

Gilmours

WHOLESALE FOOD & BEVERAGE



ESTD



1924

BUTCHERY

NEW FOODSERVICE RANGE

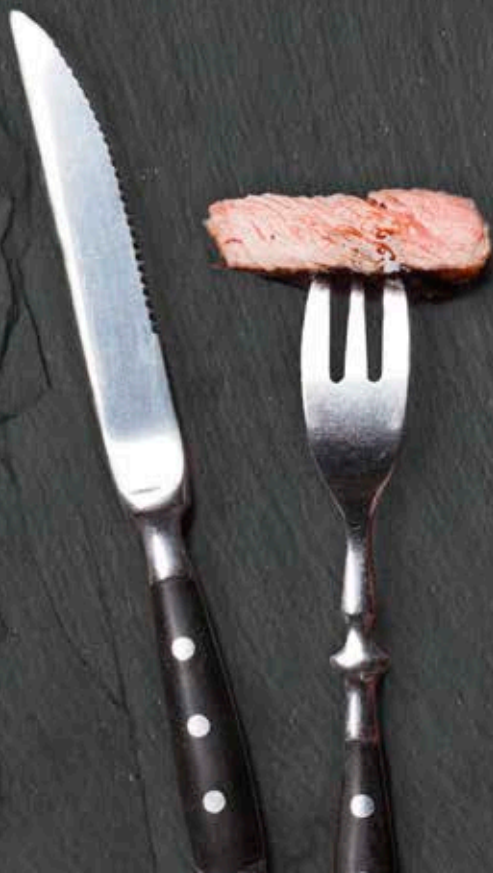




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THE GILMOURS AND WILSON HELLABY PARTNERSHIP



FROM PORTION CUT TO PRIMAL, GILMOURS HAS YOU COVERED.

We now provide you with the greatest choice and the best possible cuts, at wholesale pricing.

In business for over 90 years, Gilmours has established and nurtured long-standing relationships with trusted meat suppliers across the country.

We are proud to partner with Wilson Hellaby to deliver you quality, value-add and portion cut meats. Our Foodservice Range is designed to help you minimise your wastage costs and serve consistent dishes to your customers every time.

While quality of product is a primary consideration, we only partner with suppliers with robust food safety programs and processes in place.

WILSON HELLABY
— New Zealand —

Gilmours
WHOLESALE FOOD & BEVERAGE



From portion cuts to primal, we've got you covered.

We're able to offer the greatest choice of cuts so whatever your business, menu options and budgetary requirements we'll have the right meat cuts to suit your needs.

BEEF cuts include:

- Stir-fry Beef
- Ribs (*short ribs & oven prepared ribs*)
- Brisket
- Bolar
- Beef Cheeks
- Diced & Minced Beef
- Beef Sausage Meat
- Burgers, Sliders & Meatballs
- A selection of portion cut Beef Steaks (*ideal for frying & grilling*)
- Cured Beef
- Kidney, Tripe & Tails



LAMB cuts include:

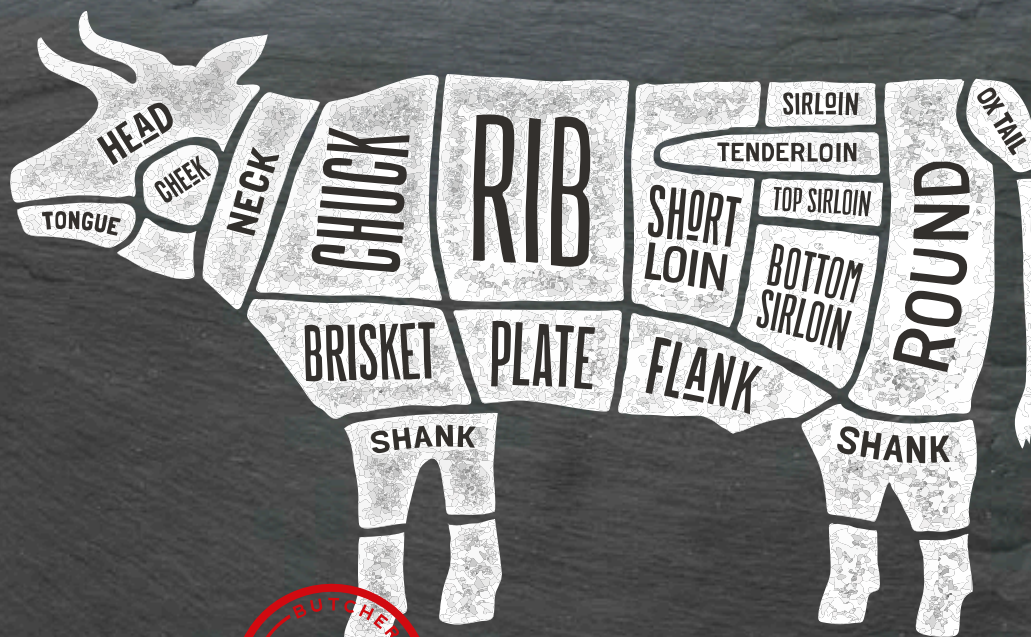
- Lamb Legs
- Leg Steaks
- Rump (*cap on or off*)
- Shoulder
- Shoulder Chops
- Hind Shanks
- Diced Lamb
- Mince
- Diced Mutton
- Sheep's Kidney
- Lamb's Fry
- Backstraps & Fillets



PORK cuts include:

- Legs
- Shoulder
- Loin
- Loin Chops
- Fillet
- Scotch (*in piece or steaks*)
- Spare Ribs
- Pork Belly
- Marinated Sirloin
- Pork Mince
- Diced Pork Shoulder
- Cured Pork





BEEF

We provide a range of New Zealand and Australian beef cuts sourced from reputable producers. Delivering quality meat at competitive pricing is the cornerstone of our beef range.

Our aim is to offer a variety of cuts that provide you with the greatest choice when it comes to putting beef on the menu. From portion cuts to primal, we offer something to suit all your needs.

BEEF TOP SELLERS



FRESH Machine Diced 5kg
1311016



FRESH Mince 5kg 85cl
1337387



FRESH Sirloin 300g x 3
1333323



FRESH Scotch Fillet 300g x 3
1362123

Beef Cuts



Marinated Beef Sirloin

The marinade helps tenderise the meat. For best results sirloin should be cooked to medium rare.



Stir Fry

These quality slices of beef are best cooked pan-fried, on the BBQ or grilled.



Ribs (short)

One of the most flavoursome beef cuts. Simmering the ribs before cooking helps produce a tender, moist dish.



Ribs (in piece)

The marbling of these ribs creates an intense flavour. Ideal cut to be roasted.



Point End Brisket

This versatile cut gets the best results when slow-cooked to create a melt-in-the-mouth dish



Flank Steak

A lean, medium tender steak with a coarse grain. Develops a good flavour when stewed.



Bolar

This cut has a rich texture and is delicious slow-roasted. A great cut to use in casseroles and pot roasts.



Diced Beef

A versatile cut of meat that can be used in a variety of dishes. Flavour develops when cooked with moisture.



Beef Mince

Best cooked with other flavours and ingredients to enhance the beef flavour.



Burger Pattie Mix, Burgers & Sliders

Add your own twist to these to make them unique to your menu.



Meatballs

Best cooked by frying, baking, steaming, or in a sauce.



Sausage Meat

So many tasty options can be created using sausage meat, from sausage rolls, to stuffing and pasta dishes.

Portion Cut Beef Steaks



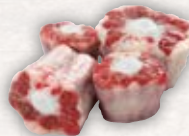
Sirloin

Juicy and flavourful, this cut is best grilled, BBQd or pan-fried.



Scotch Fillet

A flavoursome, tender cut with intense marbling.



Ox Tail

Long, slow braising in liquid will achieve the most flavoursome, tender result for this cut.



Ox Cheeks

Cook long and slow to make it tender. Absorbs flavours of braising liquid well and once cooked it's stringy, like pulled pork or brisket.



Rump

A lean steak and a versatile cut that's full of flavour.



Beef T-bone

Cut from the short loin area of the beef. A 'T-Shaped Bone' divides two sides of the steak, the tenderloin fillet and the top loin.

Other Cuts Available

Cured Meats

Corned Ox tongue, Corned Silverside



Beef Eye Fillet

A very tender and lean cut. It's simple to prepare, succulent and flavour rich.

BEEF

Code	Description	Weight
1050047	FRESH Marinated Beef Sirloin	4-5kg
1043180	FRESH Beef Stir Fry	1kg
1043179	FRESH Beef Stir Fry	2kg
1043178	FRESH Beef Stir Fry	5kg
1043171	FRESH Op Rib In The Piece	3-5kg
1043172	FRESH Op Rib Cutlets	500g
1043182	FRESH Prime Steer Point End Brisket	3-5kg
1043183	FRESH Prime Steer Beef Flank Steak	500g-1kg
1035460	FRESH Prime Steer Beef Bolar Roasts	3-5kg
1311014	FRESH Beef Machine Diced	1kg
1311015	FRESH Beef Machine Diced	2kg
1311016	FRESH Beef Machine Diced	5kg
1043186	FRESH Beef Prime Ribs Rolled	800g-1.2kg
1043184	FRESH Beef Short Ribs	2-3.5kg
1311008	FRESH Beef Mince	1kg
1311009	FRESH Beef Mince	2kg
1337387	FRESH Beef Mince	5kg
1311011	FRESH Beef Mince Premium	1kg
1311012	FRESH Beef Mince Premium	2kg
1311013	FRESH Beef Mince Premium	5kg
5093127	FRESH Beef Mince Bakery Blend	5kg
5093160	FRESH Beef Premium Burger Pattie Mix	5kg
5093161	FRESH Beef Sausage Meat Coarse	5kg

PORTION CUT BEEF STEAKS

Code	Description	Weight
1362121	FRESH Ps Scotch Fillet	200g x 5
1362122	FRESH Ps Scotch Fillet	250g x 5
1362123	FRESH Ps Beef Scotch Fillet	300g x 3
1362124	FRESH Ps Beef Rump	200g x 5
1362125	FRESH Ps Beef Rump	250g x 4
1362126	FRESH Ps Beef Rump	300g x 3
1362127	FRESH Ps Beef T-Bones	350g x 2
1362128	FRESH Ps Beef T-Bones	400g x 2
1362129	FRESH Ps Beef T-Bones	500g x 1
1362130	FRESH Ps Beef T-Bones	600g x 1
1362131	FRESH Ps Beef Eye Fillet	200g x 4

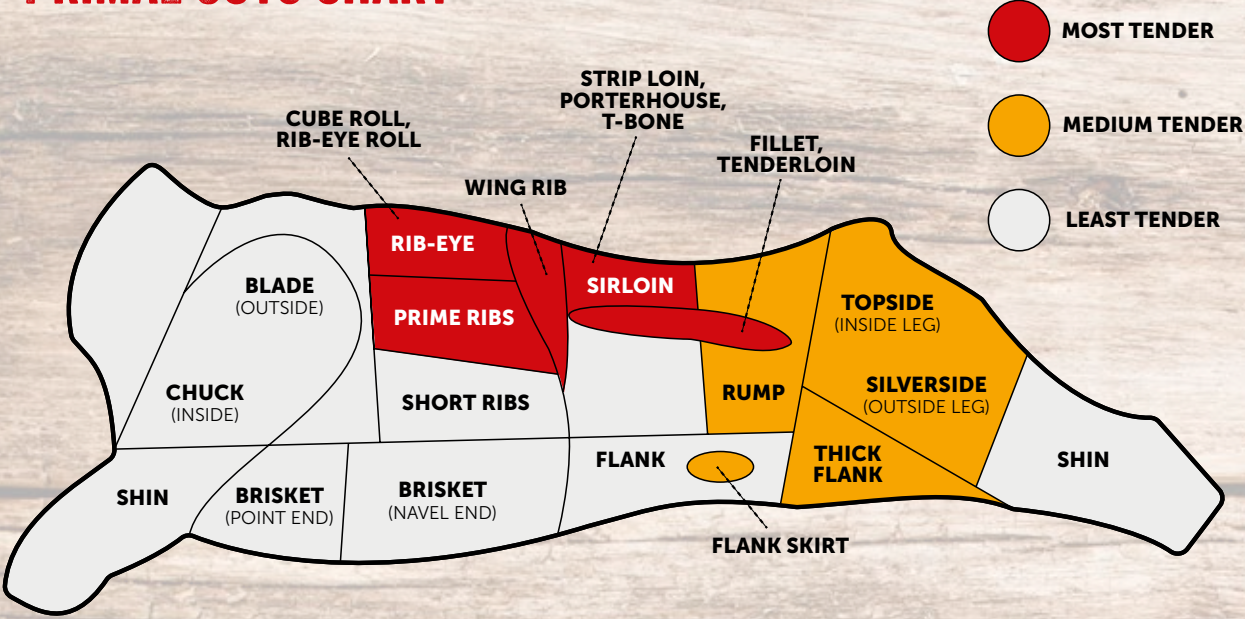
OFFAL

Code	Description	Weight
1045439	FRESH Ox Tail	Variable
1049396	FRESH Ox Cheek	Variable
1045444	FRESH Tripe	Variable
1045445	FRESH Tripe Honeycomb	Variable

CURED BEEF

Code	Description	Weight
1043152	FRESH Corned Ox Tongue	Variable
1043153	FRESH Corned Silverside	2-2.5kg

BEEF PRIMAL CUTS CHART



PORTION CUT BEEF YIELD CALCULATOR

A lower price per kg doesn't always mean more meat for your money.

This table shows results from a yield test to demonstrate how much meat you get when whole beef primal pieces are prepared into portion cuts. It shows that when primal is cut and prepared, it produces smaller portion controlled pieces, with the rest making up trimmings and waste.

In comparison, buying portion cut steaks provides you with more meat you can serve per kg purchased. This allows you to work out total costs when budgeting and pricing menus, without the need to factor in any wastage.

Buying portion cut meat is a great option when you are time poor or don't have experience in portioning up primal cuts. This yield calculator demonstrates that the overall cost of the meat you are serving works out similar for both primals and portion cut meat (once the off-cuts are excluded) hence the higher price per kg for purchasing portion cut meat.

Portion Cut from Primal	Eye Fillet	Sirloin	Scotch	Rump	Ribs
Meat Yield* (%)	74%	75%	90%	74%	65%
Wastage** (%)	26%	25%	10%	26%	35%
*yield and wastage percentages may vary depending on quality of meat, initial weight, fat content etc.					
**includes trimmings and waste					



INSPIRING BEEF DISHES

CHUNKY BEEF CHILLI CON CARNE

TOP TIPS:

Transform a simple dish by using diced beef to make the ultimate chilli con carne.

Cook low and slow to increase the flavour profile and tenderness of the beef.



BEEF SIRLOIN STROGANOFF STEAKS

TOP TIPS:

A twist on a classic.

Prepare your stroganoff sauce separately and cook the steak to order. Slice and serve with the sauce, tagliatelle, potatoes or rice.



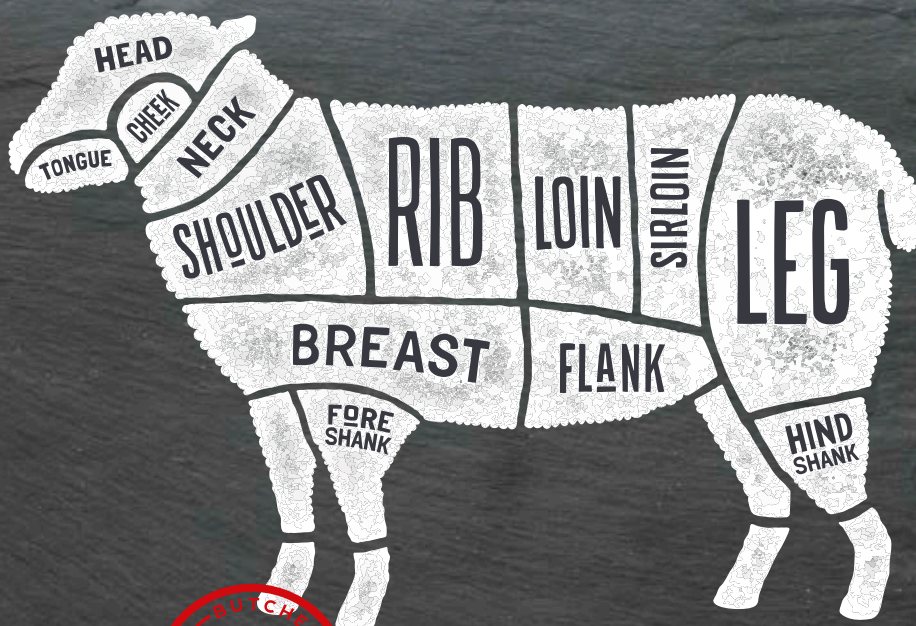
THAI BEEF NOODLE SALAD

TOP TIPS:

Spice up your salad options by using Scotch fillet in a noodle salad.

Incorporate flavours like sweet chilli, coriander and spring onion to create a Thai-inspired dish to add to your menu.





LAMB

Our range of lamb cuts provides you with versatility and great value so you can make the most of including lamb on your menu.

New Zealand's prime pastures and excellent growing conditions don't just make for great farms: they impact directly on the tenderness and flavour of the lamb. We have relationships with the best producers in New Zealand and Australia to ensure we consistently provide the best cuts at the best prices.

LAMB TOP SELLERS



FRESH Legs Boned
1.6-2kg
1043162



FRESH Shoulder
Boned / Rolled 1.4kg-1.8kg
1043156



FRESH Machine Diced Leg
20mm 5kg
1311003

Lamb Cuts



Leg (bone in)

Traditional lamb cut, perfect for roasts or slow-cooking.



Leg (boned)

A versatile cut that attains a robust meaty flavour. Ideal for roasting, slow-cooking or BBQing.



Leg (boned & rolled)

Rolled and boned to make cooking and carving easier. With the bone removed, you can add stuffing and re-roll before roasting.



Leg Steaks

Rich, flavoursome, and tender cuts that can be prepared and cooked in a number of ways.



Shoulder (boned/rolled)

This meat has a marbling which has a distinct sweetness. Best results come from slow-cooking or braising.



Shoulder Chops

Often disregarded, lamb shoulder chops are undoubtedly versatile. Whether pan-fried or slow-cooked, the result is a truly great, succulent, lamb flavour.



Hind Shanks

Now an almost compulsory winter menu item. Slow-roast with plenty of liquid and herbs for a fabulous texture and rich flavour.



Fore Shanks

Smaller than traditional lamb shanks. When slowly braised, they deliver rich, fall-off-the-bone, tender meat.



Rump (cap on or off)

When roasted and rested, this is a very tender cut with a lot of flavour. There's a layer of fat on the top which crisps up beautifully when cooked.



Diced Mutton

Mutton has a strong flavour which means it's great for slow cooked stews, tagines and curries.



Lamb Mince

Best cooked with other flavours and ingredients to enhance the lamb flavour - there are endless options when cooking with mince.



Diced Lamb

Lean and tender. Cut and ready to use in a number of menu options.

Other Cuts Available

Offal

Lamb's Fry, Sheep's Kidney



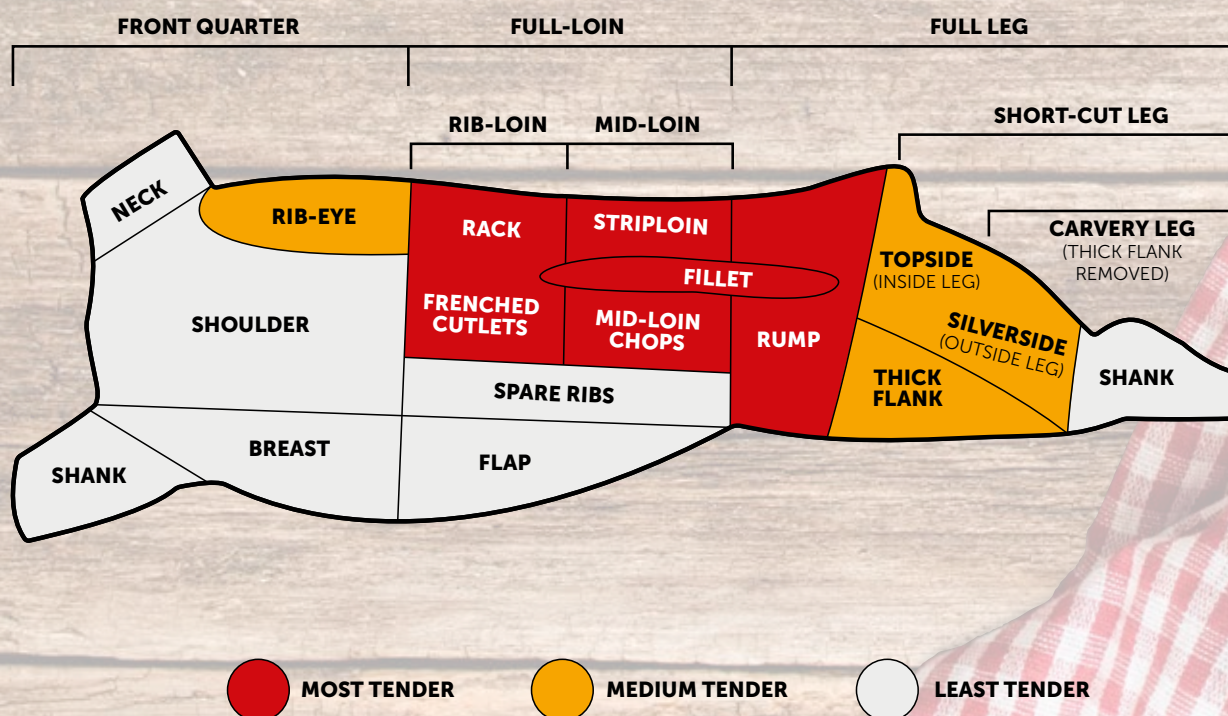
LAMB

Code	Description	Weight
1043163	FRESH Lamb Legs Bone In	1.8-2.2kg
1043162	FRESH Lamb Legs Boned	1.6-2kg
1043159	FRESH Lamb Leg Steaks	Variable
1312859	FROZEN Lamb Rumps Cap Off	600-800g
1043156	FRESH Lamb Shoulder Boned / Rolled	1.4-1.8kg
1043155	FRESH Lamb Shoulder Chops	Variable
1043138	FROZEN Lamb Hind Shanks	Variable
1035906	FROZEN Lamb Fore Shanks	Variable
1311004	FRESH Lamb Machine Diced Leg 20mm	1kg
1311005	FRESH Lamb Machine Diced Leg 20mm	2kg
1311003	FRESH Lamb Machine Diced Leg 20mm	5kg
1311006	FRESH Lamb Mince	1kg
1047703	FROZEN Lamb Neck Chops	1.5kg
1047871	FROZEN Lamb Leg Boned / Rolled / Netted	1.6-2.2kg

OFFAL

Code	Description	Weight
1045446	FRESH Lamb's Fry	Variable
1045447	FRESH Sheep's Kidney	Variable

LAMB PRIMAL CUTS CHART





INSPIRING LAMB DISHES

BUTTERFLIED LEG OF LAMB

TOP TIPS:

Take inspiration from top chefs and marinade your lamb leg Mexican style with peppercorns, paprika and fennel.

Or keep it simple and brush lightly with a combination of honey, mustard, rosemary and garlic for a tasty roast lamb option for your menu.



LAMB AND BARLEY SOUP

TOP TIPS:

Create a delicious winter warmer by adding diced lamb to soup.

Add plenty of vegetables and pearl barley to create a satisfying meal for your customers. Simmer for as long as possible to allow the lamb to become tender and succulent.



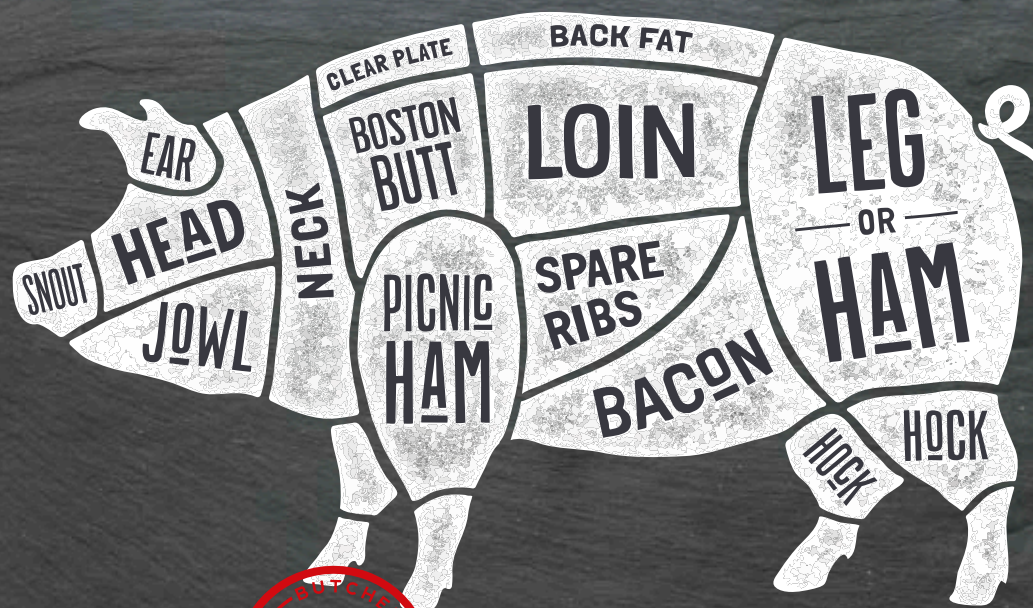
SLOW-COOKED LAMB SHOULDER

TOP TIPS:

By slow cooking the lamb shoulder joint, you have the versatility to use it in a number of ways.

Either serve it as a simple roast dish with vegetables and a sauce, or shred the meat and add to other dishes like salads, pastas or tacos.





PORK

From hugely popular ribs to the delicious succulent flavour of pork belly, we have a great range of pork cuts to suit your menu.

Pork is a versatile meat, delivering a selection of cuts that offer flavour and great value. We now offer you a reliable supply of popular cuts, at prices that deliver affordability and profitability to your business.

PORK TOP SELLERS



FRESH Diced
2kg
1044748



FRESH Spare Ribs
5kg Gas Flushed
5080619



FRESH Leg Boned & Rolled
7-8kg
5205788



FRESH Shoulder Boned & Rolled
3.5-4.5kg
5205786

Pork Cuts



Leg (whole/half fresh)

A low fat meat, that can be dry when slow-roasted. For best results, cook it on the bone to keep it moist. It produces tasty juices that can be used in sauces.



Leg (boned/rolled)

Convenient, no mess, no waste cut, that is designed for roasting. Great flavour, great value.



Shoulder (boned/rolled)

Boning and rolling ensures consistent cooking across the whole cut when roasted, and ensures tenderness and flavour.



Loin (boned/rolled)

The most tender part of the beast, rolled and tied to deliver uniform thickness in the oven when roasted.



Loin Chops

Ideal for pan-roasting and grilling.



Fillet

Leanest of all the cuts, it's delicately flavoured and wonderfully tender. Can be roasted, grilled or slow-cooked.



Scotch

Can be cooked in a range of ways with fat-marbling delivering great flavour.



Spare Ribs

Deliciously decadent and incredibly popular - they're not meaty, but they're intensely fully-flavoured.



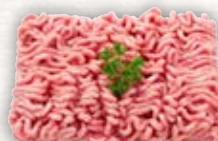
Pork Belly

A fatty, but incredibly tender cut of meat, the belly is delicious when slow-roasted.



Marinated Pork Sirloin

The marinade helps to keep the meat tender and moist when cooking.



Pork Mince

Lower fat than beef and lamb mince, plus good value for money. Pork mince is great to use in bolognese, meatballs and many other dishes.



Diced Pork Shoulder

Best slow-cooked in stews.

Other Cuts Available

Cured Meats

Bacon Hocks, Bacon Bones, Pickled Pork



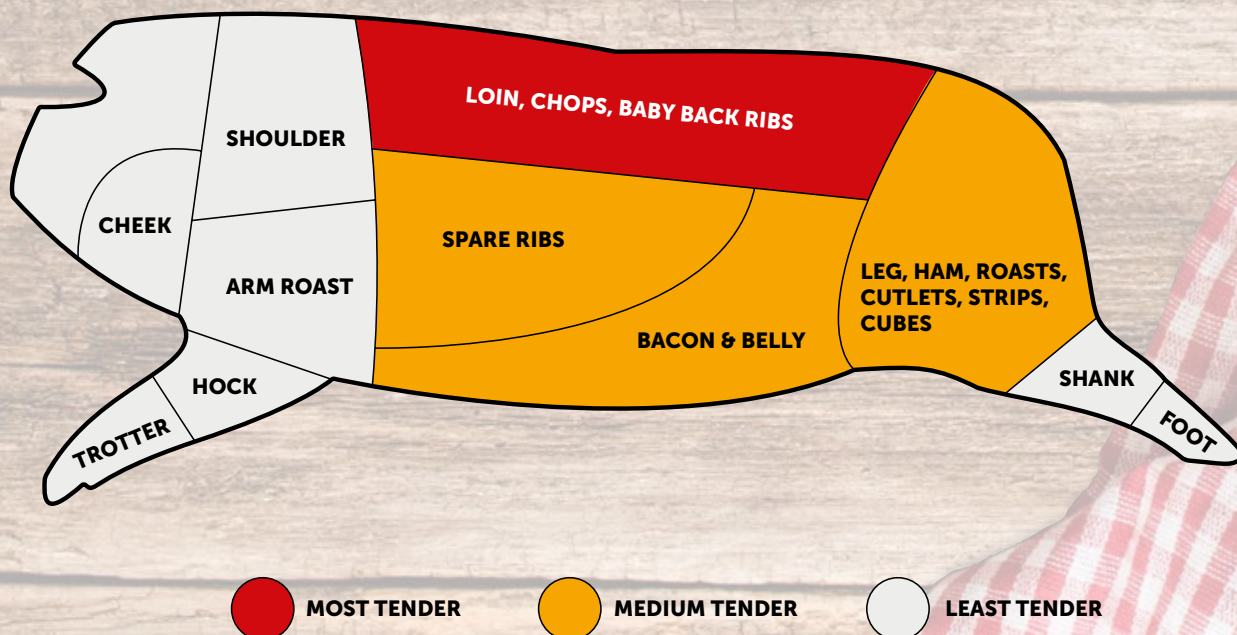
PORK

Code	Description	Weight
1043144	FRESH Pork Leg	Whole / Half
1043143	FRESH Pork Leg Boned / Rolled	8-10kg
1043647	FRESH Pork Shoulder Boned / Rolled	8-10kg
1043145	FRESH Pork Loin Boned / Rolled	3-5kg
1043146	FRESH Pork Loin Chops	150-200g
1043142	FRESH Pork Fillet	500-1kg
1043147	FRESH Pork Scotch	2-4kg
1043150	FRESH Pork Spare Ribs	800g-1.2kg
1043141	FRESH Pork Belly Boneless S/L	2kg
1043140	FRESH Pork Belly B/Less Rind On	2-3kg
1043139	FRESH Pork Belly	3-5kg
1043149	FRESH Pork Shoulder Boneless S/L	3-6kg
1050046	FRESH Marinated Pork Sirloin	2-3kg
1310331	FROZEN Pork Mince	1kg
1043148	FRESH Pork Shoulder Diced	2kg

CURED PORK

Code	Description	Weight
1043151	FRESH Pork Pickled	Variable
1049144	FRESH Bacon Hocks	800g-1kg
1049145	FRESH Bacon Bones	Variable

PORK PRIMAL CUTS CHART





INSPIRING PORK DISHES

SWEET N' SPICY SPARE RIBS

TOP TIPS:

Sweet honey coated pork spare ribs is a much loved dish that you often see on the menu, spice it up by adding chilli, ginger and garlic to your marinade.



HOT HONEY PORK CHOPS

TOP TIPS:

Create a sharp, spicy garlic honey glaze to coat pan fried pork chops by heating a combination of chilli flakes, garlic, honey and apple cider vinegar.



SLOW-COOKED PORK SHOULDER

TOP TIPS:

Slow cook a pork shoulder joint, then shred to add into other dishes like pulled pork bao buns, scattered over salads and pizzas or piled on top of nachos.



WHY BUY PORTION CUT MEAT?

COST

Understanding exact cost per meat portion means tighter control on your menu pricing

EASY PREP

No lengthy preparation which saves you time and labour costs

INVENTORY

Easier to keep track of what you've used and what you have left

CONSISTENCY

The same quality and uniform portions every time

LESS WASTE

No leftover trimmings or cuts at incorrect weights that need to be discarded

EFFICIENCY

You only need to buy number of portions required rather than a whole primal cut



Gilmours Customer Service Team

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Website www.gilmours.co.nz

Our Locations

North Shore

Phone 09 479 5435
37 Constellation Drive
Monday & Thursday: 8am-8pm
Tuesday to Wednesday: 8am-6pm
Friday to Saturday: 8am-6pm
Sunday: 8am-4pm

Manukau

Phone 09 262 2122
77 Cavendish Drive
Monday: 8am-8pm
Tuesday to Friday: 8am-6pm
Saturday: 8am-5pm
Sunday: 9am-4pm

Hamilton

Phone 07 849 4945
13 Simsey Place
Monday: 8am-8pm
Tuesday to Friday: 8am-6pm
Saturday: 8am-4pm

Wellington

Phone 04 499 5130
33 Bouverie Street Petone
Monday to Wednesday: 8am-6pm
Thursday: 8am-8pm
Friday: 8am-6pm
Saturday to Sunday: 8am-4pm

Mt Roskill

Phone 09 621 1290
103-105 May Road
Monday: 8am-8pm
Tuesday to Saturday: 8am-6pm
Sunday: 9am-4pm

Tauranga

Phone 07 578 9184
31 Taurikura Drive, Tauriko
Monday to Friday: 8am-6pm
Saturday: 9am-4pm

Central

Phone 06 353 0815
3-9 Jasper Place, Palmerston North
Monday to Wednesday: 8am-6pm
Thursday: 8am-8pm
Friday: 8am-6pm
Saturday: 8am-5pm
Sunday: 11am-4pm

