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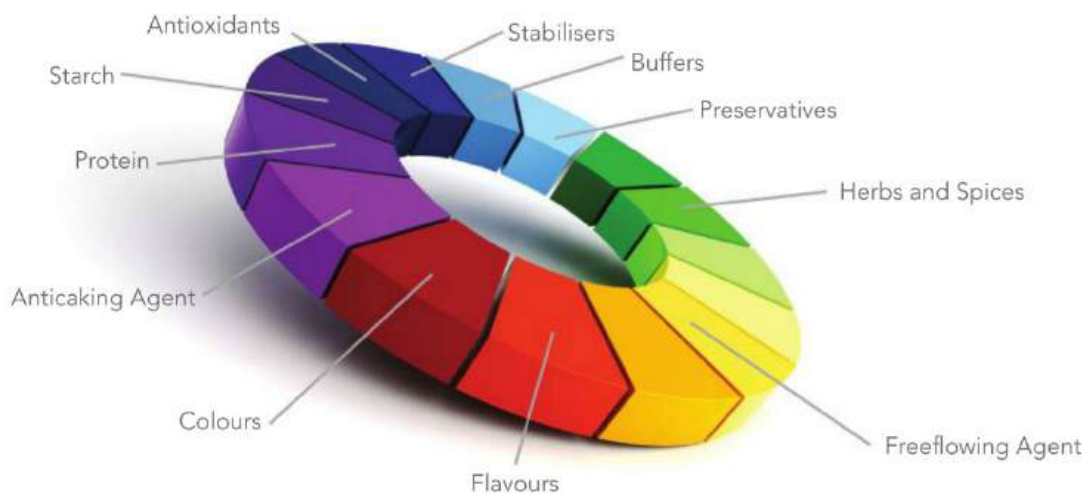
The Batch Pack System

Advantages

Batch Packs Offer You The Following Advantages:

Convenient Time Saving	- eliminates the need for weighing separate ingredient quantities.
Consistency of Flavour	- each batch of product you prepare will contain the same, accurately weighed ingredients, giving you better quality control. Preservatives and cures, where applicable, are packed separately within the Batch Pack.
Reduced Stock Holding	- a variety of ingredients need not be held in stock. All the ingredients you require are blended in their correct proportions in each Batch Pack.
Eliminated Wastage	- no spillage or spoilage of separate ingredients as Batch Pack contents are pre-weighed and the total contents of each pack is used.
Freshness	- Batch Packs are only opened prior to use. Non-Batch Pack ingredients, once opened, can lose their freshness if only partly utilised.
Quality Control	- the quality of raw materials used in each blend is carefully monitored and controlled by Crown National through its Microsafe® process.
Batch Control	- each Batch Pack contains a production batch number which allows Crown National to track the raw materials used in the unlikely event of a quality problem.

A TYPICAL BATCH PACK CONTENTS COULD INCLUDE:



Applications:

Meat Products	- fresh sausages such as boerewors, beef, pork, mutton, chicken sausage and braaiwors. - cured and dried sausage such as pepperoni, salami, cabanossi and droëwors. - cured meat cuts such as ham, biltong and bacon. - smoked and cooked sausage such as russians, viennas, kassegriller, frankfurters. - emulsion products such as loaves, french polony, viennas, pates, mortadella and frankfurters.
Poultry Products	- injection brine for pumping of whole birds and portions.
Sauces and Condiments	- dry and wet cook in sauces, marinades, sauces and basting.
Baked Goods	- pizza dough, breads, cakes and buns etc.

And any other applications where combinations of functional ingredients are used in a batch system.

Meat Blocks



How To Cost A Meat Block

TYPICAL MEAT BLOCK COSTING USING A BOEREWORS PRODUCT AS AN EXAMPLE:

Beef	(80:20)	20.0 kg	@ R	35.00 /kg	= R	700.00
Pork	(70:30)	10.0 kg	@ R	28.00 /kg	= R	280.00
Vinegar	5%	1.0 litres	@ R	2.60 /Litre	= R	2.60
Water		1.0 kg	@ R	-	= R	-
Boerewors Batch Pack		1.1 kg	@ R	59.00/kg	= R	64.90
TOTAL		33.1 kg			= R	1 047.50

COST OF MEAT BLOCK/kg (i) R 1 047.50 ÷ 33.1 kg = R 31.65/kg*

(*This excludes the cost of the casing).

THE COST OF THE CASING CAN BE CALCULATED AS FOLLOWS:

Fill one bundle of the casing, weigh the end product and divide the number of kilograms into the cost per bundle to give a cost per kilogram.

EXAMPLE:

Casing costs	R	59.95 /bundle
Filled bundle weighs		48.00 kg

COST OF CASING (ii) = R 1.25 /kg

Cost of meat block (i)	= R	31.65/kg
Cost of casing (ii)	= R	1.25/kg

TOTAL PRODUCT COST = R 32.90/kg (excluding the cost of packaging and labour).

NOTE: Prices of meat, spices and casings fluctuate. The prices used above are merely for the purpose of example.

Meat block to be used for costing purposes - don't forget to add the cost of casing.

Beef	@	R	=	R
Pork	@	R	=	R
Vinegar	@	R	=	R
Water	@	R	=	R
Batch Pack	@	R	=	R
Cost of Casing	@	R	=	R

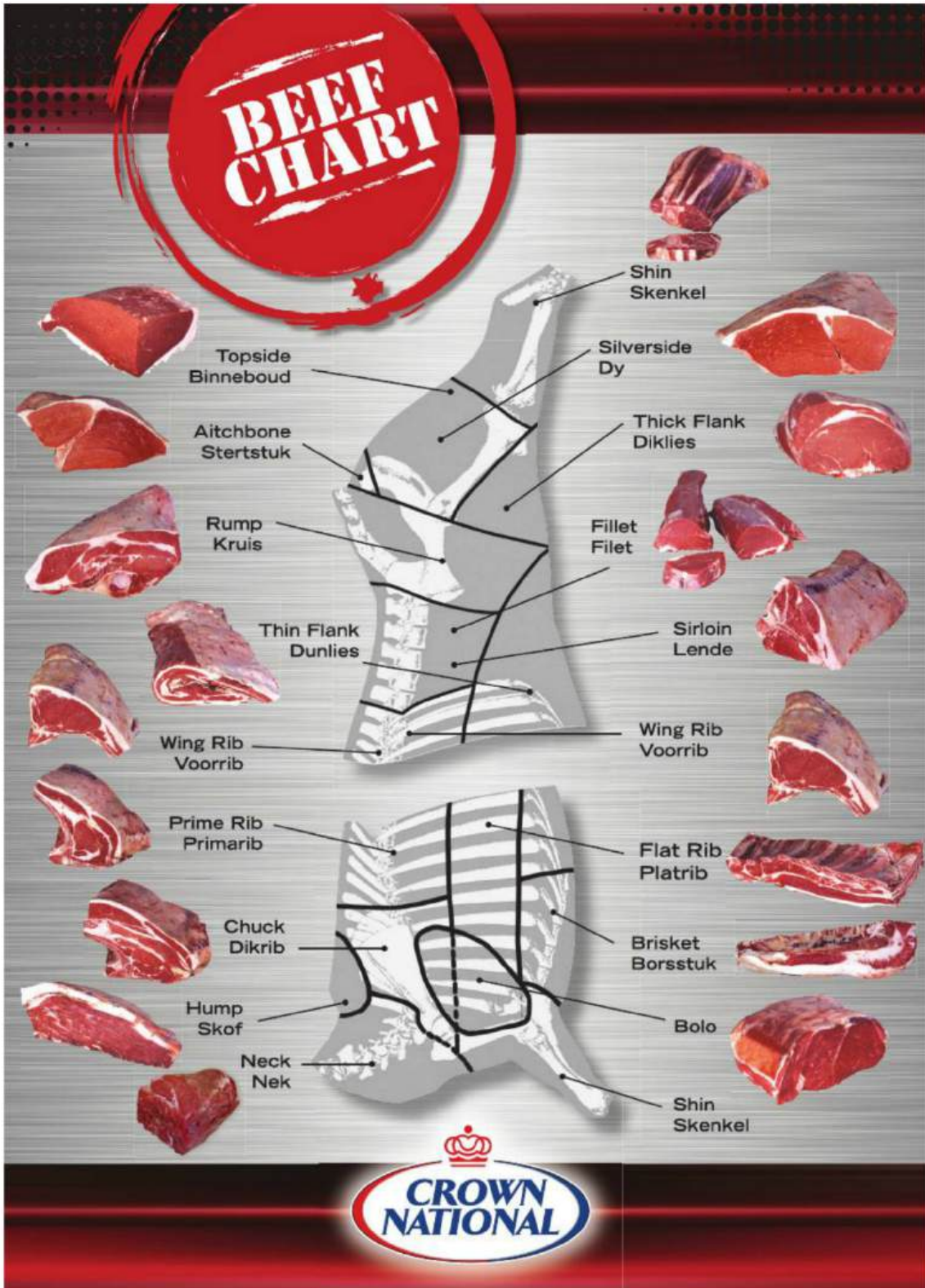
kg = R

Cost per kg is therefore R _____ finished product

Meat Cut Identification



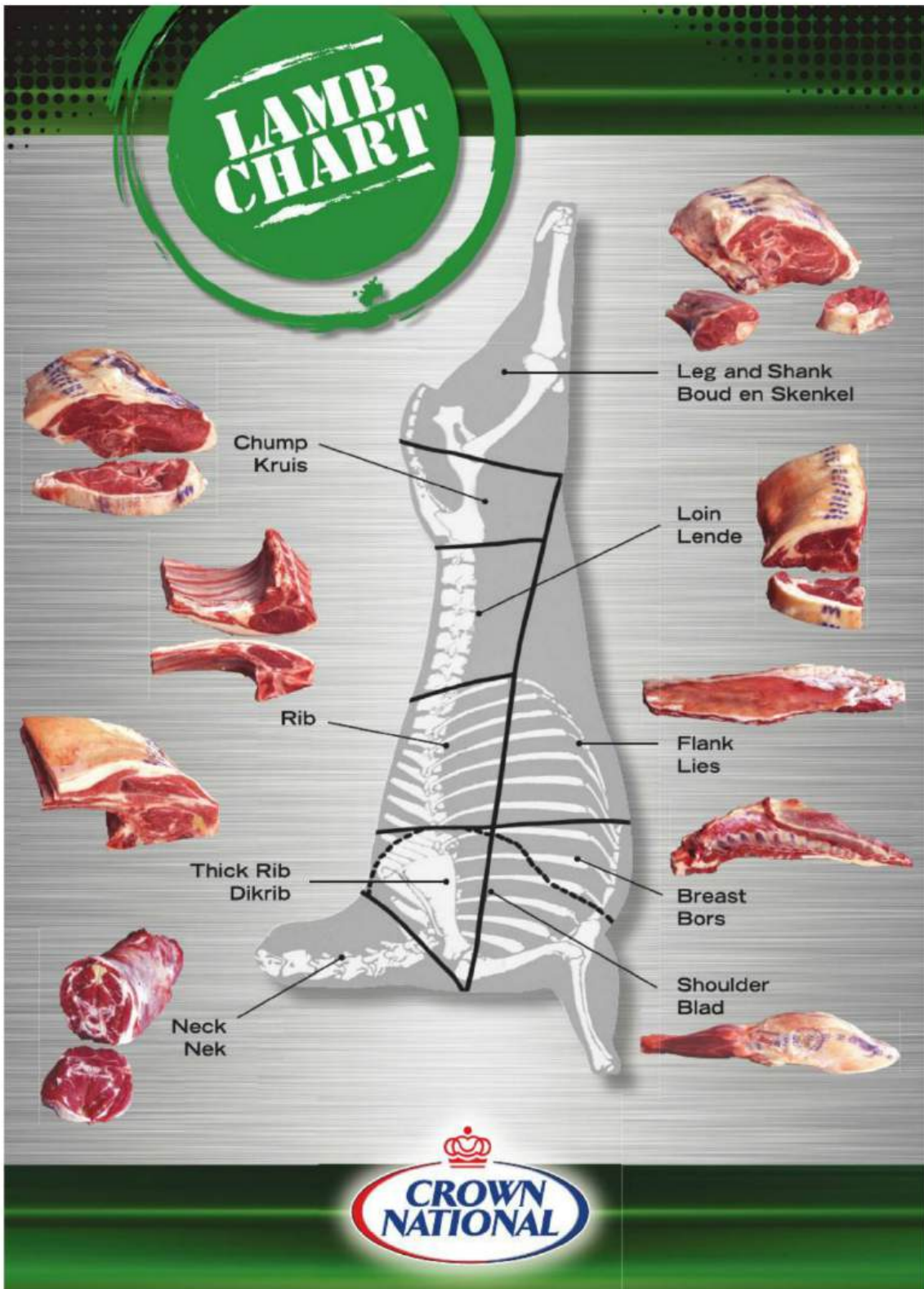
Beef



Meat Cut Identification



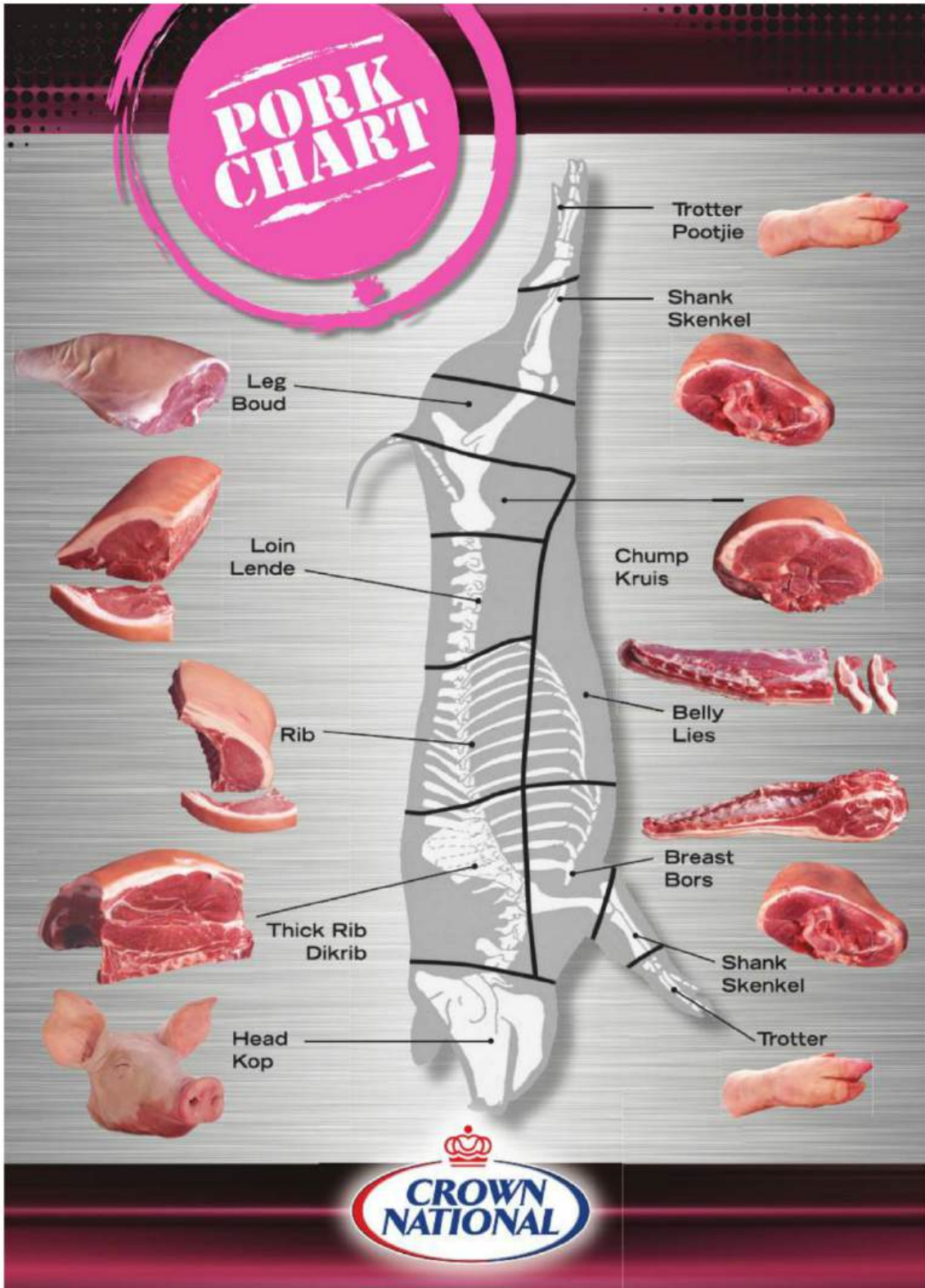
Lamb



Meat Cut Identification



Pork



Fresh Meat Products



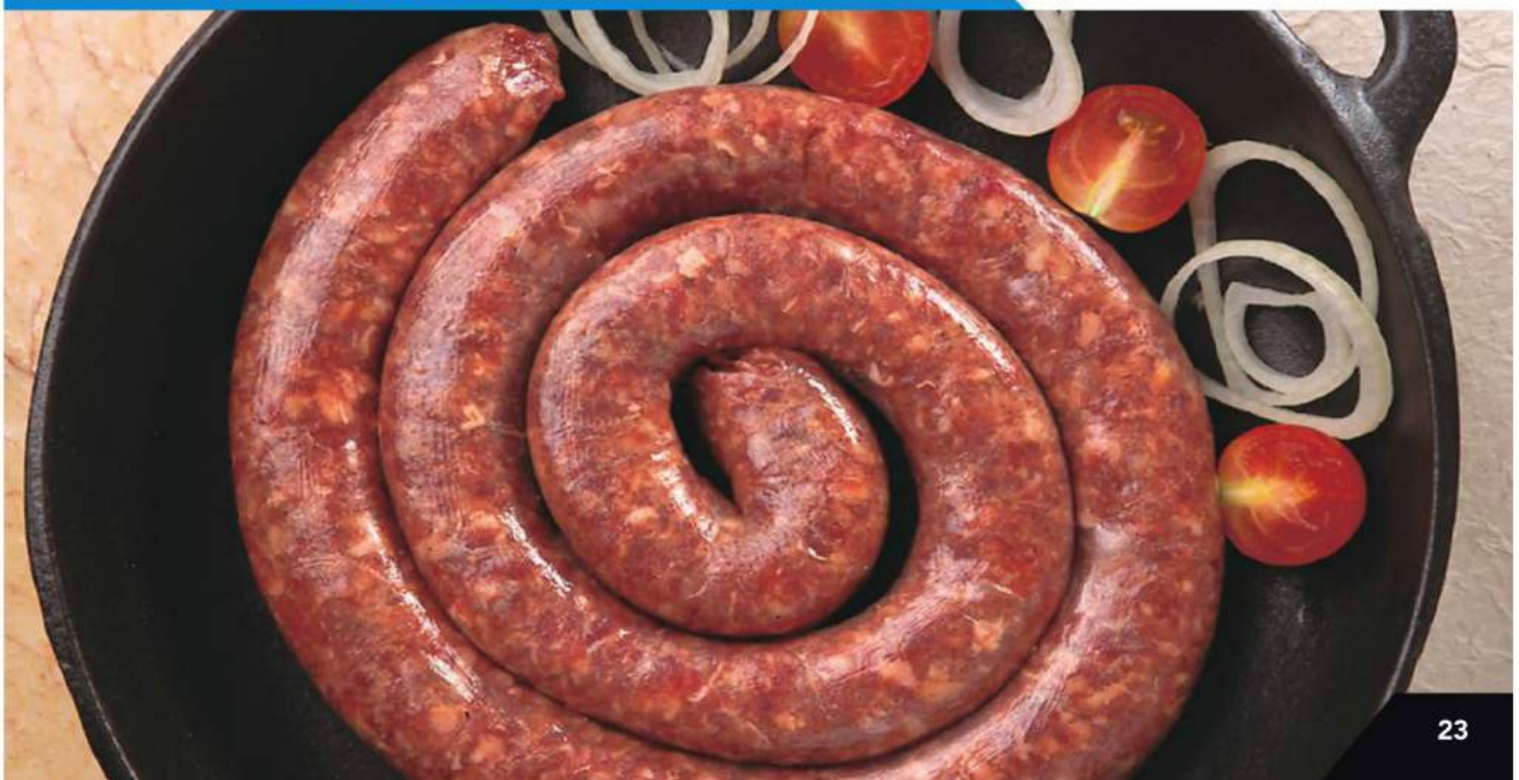
Introduction

With the ever increasing price of fresh* meat, we at Crown National offer products that enable you to achieve the best possible yields from your fresh meat. Our Batch Packs system combines food science, sensory technology, and analytical chemistry to ensure that the Boerewors, Bangers or Burgers that you produce will achieve the maximum profit margin at the retail counter.

Our Food Additives for fresh meat products, similarly, are designed to provide the best possible functionality at the most economical usage levels. The Microsafe® food safety programme ensures that every Crown National product you use in your business is backed by sound food safety and quality principals.

* The term fresh is to indicate uncooked product.

OUMA'S® BOREWORS



Fresh Meat Products



Boerewors



What is Boerewors

Any sausage sold under a name in which the word "boerewors" appears either by itself or in combination with any other word or expression.

Compositional Requirements:

- (1) Raw boerewors shall be manufactured from the meat of an animal of the bovine, ovine, porcine or caprine species or from a mixture of two or more thereof, shall be contained in an edible casing, and -
 - (a) shall contain a minimum of 90 percent total meat content and not more than 30 percent fat content;
 - (b) shall contain no offal except where such offal is to be used solely as the casing of the raw boerewors;
 - (c) shall contain no mechanically recovered meat;
 - (d) may contain a maximum of 0,02 grams of calcium per 100 gram of the product mass.

- (2) In or in connection with the manufacture of raw boerewors, no ingredients shall be added except -
 - (a) cereal products or starch;
 - (b) vinegar, spices, herbs, salt or other harmless flavourants;
 - (c) permitted food additives;
 - (d) water.



View our video on 'HOW TO MAKE BOEREWORS' by scanning this QR code on your smart phone or by going to:
<http://www.youtube.com/watch?v=mbAOBxorra8>

How To Make Boerewors

EQUIPMENT PREPARATION:

1. Ensure that equipment is clean.
2. Ensure mincer knives and plates are sharp. Run fat through mincer prior to mincing.
3. Place a nozzle correlating with the diameter of the casing onto the filler.

PREPARATION:

1. Rinse and soak Gold Crown® Casings.
2. Pre-cool all meat to 0° C.
3. Chill water to 2° C.

METHOD:

1. Weigh off suggested meat and mince through 13 mm plate.
2. Add the Crown Batch Pack to the chilled water, mix thoroughly and allow to stand for 15 - 20 minutes.
3. Combine minced meat with Crown Batch Pack/water mixture.
4. Mix well and mince through 4.5 mm for boerewors, braaiwors and wors or 3 mm plate for sausage products.
5. Put the meat mixture into the filler and charge the nozzle with washed Gold Crown® Casing. Fill slowly.
6. Allow completed boerewors to mature for 12 hours by hanging in a refrigerated room.

NOTE: The above production method is also applicable in the manufacture of wors, braaiwors and all kinds of sausage products.



Flavour perfected with roasted coriander!

Crown National's Ouma's Boerewors is the finest example of a recipe perfected over time. Presenting medium flavour with roasted coriander, Ouma's is the choice of butchers and their customers countrywide.

Available from all your local Crown National Stores and Leading Butcheries Nationwide.



www.crownnational.co.za

Fresh Meat Products



Boerewors

TOP SELLER

Ouma's® Boerewors

Medium flavour with roasted coriander.

1.1 kg

CODE: 4420152



MEAT BLOCK

Beef	(70:30)	20.0 kg
Pork	(70:30)	10.0 kg
Ice Water		2.0 kg
Ouma's® Boerewors Batch Pack		1.1 kg
TOTAL		33.1 kg

TOP SELLER

Traditional Boerewors

Mild to medium flavour with a good colour. Profile consists of a strong meaty note enhanced by coriander, cloves and nutmeg with a hint of paprika for colour.

1 kg

CODE: 4402565



MEAT BLOCK

Meat	(70:30)	20.0 kg
Ice Water		1.0 kg
Traditional Boerewors Batch Pack		1.0 kg
TOTAL		22.0 kg

Burgherswors®

Medium to spicy flavour typical of the traditional boerewors recipes.

1 kg

CODE: 4420851



MEAT BLOCK

Beef	(70:30)	24.0 kg
Pork	(50:50)	12.0 kg
Rusk		1.0 kg
Crown Vinegar		1.0 kg
Gramas® Worcester Sauce		0.5 kg
Ice Water		2.0 kg
Burgherswors® Batch Pack		1.0 kg
TOTAL		41.5 kg

Centenary Boerewors

Celebrating 100 years of flavour, Crown National introduces Centenary Boerewors. Timeless great flavour!

1.1 kg

CODE: 4400301



MEAT BLOCK

Beef	(80:20)	30.00 kg
Ice Water		2.00 kg
Centenary Boerewors Batch Pack		1.10 kg
TOTAL		33.1 kg

Classic® Boerewors

Medium flavour with a good colour. Flavour profile includes notes of coriander, black pepper, cloves and nutmeg.

1 kg

CODE: 4402185



MEAT BLOCK

Meat	(70:30)	20.00 kg
Ice Water		1.00 kg
Crown Vinegar		0.25 kg
Classic® Boerewors Batch Pack		1.00 kg
TOTAL		22.25 kg



PROUDLY SUPPORTING

Project
RHINO KZN

STOP WILDLIFE CRIME

100 YEARS OF FLAVOUR



For every product sold in the Centenary Range,
to participating stores nationwide

Crown National is contributing to Project Rhino KZN's work to

**SAVE SOUTH AFRICA'S
ENDANGERED RHINOS**

For further information go to: www.crownnational.co.za



Fresh Meat Products



Boerewors

<p>Country Boerewors</p> <p>Spicy flavour with a predominant coriander note. Excellent colour.</p> <p>1 kg CODE: 4420852</p>		<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Beef</td> <td>(70:30)</td> <td>15.0 kg</td> </tr> <tr> <td>Pork</td> <td>(50:50)</td> <td>10.0 kg</td> </tr> <tr> <td>Ice Water</td> <td></td> <td>2.0 kg</td> </tr> <tr> <td>Country Boerewors Batch Pack</td> <td></td> <td>1.0 kg</td> </tr> <tr> <td>TOTAL</td> <td></td> <td>28.0 kg</td> </tr> </table>	Beef	(70:30)	15.0 kg	Pork	(50:50)	10.0 kg	Ice Water		2.0 kg	Country Boerewors Batch Pack		1.0 kg	TOTAL		28.0 kg
Beef	(70:30)	15.0 kg															
Pork	(50:50)	10.0 kg															
Ice Water		2.0 kg															
Country Boerewors Batch Pack		1.0 kg															
TOTAL		28.0 kg															
<p>Plaaswors</p> <p>Spicy flavour with top notes of clove and nutmeg.</p> <p>1.1 kg (CT) CODE: 4408778 1.1 kg CODE: 4420063</p>		<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Meat</td> <td>(70:30)</td> <td>30.0 kg</td> </tr> <tr> <td>Ice Water</td> <td></td> <td>1.0 kg</td> </tr> <tr> <td>Crown Vinegar</td> <td></td> <td>1.0 kg</td> </tr> <tr> <td>Crown Plaaswors Batch Pack</td> <td></td> <td>1.1 kg</td> </tr> <tr> <td>TOTAL</td> <td></td> <td>33.1 kg</td> </tr> </table>	Meat	(70:30)	30.0 kg	Ice Water		1.0 kg	Crown Vinegar		1.0 kg	Crown Plaaswors Batch Pack		1.1 kg	TOTAL		33.1 kg
Meat	(70:30)	30.0 kg															
Ice Water		1.0 kg															
Crown Vinegar		1.0 kg															
Crown Plaaswors Batch Pack		1.1 kg															
TOTAL		33.1 kg															
<p>Farmstyle Boerewors</p> <p>A typical farmstyle boerewors strong in coriander and a blend of spice extracts to round-off the flavour.</p> <p>1 kg CODE: 4420854</p>		<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Meat</td> <td>(70:30)</td> <td>20.0 kg</td> </tr> <tr> <td>Ice Water</td> <td></td> <td>1.0 kg</td> </tr> <tr> <td>Farmstyle Boerewors Batch Pack</td> <td></td> <td>1.0 kg</td> </tr> <tr> <td>TOTAL</td> <td></td> <td>22.0 kg</td> </tr> </table>	Meat	(70:30)	20.0 kg	Ice Water		1.0 kg	Farmstyle Boerewors Batch Pack		1.0 kg	TOTAL		22.0 kg			
Meat	(70:30)	20.0 kg															
Ice Water		1.0 kg															
Farmstyle Boerewors Batch Pack		1.0 kg															
TOTAL		22.0 kg															
<p>Gold Crown® Boerewors</p> <p>A well balanced flavour with a hint of clove and excellent colour.</p> <p>600 g CODE: 4403250</p>		<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Beef</td> <td>(80:20)</td> <td>10.0 kg</td> </tr> <tr> <td>Pork</td> <td>(70:30)</td> <td>4.0 kg</td> </tr> <tr> <td>Ice Water</td> <td></td> <td>1.0 kg</td> </tr> <tr> <td>Gold Crown® Boerewors Batch Pack</td> <td></td> <td>0.6 kg</td> </tr> <tr> <td>TOTAL</td> <td></td> <td>15.6 kg</td> </tr> </table>	Beef	(80:20)	10.0 kg	Pork	(70:30)	4.0 kg	Ice Water		1.0 kg	Gold Crown® Boerewors Batch Pack		0.6 kg	TOTAL		15.6 kg
Beef	(80:20)	10.0 kg															
Pork	(70:30)	4.0 kg															
Ice Water		1.0 kg															
Gold Crown® Boerewors Batch Pack		0.6 kg															
TOTAL		15.6 kg															
<p>Goudveld® Boerewors</p> <p>Flavoured in the traditional "Transvaal" way, with strong coriander notes supported by a hint of cloves, nutmeg and black pepper.</p> <p>1.1 kg CODE: 4420000</p>		<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Meat</td> <td></td> <td>30.0 kg</td> </tr> <tr> <td>Ice Water</td> <td></td> <td>2.0 kg</td> </tr> <tr> <td>Goudveld® Boerewors Batch Pack</td> <td></td> <td>1.1 kg</td> </tr> <tr> <td>TOTAL</td> <td></td> <td>33.1 kg</td> </tr> </table>	Meat		30.0 kg	Ice Water		2.0 kg	Goudveld® Boerewors Batch Pack		1.1 kg	TOTAL		33.1 kg			
Meat		30.0 kg															
Ice Water		2.0 kg															
Goudveld® Boerewors Batch Pack		1.1 kg															
TOTAL		33.1 kg															

Fresh Meat Products



Boerewors

Kalahari Boerewors®

A typical African flavour.



0.9 kg CODE: 4402188

MEAT BLOCK

Beef	(80:20)	15.0 kg
Pork	(70:30)	7.0 kg
Crown Vinegar		0.7 kg
Ice Water		0.7 kg
Kalahari Boerewors® Batch Pack		0.9 kg
TOTAL		24.3 kg

Pioneer® Boerewors

Rich, tangy flavour and good colour.



1 kg CODE: 4420233

MEAT BLOCK

Beef	(80:20)	16.0 kg
Pork Trims	(50:50)	12.0 kg
Ice Water		2.0 kg
Pioneer® Boerewors Batch Pack		1.0 kg
TOTAL		31.0 kg

Rugby Boerewors

Balanced notes of cloves, pepper and coriander to complement the game.



1.1 kg CODE: 4408450

MEAT BLOCK

Meat		30.0 kg
Ice Water		2.0 kg
Rugby Boerewors Batch Pack		1.1 kg
TOTAL		33.1 kg

RUGBY BOEREWORS



Fresh Meat Products



Boerewors

Voortrekker Boerewors

Soos oom Joos dit gemaak het. Roasted coriander with strong cloves and spicy nutmeg notes. A tried and tested recipe known to Crown for more than 50 years.



1 kg CODE: 4420546

MEAT BLOCK

Beef	(80:20)	16.0 kg
Pork	(70:30)	12.0 kg
Ice Water		2.0 kg
Voortrekker Boerewors		
Batch Pack		1.0 kg
TOTAL		31.0 kg

Wapad Boerewors

A delicious blend of coriander and cloves that makes a perfect boerewors for the braai.



1 kg CODE: 4430237
3 kg CODE: 4402184

MEAT BLOCK

Beef	(80:20)	16.0 kg
Pork	(70:30)	12.0 kg
Ice Water		2.0 kg
Wapad Boerewors Batch Pack		1.0 kg
TOTAL		31.0 kg

WAPAD BOEREWORS



Fresh Meat Products



Boerewors Concentrates

Crown "S" Boerewors - Coarse

A well rounded and balanced boerewors with no strong predominant flavour.

10 kg

CODE: 4420180

DOSAGE RATE

- 7,5 g Crown "S" per kg end product.
- Add 14 - 16 g salt per kg end product.

Suggested use of 5% of liquid with the meat, spice and salt to end product
This could be made up by water and/or Grama's® Worcester sauce and Crown vinegar.

Nattipak Boerewors

A typical boerewors of medium strength with a definite coriander flavour.

16 x 125 g

CODE: 4402028

DOSAGE RATE

- 125 g Nattipak per 50 kg end product.
- Add 14 - 16 g salt per kg end product.

Suggested use of 5% of liquid with the meat, spice and salt to end product
This could be made up by water and/or Grama's® Worcester sauce and Crown vinegar.

CROWN 'S' BOEREWORS COARSE



Fresh Meat Products



Wors

TOP SELLER

Legends Wors

Become a Legend in your own right with this top selling wors blend.



1.4 kg

CODE: 4420905

MEAT BLOCK

Beef		6.8 kg
Fat		3.0 kg
Ice Water		3.7 kg
Crown Vinegar		0.1 kg
Legends Wors Batch Pack		1.4 kg
TOTAL		15.0 kg

Chakalaka Wors

It's very, very popular; this unique South African flavour is growing! Flavour profile consists of coriander, ginger, nutmeg, garlic, onion flakes, a dash of tang and a pinch of curry to tickle the taste buds.



1 kg

CODE: 4441013

MEAT BLOCK

Beef	(70:30)	12.5 kg
Ice Water		3.0 kg
Chakalaka Wors Batch Pack		1.0 kg
TOTAL		16.5 kg

Dhania Wors

A delicious wors with a strong coriander flavour.



1 kg

CODE: 4401988

MEAT BLOCK

Meat		15.0 kg
Ice Water		4.0 kg
Dhania Wors Batch Pack		1.0 kg
TOTAL		20.0 kg

Chief's Choice® Induna Wors

A mouthwatering wors made to suit the tastes of the South African market.



1.5 kg

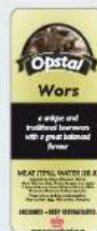
CODE: 4470508

MEAT BLOCK

Beef		19.00 kg
Fat		7.75 kg
Ice Water		6.50 kg
Crown Vinegar		0.25 kg
Chief's Choice® Induna Wors Batch Pack		1.50 kg
TOTAL		35.0 kg

Opstal Wors

A unique and traditional boerewors with a great balanced flavour.



1 kg

CODE: 4420900

MEAT BLOCK

Beef	(70:30)	9.5 kg
Pork	(70:30)	7.0 kg
Spek		2.3 kg
Ice Water		5.2 kg
Opstal Wors Batch Pack		1.0 kg
TOTAL		25.0 kg

NOW SELLING

From The Proud Suppliers Of



LEGENDS WORS

*Become a legend
in your own right!*

BECAUSE BRAAIING IS A SPORT

BECAUSE BRAAIING IS A SPORT!



Fresh Meat Products



Braaiwors



Note:

The Braaiwors range of products are economical, affordable and provide customers with exceptional value for money.

TOP SELLER

Eezy Braai® Braaiwors

Traditional characteristic flavour of cloves, nutmeg, pepper and coriander. Excellent colour retention.

3 kg CODE: 4402322
6 kg CODE: 4402324

MEAT BLOCK

		3.0 kg	6.0 kg
Meat (90:10)	12.0 kg		24.0 kg
Fat	8.0 kg		16.0 kg
Ice Water	9.0 kg		18.0 kg
Crown Vinegar	1 cup		2 cups
Eezy Braai® Braaiwors			
Batch Pack	3.0 kg		6.0 kg
TOTAL		32.0 kg	64.0 kg

Buccaneer Russian Braaiwors

A braaiwors with a typical Russian flavour and a good shelf life.

3 kg CODE: 4400503



MEAT BLOCK

Meat (70:30)	12.0 kg
Fat	8.0 kg
Ice Water	9.0 kg
Buccaneer Russian Braaiwors	
Batch Pack	3.0 kg
TOTAL	32.00 kg

Chief's Choice® Chargriller

Every grill lover's dream! This chargriller is tasty and very affordable.

3 kg CODE: 4470507



MEAT BLOCK

Beef	3.7 kg
MDM	4.0 kg
Fat	8.7 kg
Ice Water	10.6 kg
Chief's Choice® Chargriller	
Batch Pack	3.0 kg
TOTAL	30.0 kg

Chief's Choice® Chilli Chargriller

The spicy alternative to the chargriller. Great taste with a bit of a bite!

3 kg CODE: 4470506



MEAT BLOCK

Beef	3.7 kg
MDM	4.0 kg
Fat	8.7 kg
Ice Water	10.6 kg
Chief's Choice® Chilli Chargriller	
Batch Pack	3.0 kg
TOTAL	30.0 kg

Chief's CHOICE

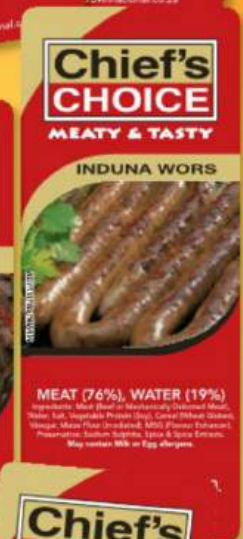
GREAT TASTING FLAVOUR FROM CROWN NATIONAL!

SIX MEATY & TASTY CHOICE VARIANTS!

AFFORDABLE MEAT PORTION

FEATURES	BENEFITS
New Flavour Creation Development	Cost
	Instant Flavour Delivery
	Taste Panel Acceptance
New Functional Technology	Ahead of the Game
	Versatile Extended Meatblocks
	Improved Texture
Batch Pack/Meatblock Cost	Minimal Drip Loss
	Price Competitive
	Affordable
New Category	Attract More Consumers
	Differentiate From Competitors
	Registered Name - Chargriller
New Brand	Registered Brand - Chief's Choice
	Recognised in the Market
	Affordable Quality
	Differentiation in the Counter
	Ease of Line Extension Launches

GET YOUR CHIEF'S CHOICE PRODUCT TODAY!



Sketch: 2563/09

Fresh Meat Products



Braaiwors

Econo Special Braaiwors

Aromatic, full-bodied braaiwors with a BBQ flavour.

6 kg

CODE: 4422090

MEAT BLOCK

Meat (90:10)	16.0 kg
Fat	18.0 kg
Ice Water	22.0 kg
Econo Special Braaiwors Batch Pack	6.0 kg
TOTAL	62.0 kg

Chief's Choice® Tomato Chargriller

A chargriller that's great for the braai and has a strong tomato tang to the flavour.

3 kg

CODE: 4470509



MEAT BLOCK

Meat	8.0 kg
Fat	8.4 kg
Ice Water	10.6 kg
Chief's Choice® Tomato Chargriller Batch Pack	3.0 kg
TOTAL	30.0 kg

Sosatie Wors

Fruity peach flavour enhanced with sweet spices such as aniseed and coriander, fried onion to complement the tang. A must with a braai as a taster with the traditional beef sausage or boerewors.

500 g

CODE: 4400509



MEAT BLOCK

Beef (70:30)	9.00 kg
Ice Water	1.00 kg
Peach Chutney	0.25 kg
Sosatie Wors Batch Pack	0.50 kg
TOTAL	10.75 kg

CHIEF'S CHOICE® TOMATO CHARGRILLER



Fresh Meat Products



What is a Sausage

'Species sausage' means sausage manufactured predominantly from the meat of a specific species of animal or bird and that is sold under a name in which the name of that species and the word "sausage" appear, either by themselves or in combination with any other word or expression.

Species sausage must contain a minimum of 75 percent total meat content, of which –

- (i) a minimum of 75 percent shall be meat of the predominant species,
- (ii) a maximum of 25 percent may be meat of any one or more other species of animal or bird.

'Mixed-species sausage' means sausage manufactured from any mixture of the meat of two or more species of animal or bird and that is sold under a name in which the names of the different species and the word "sausage" appear, either by themselves or in combination with any other word or expression. Species sausage must contain a minimum of 75 percent total meat content.

Further compositional requirements:

- (1) Raw species sausage and raw mixed species sausage-
 - (a) shall not contain more than 30 percent fat content;
 - (b) shall contain no offal except where the offal is to be used solely as the casing of the sausage;
 - (c) shall contain no mechanically recovered meat;
 - (d) may contain a maximum of 0,02 grams of calcium per 100 grams of the product mass.
- (2) In or in connection with the manufacture of raw species sausage or raw mixed species sausage no ingredients shall be added except -
 - (a) cereal products or starch;
 - (b) vinegar, spices, herbs, salt or other harmless flavourants;
 - (c) permitted food additives;
 - (d) water.

Beef Sausages

BBQ Beef Sausage

Good colour, selected herbs and spices with a well rounded BBQ flavour.

3.25 kg

CODE: 4402369



MEAT BLOCK

Beef & Fat (Meat & Fat)	40.00 kg
Ice Water	10.00 kg
BBQ Beef Sausage Batch Pack	3.25 kg

TOTAL

53.25 kg

TOP SELLER

Fresh Meat Products



Beef Sausages

<p>BBQ Beef Sausage R</p> <p>A beefy profile spiced with coriander, pimento, garlic, ginger and a hint of paprika for colour and a beefy enhancer.</p> <p>3.25 kg CODE: 4402371</p>	<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Beef & Fat</td> <td>40.00 kg</td> </tr> <tr> <td>Ice Water</td> <td>10.00 kg</td> </tr> <tr> <td>BBQ Beef Sausage R</td> <td></td> </tr> <tr> <td>Batch Pack</td> <td>3.25 kg</td> </tr> <tr> <td>TOTAL</td> <td>53.25 kg</td> </tr> </table>	Beef & Fat	40.00 kg	Ice Water	10.00 kg	BBQ Beef Sausage R		Batch Pack	3.25 kg	TOTAL	53.25 kg		
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<p>Beef Sausage Halaal BBQ</p> <p>Strong BBQ flavour with a good colour.</p> <p>3 kg CODE: 4427083</p>	<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Beef (70:30)</td> <td>27.0 kg</td> </tr> <tr> <td>Fat</td> <td>10.0 kg</td> </tr> <tr> <td>Ice Water</td> <td>10.0 kg</td> </tr> <tr> <td>Beef Sausage Halaal BBQ</td> <td></td> </tr> <tr> <td>Batch Pack</td> <td>3.0 kg</td> </tr> <tr> <td>TOTAL</td> <td>50.0 kg</td> </tr> </table>	Beef (70:30)	27.0 kg	Fat	10.0 kg	Ice Water	10.0 kg	Beef Sausage Halaal BBQ		Batch Pack	3.0 kg	TOTAL	50.0 kg
Beef (70:30)	27.0 kg												
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Beef Sausage Halaal BBQ													
Batch Pack	3.0 kg												
TOTAL	50.0 kg												
<p>Beef Sausage "R"</p> <p>A well balanced, success proven flavour, with a distinctive characteristic taste with a pepper touch and good colour.</p> <p>1 kg CODE: 4402550</p>	<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Beef (80:20)</td> <td>11.5 kg</td> </tr> <tr> <td>Ice Water</td> <td>2.5 kg</td> </tr> <tr> <td>Beef Sausage "R" Batch Pack</td> <td>1.0 kg</td> </tr> <tr> <td>TOTAL</td> <td>15.0 kg</td> </tr> </table>	Beef (80:20)	11.5 kg	Ice Water	2.5 kg	Beef Sausage "R" Batch Pack	1.0 kg	TOTAL	15.0 kg				
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<p>Meister Club® Beef Sausage</p> <p>A superior quality beef sausage spice offering a good end product colour and flavour.</p> <p>1 kg CODE: 4427078</p>	<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Beef (70:30)</td> <td>13.5 kg</td> </tr> <tr> <td>Ice Water</td> <td>3.5 kg</td> </tr> <tr> <td>Meister Club® Beef Sausage</td> <td></td> </tr> <tr> <td>Batch Pack</td> <td>1.0 kg</td> </tr> <tr> <td>TOTAL</td> <td>18.0 kg</td> </tr> </table>	Beef (70:30)	13.5 kg	Ice Water	3.5 kg	Meister Club® Beef Sausage		Batch Pack	1.0 kg	TOTAL	18.0 kg		
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<p>Meister Club® Sweet Chilli Beef Sausage</p> <p>Balanced profile of sweet chilli and mild spices including coriander, paprika, and ginger, enhanced with mustard seed, pepper and strong meaty flavour. Developed to be suited for adults and children alike.</p> <p>1 kg CODE: 4412244</p>	<p>MEAT BLOCK</p> <table border="0"> <tr> <td>Beef (70:30)</td> <td>11.5 kg</td> </tr> <tr> <td>Ice Water</td> <td>2.5 kg</td> </tr> <tr> <td>Meister Club® Sweet Chilli</td> <td></td> </tr> <tr> <td>Beef Batch Pack</td> <td>1.0 kg</td> </tr> <tr> <td>TOTAL</td> <td>15.0 kg</td> </tr> </table>	Beef (70:30)	11.5 kg	Ice Water	2.5 kg	Meister Club® Sweet Chilli		Beef Batch Pack	1.0 kg	TOTAL	15.0 kg		
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Fresh Meat Products



Poultry Sausage

Meister Club® Sweet Chilli Chicken Sausage

A sweet combination of coriander, sweet chilli, ginger, black pepper, bell peppers, mustard and strong chicken stock top notes. Appealing to those who like tang without the burn, including Oupa, Ouma and the kids!



1 kg

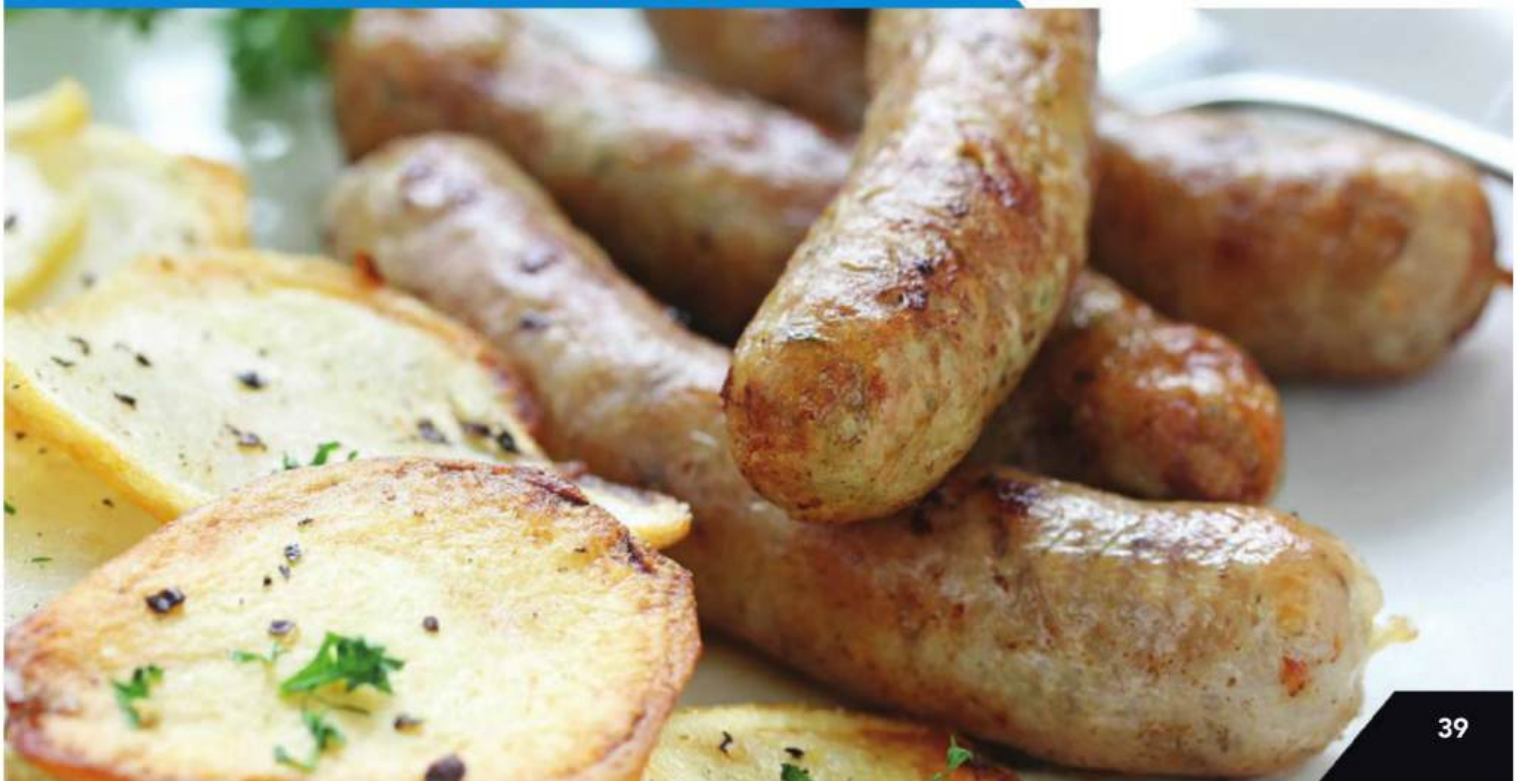
CODE: 4412244

MEAT BLOCK

Chicken	11.5 kg
Ice Water	2.5 kg
Meister Club® Sweet Chilli Chicken Sausage Batch Pack	1.0 kg

TOTAL 15.0 kg

MEISTER CLUB® SWEET CHILLI CHICKEN SAUSAGE





Exciting and trendy Sweet Chilli flavoured sausage!

Hot on the heels of "Chakalaka", comes the sweet chilli flavour, appealing to those who like the tang but not the heat. This could include Oupa, Ouma and the kids!

"Sweet chilli" is a popular new flavour used on potato chips, corn curls, in sauces, marinades and now from Crown National... in fresh sausages.

The flavour is delivered in an all purpose batch pack, which can be used to make a beef, chicken, mutton or pork sausage. A range of beautiful full colour labels is available.






Fresh Meat Products

Flavoured Sausages

TOP SELLER

BBQ Cocktail Sausage
 Typical BBQ flavour with selected herbs and spices.

1.5 kg CODE: 3620026




MEAT BLOCK

Meat (70:30)	15.0 kg
Ice Water	3.5 kg
BBQ Cocktail Batch Pack	1.5 kg
TOTAL	20.0 kg

TOP SELLER

Tomato Cocktail Sausage
 Caraway, coriander, garlic, onion, cinnamon, lemon and other choice spices, blended with a fresh, ripe tomato flavour.

1.5 kg CODE: 3620964




MEAT BLOCK

Meat (70:30)	15.0 kg
Ice Water	3.5 kg
Tomato Cocktail Batch Pack	1.5 kg
TOTAL	20.0 kg

Curry Cocktail Sausage
 Exotic in its taste orientation, strong in its colour impression. With curry, garlic, onion and tumeric.

1.5 kg CODE: 3620042




MEAT BLOCK

Meat (70:30)	15.0 kg
Ice Water	3.5 kg
Curry Cocktail Batch Pack	1.5 kg
TOTAL	20.0 kg

Oriental Sausage
 Selected eastern herbs and spices giving a spicy sausage with good colour.

1 kg CODE: 4427258



MEAT BLOCK

Meat	10.5 kg
Ice Water	3.5 kg
Oriental Sausage Batch Pack	1.0 kg
TOTAL	15.0 kg

Fresh Meat Products



Mutton Sausages

TOP SELLER

Meister Club® Sweet Chilli Mutton Sausage

Yes, it's versatile enough for all meat types including mutton. A sweet combination of coriander, sweet chilli, ginger, black pepper, bell peppers, mustard and strong chicken stock top notes. It appeals to those who like tang without the burn.



1 kg CODE: 4412244

MEAT BLOCK

Mutton	11.5 kg
Ice Water	2.5 kg
Meister Club® Sweet Chilli	
Batch Pack	1.0 kg

TOTAL **15.0 kg**

Karoo Mutton Sausage

Typical mutton sausage flavour with a touch of herbs.

1 kg CODE: 4427153

MEAT BLOCK

Mutton	(70:30)	20.0 kg
Ice Water		4.0 kg
Karoo Mutton Sausage		
Batch Pack		1.0 kg

TOTAL **25.0 kg**

MEISTER CLUB® SWEET CHILLI MUTTON SAUSAGE

