



MEATCO

Namibia



exclusively available at



JAN ZANDBERGEN

INNOVATION THAT MATTERS

Experience the taste of Namibia

Experience the taste of Namibia with the exceptional range of Meatco beef products - a true testament to Namibia's rich agricultural heritage. Meatco is not just a brand: it's a symbol of Namibia's commitment to quality, sustainability, and unparalleled taste.



Rich environment

Namibia's rich agricultural heritage plays a significant role in the flavour of Meatco's beef. The cattle roam freely on nutrient grasslands, leading a stress-free, sustainable, and ethically responsible life. This natural diet imparts a distinctive taste to our beef - a flavour that is both robust and refined. The stress-free lifestyle of the cattle results in tender, flavourful meat, making every bite enjoyable.



Why Namibian beef?

- Namibia's dry climate contributes to a lower moisture content in our beef, which improves both taste and shelf life.
- Our beef stays fresh longer due to traditional and modern preservation methods
- Our beef meets rigorous health and safety criteria, making it a preferred choice in numerous markets worldwide.
- No use of antibiotic injections or hormones.
- ISO-, HACCP-, and Halal-certified.
- Dedicated to preventing deforestation.
- Every part of the beef is utilized, serving as raw material or processed for the production of ground meat, sausages, or other products.

Beef cuts (chilled)

Tenderloins (several cuts)	Rump Tail
Striploins (several cuts)	Briskets
Ribeyes (several cuts)	Bolar Blade
Rump	Shin & Shank
Picanha	Chuck Tender
Tri-Tip	Neck
Feather Blade	Whole Muscle
Chuck Roll	Topsides cap off
Flank Steak	Silverside Flats defatted
Bavette	Eyerounds
Teres Major	Knuckles

Also available in mixed cuts (chilled)
and full frozen containers.



*Interested in Meatco beef?
Contact us for more information.*

sales@janzandbergen.nl | +31 (0)318 563 563