

The Natural Color of Veal

Rose veal is the best veal. Almost daily, a new chef discovers that what he had previously thought about veal color was wrong. Rose veal is the best veal, not white veal. The natural rose color comes from a varied, nutritious diet, including grains, which give the meat a more robust flavor for two reasons:

- First, grains give the meat subtle marbling that infuses the meat with flavor and tenderness that veal is known for.
- Second, grain-fed veal contains more iron and other minerals which add to the delicious flavor and the animals health.

Full Line Available:

6-Bone Racks Chop Ready (RTS)
Cap Off Top Rounds, Trimmed
Boneless Striploin, 0x0 (Down to Silver)
Block Ready Loin - 2x2
BHS (Bottom Round, Knuckle, Sirloin)
Boneless Top Sirloin Butt, Trimmed
Butt Tenderloins
Whole Tenderloins - Equiv -189A
Hindshank Osso Bucco C/C

Foreshank Osso Bucco C/C
Bone-in Short Ribs
16oz. Porterhouse Chops (0" Tail)
Frenched Rib Chops - Portioned
Cheek Meat
Veal Sweetbreads
Veal Sweetbreads "Jumbo Lobes"
Veal Marrow Bones (Cut Femur)
Veal Mixed Bones



Le Québécois is the first veal program to combine USDA approved All Natural status, humane animal husbandry, full traceability, and sustainable farming practices.

*No Added Growth Hormones • No Added Antibiotics
Fed Natural Diet • Humanely Raised*

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