



ALL NATURAL MILK-FED VEAL



The Benefits of All Natural Milk-Fed Veal

FLAVORFUL. This lean meat is supremely tender, and has subtle flavors thanks to the highest quality calf nutrition and technologies in the industry. Group housed and naturally milk-fed, our calves produce a product of superior flavor and texture, making milk-fed veal the favorite of the world's finest chefs.

COLOR. Our calves are raised, first on their mothers' milk and then on a nutritionally balanced milk replacement formula. They produce a meat that is ivory or creamy pink in color, with a firm, fine and velvety appearance.

NUTRITION. Milk-fed veal is a very nutritious food that provides a good source of protein, vitamin B12 and iron. It has low levels of sodium, fat and cholesterol, meeting the increasingly popular need of consumers to eat healthy.

MARGINS. Tasty, nutritious milk-fed veal has virtually unlimited menu applications and appeals to upscale consumers. It commands a higher price point, which enables greater margins for you.

What You Can Expect from Catelli Brothers Milk-Fed Veal

HUMANELY RAISED CALVES. Our milk-fed calves receive quality care through every stage of life. They are group housed in an environment that has natural sunlight and offers freedom of movement, gentle handling, proper nutrition, excellent air circulation, and easy access to fresh clean water. Animal technicians—in collaboration with veterinarians—monitor every aspect of animal care. All these factors ensure the proper, natural development of the calves.

TRACEABILITY. All production is monitored throughout our integrated supply chain. We follow cattle movements from farm of origin to final destination, including 24/7 third party remote video surveillance and auditing of handling and processing procedures, developed in cooperation with Dr. Temple Grandin, renowned humane animal handling authority. Our facilities in Canada and the U.S. have earned SQF certification, recognized worldwide by retailers and food service providers who require rigorous, credible food safety management systems.

SUSTAINABILITY. Catelli Brothers maintains and promotes ecological practices regarding livestock husbandry, soil and water management, waste management, and elimination of chemicals and mineral surpluses. We understand that the most efficient use of non-renewable resources helps maintain the economic viability of the world's farms and ranches and helps preserve our environment.

For more information, contact your Sales Representative or call Customer Service at 856-869-9293.

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For veal and lamb recipes visit CatelliBrothers.com



A Tradition of Quality Veal & Lamb Products