



OAK VALLEY GOURMET MEATS

HOW TO ORDER: mail your order request to gourmet@oak-valley.co.za or call Werner (082 665 6378). ORDERS CONFIRMED PRIOR TO COLLECTION.

Meat Ordering Information

1. Free-range and Naturally Reared

- Oak Valley beef and pork is 100% natural, no hormones or antibiotics.
- Our pigs forage freely in large open paddocks.
- We harvest 50 tonnes of acorns from our 4,000 oak trees to feed our pigs, which enhances the flavour and marbling of our pork.
- All cattle are bred, born, raised and pasture-reared on our farm representing the ultimate in traceability.



2. How to order fresh Oak Valley Beef and Pork

- Email your order request to gourmet@oak-valley.co.za or call Werner Karg, our Livestock Manager, at 082 665 6378.
- We require a minimum order of a WHOLE or HALF-CARCASS to be made up by our specialist blockman. A breakdown of the cuts and estimated weights is shown on page 2.
- For beef orders, you must specify your hanging time. We recommend dry-ageing for 10 to 14 days for optimum flavour. Beef can be hung for a maximum of 21 days.
- You are required to collect your order from Oak Valley in Elgin. Werner will contact you to arrange a suitable time and date for collection. We do not courier our meats.
- Payment can be made upon collection at our head office on weekdays between 08h00 to 17h00. Credit cards accepted. Alternatively you can pay via EFT prior to collection.
- All meat is packaged, labelled and neatly presented upon collection.
- Minimum 14 days lead time for preparation of pork orders.
- Minimum 28 days lead time for preparation of beef orders.
- All orders are subject to availability.



3. Oak Valley Beef

** Our blockman will package your beef order according to the cuts shown below. Every carcass differs and the weight and resultant cost is an estimate only. We cannot guarantee the tenderness of the beef as every animal is unique, however we can guarantee that it is free-range, hormone and antibiotic-free.

3.1 Beef Cuts, Packaging and Pricing

Free-range Beef (100% Simmentaler)

R82.00 p/kg incl. VAT

** NOTE | The cut breakdown and estimated weights below are based on a half-carcass of beef.

OAK VALLEY BEEF	HOW CUTS ARE PACKAGED	ESTIMATED % OF HALF CARCASS	ESTIMATED WEIGHT PER CUT (KG)
Fillet	Head of fillet only	0.6%	0.75
Rump	± 20 x 200g Rump Steaks	3.3%	4.00
Sirloin	Sirloin included in T-Bones	0.0%	0.00
Rib-Eye	± 8 x 300g Rib-Eye Steaks	2.0%	2.40
T-Bone (Sirloin and Fillet)	± 14 x 500g T-Bone Steaks	5.8%	7.00
Club Steaks	± 10 x 400g Club Steaks	3.3%	4.00
Lean Mince (per 500g)	± 67 x 500g Packs	27.9%	33.50
Beef Rashers	± 10 x 500g Packs	4.2%	5.00
Topside	Whole Roast	4.2%	5.00
Minute Steaks	± 25 x 70g Minute Steaks	1.5%	1.75
Shin	± 24 Pieces of Shin	4.6%	5.50
Goulash (per 500g)	± 5 x 500g Packs	2.1%	2.50
Flank Steak	Rolled into roast and netted 800g	0.0%	0.00
Brisket	± 50 x 150g	6.3%	7.50
Stewing Beef	± 40 x 500g Packs	16.7%	20.00
Neck	± 10 x 500g Packs	0.0%	0.00
Stir-Fry Beef	± 5 x 500g Packs	2.1%	2.50
Bones	Bones packed into one packet	15.5%	18.60
Estimated weight of half carcass (kg)		100.0%	120.00
FREE-RANGE BEEF Estimated cost per half carcass Oak Valley Free-range Beef is 100% Simmentaler. It is grade A pasture reared beef.		Price p/kg 82.00 incl. VAT	± R9,840

4. Oak Valley Wagyu-Cross

** Our blockman will package your beef order according to the cuts shown below. Every carcass differs and the weight and resultant cost is an estimate only. We cannot guarantee the tenderness of the beef as every animal is unique, however we can guarantee that it is free-range, hormone and antibiotic-free.

4.1 Beef Cuts, Packaging and Pricing

Free-range Beef (50% Wagyu / 50% Jersey or Simmentaler) R130.00 p/kg incl. VAT

** NOTE | The cut breakdown and estimated weights below are based on a half-carcass of beef.

OAK VALLEY BEEF	HOW CUTS ARE PACKAGED	ESTIMATED % OF HALF CARCASS	ESTIMATED WEIGHT PER CUT (KG)
Fillet	Head of fillet only	0.6%	0.75
Rump	± 20 x 200g Rump Steaks	3.3%	4.00
Sirloin	Sirloin included in T-Bones	0.0%	0.00
Rib-Eye	± 8 x 300g Rib-Eye Steaks	2.0%	2.40
T-Bone (Sirloin and Fillet)	± 14 x 500g T-Bone Steaks	5.8%	7.00
Club Steaks	± 10 x 400g Club Steaks	3.3%	4.00
Lean Mince (per 500g)	± 67 x 500g Packs	27.9%	33.50
Beef Rashers	± 10 x 500g Packs	4.2%	5.00
Topside	Whole Roast	4.2%	5.00
Minute Steaks	± 25 x 70g Minute Steaks	1.5%	1.75
Shin	± 24 Pieces of Shin	4.6%	5.50
Goulash (per 500g)	± 5 x 500g Packs	2.1%	2.50
Flank Steak	Rolled into roast and netted 800g	0.0%	0.00
Brisket	± 50 x 150g	6.3%	7.50
Stewing Beef	± 40 x 500g Packs	16.7%	20.00
Neck	± 10 x 500g Packs	0.0%	0.00
Stir-Fry Beef	± 5 x 500g Packs	2.1%	2.50
Bones	Bones packed into one packet	15.5%	18.60
Estimated weight of half carcass (kg)		100.0%	120.00
WAGYU-CROSS Estimated cost per half carcass Oak Valley Wagyu-Cross is 50% Wagyu, 50% Jersey or Simmentaler. The marbling and flavour is more intense and the quality of beef is exceptional.		Price p/kg 130.00 incl. VAT	± R15,600

5. Oak Valley Pork

** Our blockman will package your pork order according to the cuts shown below. Every carcass is different and the weights are estimates only. We cannot guarantee the tenderness of the pork as every animal is unique, however we can guarantee that it is acorn-fed, free-range, hormone and antibiotic-free.

5.1 Pork Cuts, Packaging and Pricing

Acorn-fed Pork

R67.00 p/kg incl. VAT

** NOTE | The cut breakdown and estimated weights below are based on a whole-carcass of pork.

ACORN-FED FREE-RANGE PORK	HOW CUTS ARE PACKAGED	ESTIMATED % OF WHOLE CARCASS	ESTIMATED WEIGHT PER CUT (KG)
Loin Chops	± 20 x 150g Loin Chops	6.7%	3.00
Pork Rib Chops	± 28 x 150g Rib Chops	9.4%	4.20
Pork Shoulder Chops	± 20 x 200g Shoulder Chops	9.0%	4.00
Front and Back Legs. Prepared in 4 cuts + Trotters:			
• Whole Roast	2 x Whole Roasts of ± 1.75kg	7.9%	3.50
• Chump Chops	± 10 x 250g Chump Chops	5.6%	2.50
• Pork Texan Steak	± 12 x 300g Pork Texan Steaks	8.1%	3.60
• Shanks	4 Pieces 800g Each	7.2%	3.20
• Trotters	4 Trotters	3.6%	1.60
Neck	± 20 x 150g Neck Chops	6.7%	3.00
Mince	± 12 x 500g Packs	13.5%	6.00
Belly	2 x Whole Belly	5.4%	2.40
Rashers	± 7 x 500g packs	7.9%	3.50
Stewing	± 8 x 500g Packs	9.0%	4.00
Estimated weight per whole carcass (kg)		100.0%	44.50
ACORN-FED PORK Estimated cost per whole carcass Oak Valley pigs are acorn-fed and roam freely in large open paddocks. The acorn diet enhances flavour by imparting a lovely nuttiness to the pork.		Price p/kg 67.00 incl. VAT	± R3,000



OAK VALLEY GOURMET MEATS

6. ORDER FORM | How to Place your Order

Email your completed order form to gourmet@oak-valley.co.za or call Werner Karg at 082 665 6378

6.1 Oak Valley Beef

Please specify your beef order, half or whole carcass. All meat is butchered and neatly packaged upon collection on Oak Valley.

Beef carcass dry-aging:

10-14 days (recommended)

14+ days. Specify _____ days

	HALF CARCASS ± 120kg	WHOLE CARCASS ± 240kg
Free-range Beef R82.00 p/kg		
Wagyu-Cross R130.00 p/kg		

6.2 Oak Valley Pork

Please specify your pork order, half or whole carcass. All meat is butchered and neatly packaged upon collection on Oak Valley.

	HALF CARCASS ± 25kg	WHOLE CARCASS ± 50kg
Acorn-Fed Pork R67.00 p/kg		

6.3 Special Requests

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6.4 Order Details

Dr / Mr / Mrs / Ms Date DD / MM / YY

Email Phone Mobile

6.5 Payment Options

PAYMENT OPTION 1 | CREDIT CARD OR CASH UPON COLLECTION

Payment can be made upon collection at our head office on weekdays between 08h00 to 17h00. Credit cards accepted.

PAYMENT OPTION 2 | ELECTRONIC TRANSFER (EFT)

Payment can be made by EFT prior to collection.

6.6 Banking Details

Account Name Oak Valley Estate

Branch Number 200312

Reference *Your name*

Account Number 62013928744

Bank FNB Grabouw

Email proof of payment to reinet@oak-valley.co.za