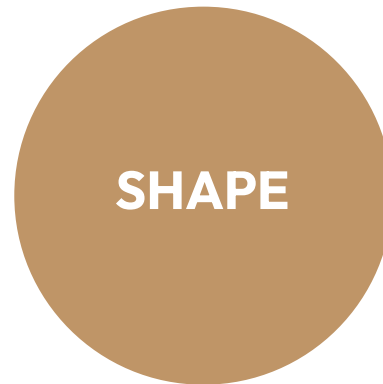
**Dry
aged**

Dry aged

- Only about **8%** of slaughtered cattle are suitable for the aging process.
- The selection is based, among other factors, on the fat content (marbling), the shape, and the weight of the carcass.
- The meat becomes more tender and significantly more flavorful, even robust, enhancing the taste experience to a more intense level.
- **21 to 49** days of aging for optimal flavor.

Dry aged

SELECTION CRITERIA



AGING PROCESS

- The aging process occurs only on the bone
- In a separate, dark cell
- Ambient temperature of 3°C
- Good ventilation
- Maximum humidity of 80%

DRY AGED

Result of the aging proces

- Optimal result after **4** weeks
- Loses approximately **20%** moisture
- The meat is more tender and juicy
- The flavor is more intense and robust

Beef cuts



HOLSTEIN BEEF - DRY AGED 28 DAYS

BACK

Back on the bone without filet - Premium

Flat Iron Steak - without bone

Rump Cap - Picanha - matured 14 days

STRIPLOIN

Whole striploin with bone

Whole striploin without bone

Whole striploin with bone selected

Whole striploin without bone selected

Tomahawk rack (5 ribs) non packed

Tomahawk one rib vacuum

OTHER CUTS ON REQUEST

RIBEYE

Whole ribeye with bone

Whole ribeye without bone

Whole ribeye with bone selected

Whole ribeye without bone selected

Whole ribeye with spine

Whole ribeye without spine

Portioned ribeye with bone



Dry aged

RIBEYE | CÔTE À L'OS

aged on the bone for 28 days



Dry aged

STRIPLOIN | CONTRE FILET

aged on the bone for 21 days

PRODUCER AND BRAND BUILDER

Atelier Beef Club 29

- A range of creative and innovating brands for retail and distribution produced with care by Bart De Pooter
- Burgers
- Pulled collection
- Vittore's carpaccio ' smoke-kissed loin'
- Artisanal croquettes
- New York style Pastrami



Burgers

Unique by their selection of meat, grinding and preparation.

Burger collection

BURGERS & MORE

All BC29 Burgers are made from 100% premium quality beef

BC29 Beef Burger 80 gr.	(60 pcs per box)
BC29 Beef Burger 100 gr. (on command)	(60 pcs per box)
BC29 Beef Burger 120 gr.	(45 pcs per box)
BC29 Beef Burger 160 gr.	(45 pcs per box)
BC29 Beef Burger 200 gr.	(30 pcs per box)
BC29 Smoked Pepper Burger 100 gr. (on command)	(60 pcs per box)
BC29 Smoked Pepper Burger 120 gr.	(45 pcs per box)
BC29 Smoked Pepper Burger 150 gr.	(45 pcs per box)
BC29 Smoked Pepper Burger 170 gr.	(30 pcs per box)
BC29 Smoked Pepper Burger 200 gr.	(30 pcs per box)
BC29 Dry Aged Burger	
BC29 Dry Aged Burger 160 gr.	(40 pcs per box)
BC 29 Kobe Beef Burger 160 gr.	
BC29 Angus Burger	

Pulled Porc Burger 'bbq style' 120 gr.	(72 pcs per box)
Crispy Pulled Porc Burger 'bbq style' 120 gr.	(72 pcs per box)
Pulled Beef Burger (spicy me) 120 gr.	(72 pcs per box)
Crispy Pulled Beef Burger (spicy me) 120 gr.	(72 pcs per box)
Pulled Chicken - Mushroom Burger touch of curry 120 gr.	(72 pcs per box)
Crispy Pulled Chicken - Mushroom Burger touch of curry 120 gr.	(72 pcs per box)

100% BEEF

BC29 Beef Burger

- 100% beef burger
- Natural flavor
- Strength and freshness
- 0,5% salt
- Free from nitrites and additives
- Ground to 4.8 mm or made-to-order
- Weight made-to-order
- Delivered frozen or fresh

100% BEEF

BC29 Dry Aged Burger

- 60% fresh meat, 30% aged shoulder, 10% smoked loin
- Coriander, rosemary
- Strength and freshness
- Free from nitrites and additives
- Ground to 4.8 mm or as desired
- Weight made-to-order
- Delivered frozen or fresh

100% BEEF

BC29 Dry Aged & Bone Marrow Burger

- 60% fresh meat, 20% riped shoulder, 10% smoked loin, 10% marrow
- The ultimate taste of powerful, flavorful meat
- Coriander, rosemary
- Free from nitrites and additives
- Free from nitrites and additives
- Ground to 4.8 mm or made-to-order
- Weight made-to-order
- Delivered frozen or fresh



Vittore Carpaccio

Smoke-kissed loin
Served as a carpaccio

SMOKE-KISSED LOIN SERVED AS A CARPACCIO

Vittore Carpaccio

- Marinated for 7 days, with herbs and natural oil
- Cold smoked at 32°C
- 5 days of additional aging
- Optionally pre-sliced

Artisanal Croquettes

CHEESE CROQUETTE PAS DE ROUGE

marc of Oud Conynsberg

PULLED BEEF - PAS DE ROUGE

figs

PULLED PORC - PAS DE ROUGE

chili

PULLED OYSTER MUSHROOM

shallot - garlic

PULLED CHICKEN - OYSTER MUSHROOM

curry - garlic

PASTRAMI

fennel - cumin

Our brands



Our customers

Our customers are mainly in hospitality, retail, and (large-scale) catering industries such as aviation, hospitals, and event caterers.

Curious if **Beef Club 29** can facilitate your needs?

Let's start a dialogue about how we can cater to your needs and preferences. We can tailor products, packaging, and delivery times.

Contact

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