



**meat loving
stories**





meat loving stories

Creating extraordinary stories by bringing together people and meat. Quality from farm to fork. Carefully selected and monitored, with passion, knowledge and experience.

A WORLD OF FLAVORS

Beef Club 29 owes its name to the recognition number assigned to the family business a century ago: 29. This number adorned all boxes and packaging, becoming synonymous with quality, service, and loyalty.

Bart De Pooter & Jule Gosschalk

meat lovers
agents & creators
import - export - distribution

With expertise and know-how, we introduce a range of innovative products, offering 'one of a kind' culinary experiences.

Using our knowledge, we carefully select the finest meats from around the world and oversee the entire supply chain from farm to fork.



Dairy cows

The dual role of cows - for both dairy and meat consumption - results in a lower CO₂ footprint compared to beef cattle. A significant portion of the feed and water consumed by cows throughout their lives is already converted into dairy products they have produced.

They are typically 5 to 7 years old and can be selected based on origin.

Beef cuts

HOLSTEIN BEEF - FRESH

BACK

Back on the bone and filet - Premium

Back on the bone without filet - Premium

STRIPLOIN

Striploin with bone

Striploin without bone with chain

Striploin without bone without chain

Striploin without bone - Selected

Striploin without bone portioned

TENDERLOIN

Tenderloin with chain 3,0kg-

Tenderloin with chain 3,0kg+

Tenderloin with chain 3,5kg+

Tenderloin without chain

Tenderloin - portioned - vacuum

RIBEYE

Rib-eye with bone

Rib-eye with bone without spine

Rib-eye without bone

Rib-eye without bone - Selected

Rib-eye without bone portioned upon weight

Rib-eye (rib 1-5) with bone portioned upon weight
- Cote de Boeuf

Rib-eye (rib 6-8) with bone portioned upon
weight -I-Bone

Tomahawk rack 6-rib (unpacked)

Tomahawk portioned 1-rib (vacum) 1,6kg+

Tomahawk portioned 1-rib (vacum) 1,6kg-

T-bone steak small (per box frozen)

T-bone steak porterhouse (per box frozen)

OTHER CUTS ON REQUEST



**Dry
aged**

Dry aged

- Only about **8%** of slaughtered cattle are suitable for the aging process.
- The selection is based, among other factors, on the fat content (marbling), the shape, and the weight of the carcass.
- The meat becomes more tender and significantly more flavorful, even robust, enhancing the taste experience to a more intense level.
- **21** to **49** days of aging for optimal flavor.

Dry aged

SELECTION CRITERIA

SHAPE

MARBLING

PH-
VALUE

AGING PROCESS

- The aging process occurs only on the bone
- In a separate, dark cell
- Ambient temperature of 3°C
- Good ventilation
- Maximum humidity of 80%

RESULT OF THE AGING PROCESS

- Optimal result after **4** weeks
- Loses approximately **20%** moisture
- The meat is more tender and juicy
- The flavor is more intense and robust



Dry aged

STRIPLOIN | CONTRE FILET

aged on the bone for 21 days

Beef cuts



HOLSTEIN BEEF - DRY AGED 28 DAYS

BACK ON THE BONE WITHOUT FILET - PREMIUM

Back on the bone without filet - Premium

STRIPLOIN

Striploin with bone

Striploin without bone with chain

Striploin without bone without chain

Striploin without bone - Selected

EXTRA

Flat Iron Steak - without bone - matured 14 days

Rump Cap - Picanha - matured 14 days

OTHER CUTS ON REQUEST

RIBEYE

Rib-eye with bone

Rib-eye with bone without spine

Rib-eye without bone

Rib-eye without bone - Selected

Rib-eye without bone portioned upon weight

Rib-eye (rib 1-5) with bone portioned upon weight
- Cote de Boeuf

Rib-eye (rib 6-8) with bone portioned upon
weight - I-Bone

Tomahawk rack 6-rib (unpacked)

Tomahawk portioned 1-rib (vacuum)

A photograph of dry-aged beef. In the background, a large piece of ribeye is visible, showing its characteristic marbling. In the foreground, a thick, rectangular cut of côte à l'os (rib steak) lies on a dark wooden surface. The meat has a rich red color and a thick layer of white fat. The lighting is dramatic, highlighting the textures of the meat and the wood.

Dry aged

RIBEYE | CÔTE À L'OS

aged on the bone for 28 days

PRODUCER AND BRAND BUILDER

Atelier Beef Club 29

A range of creative and innovating brands for retail and distribution produced with care by Bart De Pooter:

- Burgers
- Pulled collection
- Vittore Carpaccio 'smoke-kissed loin'
- Vittore Tartare
- Artisanal croquettes
- New York style Pastrami



Atelier Beef Club 29



Burgers

Unique by their selection of meat, grinding and preparation.

BC29 Burger collection

BURGERS & MORE

All BC29 Burgers are made from 100% premium quality beef

BC29 Beef Burger Smashed 80 gr.	(100 pcs per box)
BC29 Beef Burger 80 gr.	(100 pcs per box)
BC29 Beef Burger 100 gr.	(70 pcs per box)
BC29 Beef Burger 120 gr.	(60 pcs per box)
BC29 Beef Burger 160 gr.	(40 pcs per box)
BC29 Beef Burger 200 gr.	(36 pcs per box)
BC29 Smoked Pepper Burger 80 gr.	(100 pcs per box)
BC29 Smoked Pepper Burger 100 gr.	(70 pcs per box)
BC29 Smoked Pepper Burger 120 gr.	(60 pcs per box)
BC29 Smoked Pepper Burger 160 gr.	(40 pcs per box)
BC29 Smoked Pepper Burger 200 gr.	(36 pcs per box)
BC29 Dry Aged & Bone Marrow Burger 160 gr.	(40 pcs per box)
BC29 Dry Aged Burger 160 gr.	(40 pcs per box)

100% BEEF

BC29

Beef Burger

- 100% beef burger
- Natural flavor
- Strength and freshness
- 0,5% salt
- Free from nitrites and additives
- Ground to 4.8 mm or made-to-order
- Weight made-to-order
- Delivered frozen or fresh

100% BEEF

BC29

Dry Aged Burger

- 60% fresh meat, 30% aged shoulder, 10% smoked loin
- Coriander, rosemary
- Strength and freshness
- Free from nitrites and additives
- Ground to 4.8 mm or as desired
- Weight made-to-order
- Delivered frozen or fresh

100% BEEF

BC29

Dry Aged & Bone Marrow Burger

- 60% fresh meat, 20% riped shoulder, 10% smoked loin, 10% marrow
- The ultimate taste of powerful, flavorful meat
- Coriander, rosemary
- Free from nitrites and additives
- Ground to 4.8 mm or made-to-order
- Weight made-to-order
- Delivered frozen or fresh



Vittore Carpaccio

Smoke-kissed loin

SMOKE-KISSED LOIN SERVED AS A CARPACCIO

BC29 Vittore Carpaccio

- Marinated for 7 days, with herbs and natural oil
- Cold smoked at 32°C
- 5 days of additional aging
- Optionally pre-sliced



Vittore Tartare

Smoke-kissed bavette

SMOKE-KISSED BAVETTE SERVED AS TARTARE

BC29 Vittore Tartare

- Marinated for 7 days, with herbs and natural oil
- Cold smoked at 32°C
- 5 days of additional aging
- Pre-sliced in cubes 5/5/5 mm



Artisanal Croquettes

BC29 Artisanal Croquettes

CHEDDAR CHEESE

natural / jalapeño / chipotle

MAROILLES CHEESE

natural / jalapeño / chipotle / cumin / figs

PASTRAMI

PIG'S TROTTER

PULLED BEEF – CHEDDAR

PULLED PORK – CHEDDAR

KIMCHI

MAC & CHEESE

PIG CHEEKS



New York style Pastrami

BC29 New York style Pastrami

- Brisket
- Spiced, steamed and smoked
- Spices include: paprika, fennel, coriander, black pepper, mustard seeds
- Available sliced or whole
- Served cold or warm

Our brands



Our customers

Our customers are mainly in wholesale, hospitality, retail and (large-scale) catering industries such as aviation, hospitals, and event caterers.

Curious if **Beef Club 29** can facilitate your needs?

Let's start a dialogue about how we can cater to your needs and preferences. We can tailor products, packaging, and delivery times.

Contact

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