

TRUSTED VEAL

FROM
EUROPE

Learn about our top-quality veal and enhance your product offer

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IT'S FROM
EUROPE





THE SAFEST VEAL IN THE WORLD

European veal is considered the safest in the world. We live up to this reputation by following the European concept of “**full traceability,**” which is part of our “**Farm to Fork**” approach. We are committed to complying with the highest international standards in food safety, quality and sustainability to ensure we provide our customers with veal they can completely trust.

For our products to be totally traceable, we implement the **European identification and registration system,** which is unique in the world. The system’s strict measures let us follow each animal’s movements throughout the food chain and ultimately eradicate diseases.

Thanks to measures such as the **compulsory individual labelling of the cattle,** we’re able to keep detailed production records that permit us to identify the link between our outgoing products and our animals. This way, should any product present a potential safety risk, we’re able to identify exactly where it came from and recall it from the market.

This approach also responds to customers’ right to know how their food is produced, which provides them with peace of mind, as they can fully trust that the product they’re buying is legitimate and fairly traded.



Our advanced quality control program

Over the years, we have developed what is today **the most advanced quality control program in the world**, the Integral Chain Management and Control program (IKB). By implementing stringent auditing standards for each link of the production chain, we have designed a solid, transparent and sustainable system in order to obtain nothing less than **entirely safe premium quality veal** with an optimal shelf life.

We also draw on the expertise of independent organizations such as the

Foundation for Quality Guarantee of the Veal Sector (SKV), which conducts unannounced inspections of producers, calf feeders, veal farmers and meat processing companies to test for the **absence of banned growth-stimulating substances** and carry out regular bacteriological tests. Once the calves are tested for all quality requirements, the SKV issues a **“Controlled Quality Veal” (CQV) certificate**, which guarantees to consumers that the veal they’re buying meets all of the prerequisites for safe consumption.





Our welfare-friendly approach

The health and wellbeing of our animals play an important role in the quality of our products and the sustainability of our industry. **We pay close attention to the way our calves are fed and handled**, in accordance with the European Union Animal Health and Welfare policy, which guarantees that they're not subjected to undue pain or suffering. **Our animals are raised in well-lit, well-ventilated barns** that provide them enough room to groom themselves properly, stand up, lie

down normally and stretch. **They're also raised in group housing, which allows them to interact with other calves.** They are only isolated if they are sick and present a health risk for the rest of the herd, in which case they receive immediate veterinary treatment. Finally, all of our calves are subject to **regular blood tests to make sure they are receiving the nutrients they need** (particularly iron) and to prevent any diseases from spreading.

A European tradition



Milk-based veal as produced today has its origins in Europe, as an offshoot of the dairy farming industry. Indeed, since only female calves could be used for milk production, dairy farmers were left with three by-products that they could not valorize: young male calves, whey from cheese production and skimmed milk from butter production. It was soon discovered that feeding the male calves whey and skimmed milk was an ideal way to produce light-colored, tender veal, and this soon became a popular breeding method in many areas of Europe.

Veal has therefore long been an integral part of European cuisine. Its light color, tender consistency and delicate taste also make it **one of the most highly regarded meats by chefs around the world**. European veal is surprisingly easy to cook and makes an impression every time. **Veal also offers many health benefits:** it's easy to digest, low in cholesterol, and rich in vitamins and minerals, which makes it the healthiest red meat option out there! It is often featured center-of-the-plate in traditional dishes such as osso buco and saltimbocca, but it can also be used to enhance other types of dishes, such as salads or even soups.

Thinly sliced veal flat iron steak with tuna sauce à la Vitello Tonnato

Servings: 4

Preparation time: 30 minutes

Veal product: veal flat iron steak

Difficulty level: *

INGREDIENTS:

- 4 pieces of veal flat iron steak
- 5 tbsp. of olive oil
- Salt
- Pepper
- 400 grams of tuna in water, drained
- 75 grams of crème fraîche
- 50 grams of mayonnaise
- 40 grams of onion
- 20 grams of salted capers
- Juice from 1 ¼ lime
- 90 grams of arugula

PREPARATION:

Take the veal flat iron steaks from the refrigerator, remove the packaging and place them on a flat plate. Brush with olive oil and leave at room temperature for about 20 minutes. Heat a frying pan with a thick bottom at moderate temperature. Fry the veal flat iron steaks for 3 minutes on each side until golden brown. Remove them from the pan and leave them on a hot plate, covered with plastic foil. Put tuna, crème fraîche, mayonnaise, onion, capers and the juice of 1 lime in a blender. Mix until the sauce has a good consistency. Season with pepper and a little salt to taste. Mix the arugula with olive oil, salt and the juice of ¼ lime. Take 4 plates and put 2 tablespoons of tuna sauce on each plate. Cut the veal cuts into thin slices and sprinkle the meat with salt and pepper. Place the tuna on the sauce in the shape of a turret. Divide the arugula over the plates. Put the remainder of the tuna sauce over the veal. Garnish with salted capers.





Get in touch with us to learn more about our trusted and delicious veal!

www.trustedveal.com

info@trustedveal.com

+31 79 3634900