



Gourmand



Gourmand French Veal

Our French veal producer resides in the Dordogne region of France and is a leader in veal production. The Gourmand line specializes in producing premium milk-fed veal through sustainable and controlled processes. Working with independent French farmers, adhering to strict standards for animal welfare, feed quality, and traceability. Veal products are labeled “Veaux nés et élevés en France” (calves born and raised in France), ensuring origin transparency and high quality. The calves are predominantly milk-fed, resulting in veal that is tender, flavorful, and characterized by its light, white color—qualities that chefs and consumers highly prize. Its product range includes cuts tailored for culinary excellence. The veal is cross-bred for consistency and flavor, delivering premium cuts ideal for fine dining.

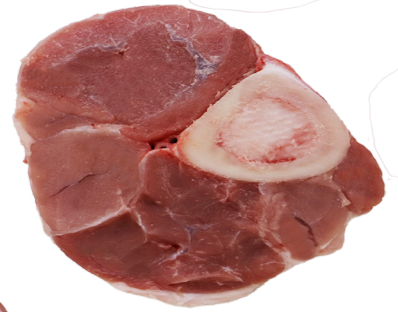
Item#	Description	Unit Size / Case
GO7503	Boneless Veal Strip Loin (1 pack)	1 x 3.5lb / 4
GO7504	Boneless Veal Topside Cap-off Deskinced (1 pack)	1 x 6.2lb / 2
GO7502	Bone-in Veal Osso Hindshank (2 pack)	1 x 1.6lb / 10
GO7500	Bone-in Veal Rack 6 ribs (1 pack)	1 x 6.2lb / 2
GO7501	Bone-in Veal Chop French Trimmed (1 pack)	1 x 0.92oz / 12

201.939.5656

www.parisgourmet.com



GO7500
Bone-in Veal Rack 6 ribs



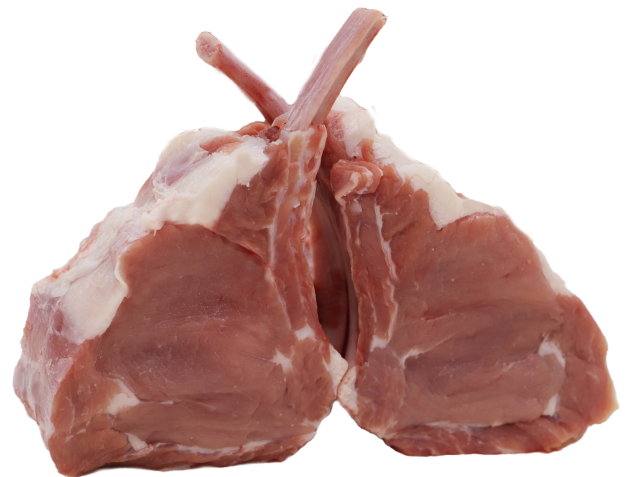
GO7502
**Bone-in Veal Osso
Hindshank**



GO7503
Boneless Veal Strip Loin



GO7504
**Boneless Veal Topside Cap-off
Deskinned**



GO7501
Bone-in Veal Chop French Trimmed

