



COOPERSHILL  
1774

## Half 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 10kg.

Cut	Approx weight	Preparation	Number of pieces
Shoulder	1.5 kg	Diced	1kg or 500g packs
	0.5 kg	Mince	
Belly, neck, shanks & trimmings	0.5 kg	Mince	
Haunch (leg)	1.5kg	Steaks packed in twos	6 approx @125 g
	1.5 kg	Boned & rolled joint	1
Rump Steak	250g		1
Fillet	250 g		1
Saddle	0.9 kg	Oven ready (trimmed)	1
Liver, kidney, heart			Subject to availability