



COOPERSHILL  
1774

## Whole carcass butchered & vacuum packed

Total weight varies depending on the animal and the method of preparation.

Note: If you choose cuts with bone in, total weight will be approx 20kg.

Cut	Approx weight	Preparation	Number of pieces
Shoulder	3 kg	Diced	1kg or 500g packs
	1 kg	Mince	1kg or 500g packs
Belly, neck, shanks & trimmings	1 kg	Mince	1kg or 500g packs
Haunch (leg)	3kg	Steaks packed in twos	12 approx @125 g
	3 kg	Boned & rolled joint	2 @ 1.5kg
Rump Steak	500g		2 @ 250g
Fillet	500 g		2 @ 250g
Saddle	1.8 kg	Oven ready (trimmed)	2 @ 900g
Liver, kidney, heart	1.5 kg		3