CLASSIC
FINE FOODS

Meat

Beef | Veal | Lamb

MICHELIN 2023 ABU DHABI | CLASSIC FINE FOODS OFFICIAL PARTNER

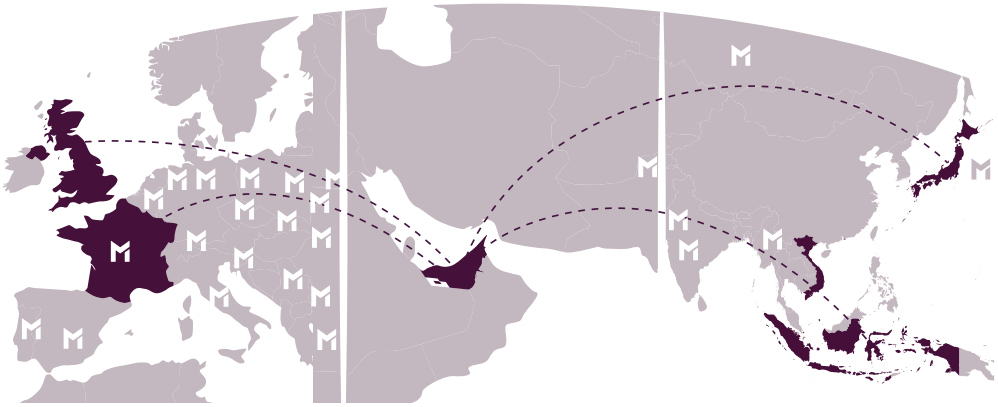
CLASSIC FINE FOODS
OFFICIAL PARTNER, 2022-2023

PART OF METRO

WAGYU BEEF | ANGUS BEEF
MIX BREED | HEREFORD BEEF | CHAROLAIS BEEF
DRY AGED BEEF

FASSONA VEAL | LAMB CUTS

We select the best from the World & bring it to you!



CLASSIC FINE FOODS & METRO LOCATIONS WORLDWIDE

EUROPE

UNITED KINGDOM

FRANCE

MIDDLE EAST

UNITED ARAB EMIRATES

ASIA

JAPAN

HONG KONG

INDONESIA

VIETNAM

MACAU

SINGAPORE

MALAYSIA

10 COUNTRIES

1,000 EMPLOYEES

12,000 CUSTOMERS

150 SERVICE DELIVERY TRUCKS

45,000 SQM2 STORAGE CAPACITY

650 BRAND PARTNERS FROM 32 COUNTRIES

30,000 SKUS

OUR PRESENCE IN UAE

Classic Fine Foods opened its UAE office in 2006 and started its operations within the country, supplying luxury hotels and fine dining restaurants with products imported from abroad. The company has since extended its supplies to the GCC region, as well as Maldives and Seychelles. More than 120 employees are part of Classic Fine Foods UAE, working with new channels in retail, catering companies and now casual dining restaurants.

AROUND THE WORLD

The Classic Fine Foods Company was first registered in 2000 in Hong Kong, and continued its expansion across Asia with the opening of subsidiaries in the Philippines in 2002, Vietnam in 2005, Indonesia in 2007, Macau in 2008 and China in 2012. Expansion into Europe started with the UK in 2004 and France in 2005. Classic Fine Foods also targeted the Middle East opening Classic Fine Foods Dubai in 2006. It is now present in 11 countries, across Europe, Middle East & Asia.

Find out more on our website
www.classicfinefoods.market

Part of METRO

Content

Wagyu
Beef 4

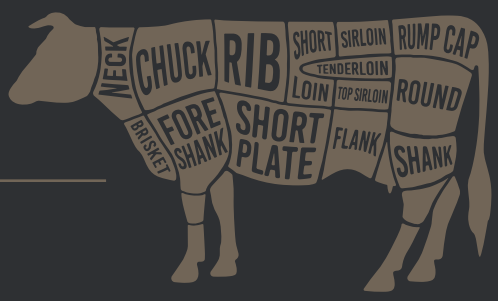
Angus
Beef 8

Meat Cuts
By **Breed** 12

Dry Aged
Beef 16

Fassona
Veal 20

Lamb
Cuts 24



CLASSIC
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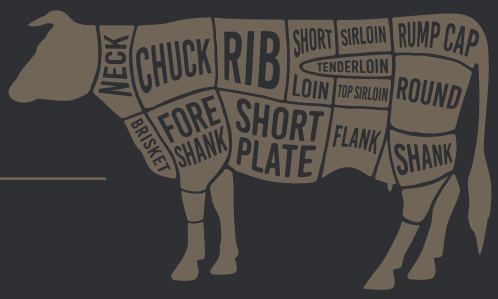
Wagyu
Beef

Stone Axe

Icon XB

Sanchoku



Our **Wagyu** Meat Cuts

OUR BRANDS FROM AUSTRALIA

1

STONE AXE

WAGYU BRANDED BEEF COMPETITION – GOLD MEDAL – 2021 – FULLBLOOD JAPANESE BLACK

WAGYU BRANDED BEEF COMPETITION – CHAMPION – 2021 – GRAND CHAMPION WAGYU

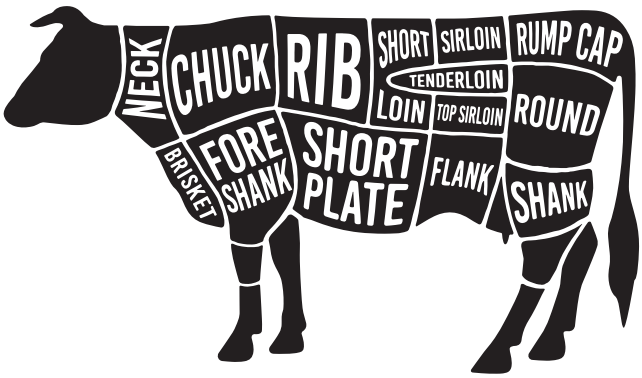
WAGYU BRANDED BEEF COMPETITION – CHAMPION – 2021 – FULLBLOOD JAPANESE BLACK

High altitude, high quality.

Our Full Blood Wagyu beef comes from our breeding herds, dispersed across several breeding farms in New South Wales and Victoria, all of which are managed by Stone Axe's own staff. Each property is situated over 1000m above sea level, resulting in a climate that enhances conditions for the breeding and raising of Full Blood Japanese Black Wagyu. This means our cattle are able to grow and mature to their potential with access to natural shelter, clean fresh air, water and pasture, all in a low-stress environment.

"Our utmost respect for the Japanese art of Wagyu extends to all stages of the animal lifecycle and results in beef of the highest possible quality."

BEEF MARBLING SCORE (BMS)	4/5	6/7	8/9	9
Tenderloin Side Strap Off				
				STONE AXE ST006001
	ICON ICON06014	ICON ICON06001	ICON ICON06002	
	SANCHOKU STAN06007	SANCHOKU STAN06099	SANCHOKU STAN06021	
Striploin 1Rib Bone Off				
				STONE AXE ST006002
	ICON ICON06017	ICON ICON06005	ICON ICON06006	
	SANCHOKU STAN06020	SANCHOKU STAN06114	SANCHOKU STAN06019	
Cube Roll Rib Eye 7 Ribs Bone Off				
				STONE AXE ST006003
	ICON ICON06016/06056	ICON ICON06003/06051	ICON ICON06004/06057	
	SANCHOKU STAN06018	SANCHOKU STAN06113	SANCHOKU STAN06017	
OP Ribs 7 Ribs Bone On				
		ICON ICON06048	ICON ICON06049	
	SANCHOKU STAN06008	SANCHOKU STAN06120	SANCHOKU STAN06148	
Tomahawk 3/4 Ribs Bone On				
				STONE AXE ST006000
	ICON ICON06015	ICON ICON06007	ICON ICON06008	
	SANCHOKU STAN06010	SANCHOKU STAN06121	SANCHOKU STAN06032	
Rump D-Cut				
	ICON ICON06012			
	SANCHOKU STAN06144	SANCHOKU STAN06098		
Rump Rostbiff Cut				
	SANCHOKU STAN06146			
Rump Cap Picana				
	SANCHOKU STAN06127			
Topside/Inside Cap On				
	ICON ICON06018			
	SANCHOKU STAN06128			
	/08036			



Scan to Shop Wagyu

To place your orders, contact:
customerservice@classicfinefoods.ae | +971 (0) 4 870 24 00
www.classicfinefoods.market

2 ICON XB WAGYU

Built on the famous Tajima (但馬) bloodline of the Kuroge Washu breed.

ICON XB Wagyu is built on the famous Tajima (但馬) bloodline of the Kuroge Washu breed and is founded on a full blood Wagyu herd in Tasmania, Australia. ICON XB Wagyu draws on some of the oldest and most renowned Japanese Wagyu genetics, and it shares the genetic predisposition for exceptional marbling, texture and taste for which Japanese Wagyu is world famous.

An eating experience to savour – ICON XB Wagyu truly is the Icon of Australian Beef.

3 SANCHOKU WAGYU by STANBROKE

Family owned Australian integrated beef & cattle company.

Rich, buttery flavour and consistent outstanding quality.

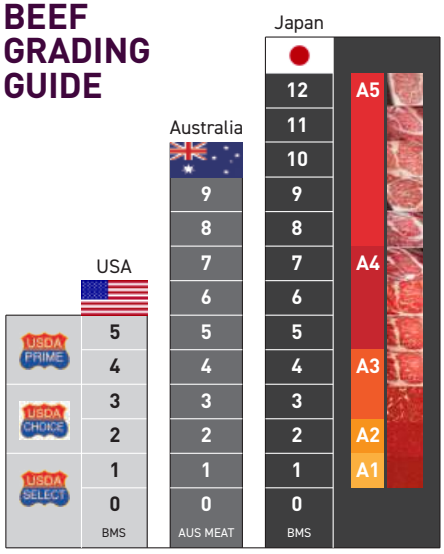
The Japanese philosophy of Sanchoku follows the principal of food and produce being "direct from the source".

This practice promotes transparency between customers and producers, championing the production of the highest quality produce and care to animals. Our Sanchoku Wagyu beef honours this philosophy, blending the finest Japanese Wagyu genetics with the supreme quality and purity of Australian beef.

BEEF MARBLING SCORE (BMS)	4/5	6/7	8/9
Petite Tender			
	ICON ICON06011		
	SANCHOKU STAN06124	SANCHOKU STAN06143	
Tri Tip			
	SANCHOKU STAN06142	SANCHOKU STAN06130	SANCHOKU STAN06137
Flank			
	SANCHOKU STAN06038	SANCHOKU STAN06122	SANCHOKU STAN06139
Inside Skirt			
		SANCHOKU STAN06138	
Bolar Blade			
	SANCHOKU STAN06125	SANCHOKU STAN06145	
Chuck Roll Eye			
	SANCHOKU STAN06140		
Brisket Point End Deckle Off			
		ICON ICON06010	
	SANCHOKU STAN06149		
Navel End Brisket Karibu Plate			
	SANCHOKU STAN06132		
Short Ribs 3/4 Ribs Bone On			
	SANCHOKU STAN06116	SANCHOKU STAN06129	SANCHOKU STAN06135

NO GRADE WAGYU
Cheek Papillade Off
ICON ICON06013
SANCHOKU STAN06119

BEEF GRADING GUIDE



BMS, Beef Marbling Score

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CLASSIC
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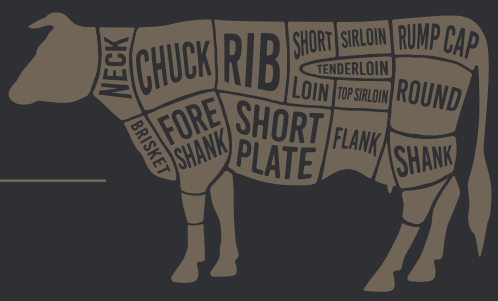
Angus
Beef

Signature Black Angus

Iowa - Premium



Our **Angus** Meat Cuts

Scan to Shop Angus

SIGNATURE BLACK ANGUS

by

STANBROKE

Family owned Australian integrated beef & cattle company.

Grain-fed Signature Black Angus

Signature Black is sourced from the finest Angus genetics. The Angus breed is renowned for its excellent eating quality, consistent marbling and delicious flavour. Our Angus graze on natural pastures for the majority of their lives before moving to a customised feed ration that is designed to optimise eating quality and enable year round consistency.

Iowa Premium

Family Farm Raised • Black Angus

by National Beef

Black Angus Beef

Est. 8 Angus®

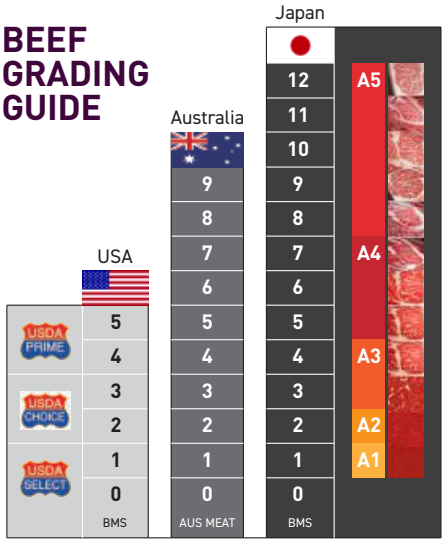
- Family-farm-raised Black Angus Beef
- Cattle fed a corn-rich diet for abundant marbling & flavor
- Flavor so exceptional, every bite is savored
- Sustainable farming, responsibily raised & processed

Our **Angus** Meat Cuts

OUR BRANDS FROM AROUND THE WORLD

BEEF MARBLING SCORE (BMS)	2	3	4
Tenderloin Side Strap Off			
	SIGN. BLACK STAN06001	SIGN. BLACK STAN06026	IOWA EST. 8 ANGUS® SYS06010
Striploin 1Rib Bone Off			
	SIGN. BLACK STAN06003	SIGN. BLACK STAN06025	SIGN. BLACK STAN06024 IOWA EST. 8 ANGUS® SYS06009
Short Loin Slice Bone On			
	SIGN. BLACK STAN06131		SIGN. BLACK STAN06029
Short Loin Whole Bone On			
		SIGN. BLACK STAN06036	
Cube Roll Rib Eye 7 Ribs Bone Off			
	SIGN. BLACK STAN06002	SIGN. BLACK STAN06152	SIGN. BLACK STAN06023 IOWA EST. 8 ANGUS® SYS06008
Tomahawk 3/4 Ribs Bone On			
	SIGN. BLACK STAN06004	SIGN. BLACK STAN06151	
Flank			
	SIGN. BLACK STAN06006		
Outside Skirt Thin Skirt			
	SIGN. BLACK STAN06115		
Oyster Blade			
	SIGN. BLACK STAN06101		
Cheek Papillade Off			
	SIGN. BLACK STAN06053		
Brisket Point End Deckle Off			
	SIGN. BLACK STAN06047	SIGN. BLACK STAN06153	

BEEF GRADING GUIDE



BMS, Beef Marbling Score

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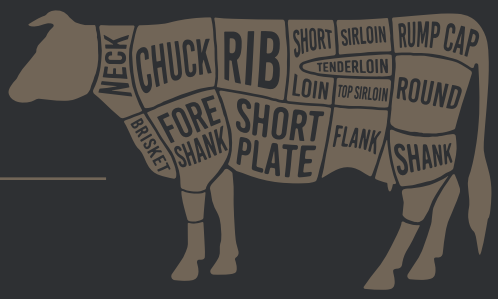
Meat Cuts By **Breed**

Augustus

Hereford

Huguenin

Vercelli



CLASSIC
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Meat Cuts By **Breed**

BREED	AUGUSTUS AUSTRALIA **Mix Breed** 100 DAYS GRAIN FED	HEREFORD ARGENTINA **Hereford** GRASS FED	HUGUENIN FRANCE **Charolais** GRASS FED	VERCELLI ITALY **Fassona** GRASS FED
Tenderloin Side Strap Off				
	AUGUSTUS STAN06014	HEREFORD HERE06001	HUGUENIN HUG06030	VERCELLI VER06052
Striploin 1Rib Bone Off				
	AUGUSTUS STAN06016	HEREFORD HERE06002	HUGUENIN HUG06025	VERCELLI VER06051
Short Loin Slice Bone On				
	AUGUSTUS STAN06013			VERCELLI VER06007
Cube Roll Rib Eye 7 Ribs Bone Off				
	AUGUSTUS STAN06015	HEREFORD HERE06003	HUGUENIN HUG06014	
OP Ribs 7 Ribs Bone On				
	AUGUSTUS STAN06074			
Tomahawk 3/4 Ribs Bone On				
	AUGUSTUS STAN06075			
Rump Rostbiff Cut				
				VERCELLI VER06054
Rump Cap Picana				
		HEREFORD HERE06004		
Eye Round				
				VERCELLI VER06053

CLASSIC FINE FOODS

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OFFICIAL PARTNER, 2022-2023

AUGUSTUS
AUSTRALIA'S FINEST BEEF

STANBROKE
Family owned Australian integrated beef & cattle company.

Deep in the Gulf Country of northwest Queensland is Augustus Station – prime grazing territory since 1881.

Augustus beef comes from our grain-finished cattle and are specifically selected for their grain feeding performance to produce a consistent texture and flavour. These cattle are raised on natural pastures for the majority of their lives before moving to a customised grain ration. It makes for optimum eating quality and year-round consistency.

GARNE HEREFORD

Over the past decade, we have grown as a company by pioneering with honesty and craftsmanship. Our forefathers may have embedded within us an unparalleled appreciation and dependency on agriculture, but our original creativity and expertise continue to power our efforts to give the world premium quality and superior tastes. As part of the Linden Food Group, we compliment their vast scale and capabilities with our unique artisanal approach to award-winning meat.

Our Irish heritage and its exclusiveness are not only dependent on Fermanagh's abundance of soft temperate rain, but the heritage and tradition through the people and families that have nurtured the land and its produce.

Huguenin work to order only and do everything possible to ensure you are completely satisfied. Each order is tailor-made by our team of butchers: selection, maturation, deboning, cutting and, where required, cooking.

HUGUENIN

BREED	AUGUSTUS AUSTRALIA Mix Breed 100 DAYS GRAIN FED		HEREFORD ARGENTINA Hereford GRASS FED	
Flap			HEREFORD	HERE06014
Flank	AUGUSTUS	STAN06079	HEREFORD	HERE06013
Thick Skirt Hanging Tender	AUGUSTUS	STAN06052		
Outside Skirt Thin Skirt	AUGUSTUS	STAN06073	HEREFORD	HERE06012
Chuck Roll	AUGUSTUS	STAN06096		
Brisket Point End Deckle Off	AUGUSTUS	STAN06081		
Short Ribs 3/4 Ribs Bone On	AUGUSTUS	STAN06012	HEREFORD	HERE06007
Cheek Papillade Off	AUGUSTUS	STAN06011		

Scan to shop by Breed

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CLASSIC
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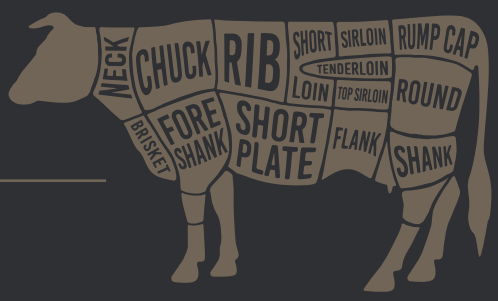
Dry Aged
Beef

Kettyle

Constantino



CLASSIC
FINE FOODS

DRY AGED BEEF

Kettyle / Constantino

CLASSIC
FINE FOODS

Dry Aged Meat Cuts

IRISH FOODS
Kettyle
Original by Tradition

IRISH GRASS FED DRY-AGED BEEF

(21 DAYS DRY AGED)

The core product is 'Irish Grass Fed Dry-Aged Beef' and is in demand from chefs and retailers due to the exceptional flavour and tenderness produced as a result of the highly controlled maturation process. The dry ageing process is a traditional process that requires the meat to be matured on the bone for a minimum of 21 days. The lush Irish grass and the best genetic preconditions of the cattle are reflected in the meat quality. The meat is very tender and succulent.

CONSTANTINO MORO
-BEEF-

YOUNG MOUNTAIN VALENCIAN BEEF

(21 DAYS DRY AGED)

Constantino Moro is a producer of superior quality, located near Valencia, in Spain. Their selection of dry-aged beef is issued from the mountain beef breed, fed with fresh wild grass as well as grain, for about 15 months.

Classic Fine Foods has selected Spanish cuts aged for 21 days, following a rigorous process, the secret of Constantino Moro dry-aged meat.

BREED	IRELAND Angus		SPAIN Galician	
Tenderloin Side Strap Off	KETTYLE	KET06001	GALICIAN	CONS06006
Striploin 1Rib Bone Off	KETTYLE	KET06003	GALICIAN	CONS06005
Short Loin Slice Bone On	KETTYLE	KET06008		
Cube Roll Rib Eye 7 Ribs Bone Off	KETTYLE	KET06004	GALICIAN	CONS06004
OP Ribs 7 Ribs Bone On	KETTYLE	KET06006	GALICIAN	CONS06007
Tomahawk 3/4 Ribs Bone On	KETTYLE	KET06007		
Thick Skirt Hanging Tender	KETTYLE	KET06016		
Brisket Point End Deckle Off	KETTYLE	KET06015		
Short Ribs 3/4 Ribs Bone On	KETTYLE	KET06013		

Scan to Shop Dry Aged

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CLASSIC
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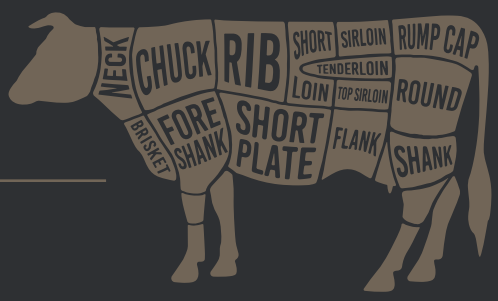
Fassona
Veal

Vercelli


NECK
CHUCK
RIB
SHORT
SIRLOIN
RUMP CAP
TENDERLOIN
LOIN
TOP SIRLOIN
ROUND
BRISKET
FORE SHANK
SHORT PLATE
FLANK
SHANK

CLASSIC FINE FOODS

Fassona **Veal** Cuts

Scan to Shop Veal

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CLASSIC FINE FOODS
OFFICIAL PARTNER, 2022-2023

GRUPPO VERCELLI

The excellence of the Italian veal

Gruppo Vercelli, one great passion running through two generations: Italian veal of high quality!

The history of the Vercelli Group starts over 50 years ago, when the Vercelli brothers, Pietro and Vittorio began to trade in cattle on the Italian and foreign markets.

Today the Group is the market leader for its scale of production and for the level of integration within the national supply chain. While it is still the family who provides the main support through its commitment and experience. Vercelli carries on the family tradition and passion: excellence in the supply of Italian veal, guaranteed from the farm all the way to the table.

The Farming of veal calves – born and reared in Italy – takes place in facilities that are managed by the Vercelli Group, in full compliance with the highest product and processing standards, compulsory and/or voluntary, for animal welfare and meat safety and according to the ISO 9001 standard, adopted by the Group.

The animals are born in Italy and are reared on accurately selected feeds, as part of a high-quality food supply chain.

FASSONA VEAL

ITALY

BREED	Fassona CHILLED		Fassona FROZEN	
Tenderloin	VERCELLI	VER06003	VERCELLI	VER06017
Striploin	VERCELLI	VER06002	VERCELLI	VER06015
Rack Frenched	VERCELLI	VER06012	VERCELLI	VER06020
Rump	VERCELLI	VER06035		
Topside	VERCELLI	VER06041	VERCELLI	VER06034
Eye Round	VERCELLI	VER06004	VERCELLI	VER06023
Blade/Shoulder Bone On			VERCELLI	VER06018
Blade/Shoulder Bone Off			VERCELLI	VER06061
Belly/Brisket Bone On			VERCELLI	VER06014

Certificates for slaughtering

UNI EN ISO 9001 CSQA cert. N°2724 "Slaughtering, cutting and vacuum packaging of fresh and frozen beef. Storage of merchandise for third-parties and marketing of pork and sheep meats"

BRC GLOBAL STANDARD-FOOD cert. N°BRC-IS 6260 "Slaughtering, cutting and vacuum packaging of fresh and frozen beef"

IFS cert. N°IFS-IS 2015-5239 "Slaughtering, dissection and vacuum-packaging in plastic bag of fresh and frozen bovine meat. Production (mixing with flavoring) and packaging of meat preparations ready to bake in vacuum bag suitable for cooking"

HALAL ITALIA Cert. N° 537 del 9/3/2020 "Ritual slaughtering, cutting and deboning cattle according to the Islamic rite".

Certificates of traceability within the farming and food supply chain UNI EN ISO 22005 CSQA cert n° 35304: Product traceability from farming to delivery to the Client of the finished, packaged product. Supply chain items: Farming, Slaughtering, Quartering, Food Processing Centre, Manager."
This certificate applies to products labelled "Il Vitello di Casa Vercelli".

FASSONA VEAL

BREED	ITALY			
	Fassona CHILLED		Fassona FROZEN	
Belly/Brisket Bone Off	VERCELLI	VER06009	VERCELLI	VER06031
Short Ribs			VERCELLI	VER06039
Leg Entire Bone On			VERCELLI	VER06037
Shank (Hind) Entire Bone On			VERCELLI	VER06029
Shank (Hind) Slice Osso Bucos Bone On	VERCELLI	VER06048	VERCELLI	VER06043
Cheeks			VERCELLI	VER06026
Tail Entire			VERCELLI	VER06045

CLASSIC
FINE FOODS

Lamb
Cuts

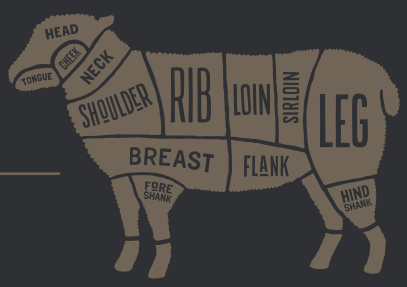
Tasmanian

Margra

Sanger

Pasatores

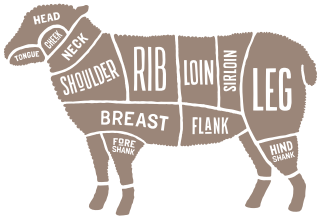
Rhug Estate



Lamb cuts

OUR BRANDS FROM AROUND THE WORLD

	TASMANIAN	MARGRA	SANGER	PASATORES	RHUG ESTATE	
	AUSTRALIA			SPAIN	WALES	
BREED	Merino/X	White	X	Spanish	North Country Mule PGI	SALT MARCH
Tenderloin						
				PASATORES PAS06006		
Short Loin/Saddle Bone On						
	TASMANIAN ICON08011	MARGRA ICON08021		PASATORES PAS06005	RHUG ESTATE PGI RHUG06021 ❄	
Short Loin/Saddle Bone Off						
				PASATORES PAS06004 PAS06010	RHUG ESTATE PGI RHUG06020	
Short Loin/Saddle Bone Off Fat Off						
						RHUG ESTATE SALT MARCH RHUG06009 ❄
Rack Frenched Cap On Vertebrae Off						
	TASMANIAN ICON08009		SANGER SANG06021	PASATORES PAS06002	RHUG ESTATE PGI RHUG02009 RHUG02016 ❄	RHUG ESTATE SALT MARCH RHUG06008
Rack Cap On Vertebrae Off						
		MARGRA ICON08018	SANGER SANG06020			
Shoulder Forequarter Bone On Square Cut						
	TASMANIAN ICON08012					
Shoulder Bone On Shank On						
				PASATORES PAS06001		RHUG ESTATE SALT MARCH RHUG06003 ❄
Shoulder Bone On Oyster Cut Shank Off						
		MARGRA ICON08020				
Shoulder Bone Off Oyster Cut Shank Off						
			SANGER SANG06025			
Shoulder Bone Off Shank Off						
	TASMANIAN ICON06052			PASATORES PAS06008		



CLASSIC FINE FOODS

Lamb cuts

	TASMANIAN	MARGRA	SANGER	PASATORES	RHUG ESTATE	
	AUSTRALIA			SPAIN	WALES	
BREED	Merino/X	White	X	Spanish	North Country Mule PGI	SALT MARCH
Leg Bone Off Shank & Chump Off	TASMANIAN ICON08010					
Leg Bone Off Shank Off & Chump Off		MARGRA ICON08019				
Leg Bone On Shank On Chump Off						RHUG ESTATE SALT MARCH RHUG06019
Leg Bone On Shank & Chump Off	TASMANIAN ICON08016		SANGER SANG06024			RHUG ESTATE SALT MARCH RHUG06002 ❄
Leg Bone Off Medaillon Tournedos Cut				PASATORES PAS06007		
Shank Hind	TASMANIAN ICON08013		SANGER SANG06022			
Neck Bone On						
Neck Bone Off	TASMANIAN ICON08014			PASATORES PAS06009		
Neck Bone Off Fillet	TASMANIAN ICON08015					
Ribs Set Bone On				PASATORES PAS06003		

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