



**Bringing  
meat and people  
together**



# Meat loving stories



BEEF CLUB 29 is a collective of 'meatlovers' inspired by two-star Michelin chef Bart De Pooter and meat expert Max Gosschalk.

Through rigorous meat selection, a constant focus on flavour and craftsmanship, we create premium and innovative meat specialities dedicated to professionals in the hospitality, catering, and retail sectors.

Based in the Netherlands and Belgium, we work with IFS accredited partners, are ready to export around the world, And we provide Halal certification across our entire range.

**Join our meat loving Club!**



# Vittore Loin

'Smoke-kissed' and Matured

**'SMOKE-KISSED'**

# Vittore Loin

- Marinated for 14 days with herbs and natural oil
- Cold-smoked at 32°C
- Aged for an additional 10 days
- Optionally pre-sliced
- To be served cold and thinly sliced



# Vittore Flank Steak

'Smoke-kissed' and Dry Aged

**'SMOKE-KISSED'**

# Vittore Flank Steak

- Marinated for 7 days with spices and natural oils
- Cold-smoked at 32°C
- Aged for 5 days
- Thinly sliced
- To be served cold as a snack, in salads, or in tartare



# Vittore Tartare

'Smoke-kissed' and Pre-diced

**'SMOKE-KISSED'**

# Vittore Tartare

- Premium beef topside, delicately smoked and freshly prepared
- Pre-diced in 5mm cubes for a hand-cut finish
- Soft, pure and elegant in flavour
- Ready to serve cold, a refined starter



# Burgers

100% Holstein beef. Artisanal look.  
IQF Frozen.

## Pre-Smashed Burgers



Our signature burger made with 100% high quality Holstein beef. All our recipes are also available pre-smashed.

Ready in 3 minutes from the freezer with a perfect Maillard crust. Juicy, flavourful, efficient, can be served in 1, 2 or 3 layers.

## Smoked Pepper Burger



90% fresh meat, 10% smoked loin.

A premium burger made from Holstein dairy cattle with a coarse grind at 4.5mm and rubbed in Chipotle spices. Unique in taste and experience: tender, juicy, mildly spicy. Can be cooked medium or rare.

## Dry Aged & Bone Marrow Burger



60% fresh meat (90/10), 30% dry aged meat, 10% bone marrow.

A masterpiece of flavour crafted by chef Bart De Pooter\*\*. We blend matured and gently smoked meat with bone marrow to deliver a rich and bold taste while keeping the burger beautifully juicy. Ground at 4.8mm, for the ultimate burger experience.

## Authentic Beef Burger



100% Holstein beef, only 1% of salt.

Our most classic option, a pure meat taste.

**100% HOLSTEIN BEEF. ARTISANAL LOOK. IQF FROZEN.**

# Burger collection

## PRE-SMASHED

Beef 80g	80 pc/box
Smoked Pepper 40g	140 pc/box Ø 8cm
Smoked Pepper 80g	80 pc/box
Smoked Pepper 120g	42 pc/box Ø 13cm
Dry Aged & Bone Marrow 80g	80 pc/box

## DRY AGED & BONE MARROW

160g	40 pc/box
200 g	36 pc/box

## SMOKED PEPPER

100 g	70 pc/box
160 g	16 pc/box
160 g	40 pc/box

## AUTHENTIC BEEF

60 g	100 pc/box
80 g	100 pc/box
160 g	40 pc/box
200 g	36 pc/box

We also craft bespoke burgers, tailored to your taste. Get in touch with your 'meatlover'.



# Pastrami

New York style beef brisket

**L'ATELIER**

# **Pastrami**

- Beef brisket
- Seasoned, steamed, and smoked
- Signature blend: paprika, fennel, coriander, black pepper, mustard seed
- Available sliced or whole
- To be served cold or warm



# Pork Belly Joint

Slow-cooked like a ham

**L'ATELIER**

# **Pork Belly Joint**

- Premium European pork belly
- Slow-cooked like a ham and lightly smoked
- Tender and richly flavoured
- Delicious hot or cold, on charcuterie boards, pan-fried or layered in a burger like a bacon



# Pulled Meats

Freshly prepared, slow cooked and pulled to perfection

**L'ATELIER**

# **Pulled Meats**

- 3 recipes to delight your customers
  - ✓ Beef: with a black garlic umami touch
  - ✓ Chicken: warm, smoky chilli notes
  - ✓ Pork: sweet and smoky chilli notes
- Eco- and storage-friendly lightweight packaging
- Ready to serve
- Easy to prepare in the microwave, bain-marie, steam oven or in the pan

We also craft bespoke pulled meats, tailored to your taste.  
Get in touch with your 'meatlover'.



**We delight  
customers and  
elevate menus**

Our customers are mainly in wholesale, hospitality,  
retail and catering.

PROUD PARTNER OF LEADING 'MEATLOVERS' LIKE



**AIRFRANCEKLM  
GROUP**

PRESENT IN

Europe, UK, UAE, Qatar, Morocco

If you are interested in BEEF CLUB 29 products,  
let's discuss your needs and how we can best support  
your business. We develop bespoke solutions covering  
products, packaging, lead times, and specifications.

IFS CERTIFIED

HALAL CERTIFICATION AVAILABLE

# Contact our team of 'meatlovers'

## **Bart De Pooter**

Head of Sales international  
& Product Development

☎ +32 475 70 65 04  
✉ [bart@beefclub29.com](mailto:bart@beefclub29.com)

## **Jule Gosschalk**

Sales, The Netherlands

☎ +31 6 51 36 74 09  
✉ [jule@beefclub29.com](mailto:jule@beefclub29.com)

## **Roel Pieters**

Sales, DACH

☎ +32 472 43 53 91  
✉ [roel@beefclub29.com](mailto:roel@beefclub29.com)

## **Max Gosschalk**

Sales International  
Finance & Purchase

☎ +31 6 51 36 74 12  
✉ [max@beefclub29.com](mailto:max@beefclub29.com)

## **Claire Bories-Azeau**

Sales, UK-Ireland & Marketing

☎ +44 7874 344 523  
✉ [claire@beefclub29.com](mailto:claire@beefclub29.com)

## **Achille Margetis**

Sales, Greece

☎ +32 476 76 03 60  
✉ [achille@beefclub29.com](mailto:achille@beefclub29.com)

## **Orders**

✉ [orders@beefclub29.com](mailto:orders@beefclub29.com)

## **Finance**

✉ [finance@beefclub29.com](mailto:finance@beefclub29.com)

