



វិនិច្ឆ័យ វាជារឿងសំខាន់ដែលយើងបង្ហាញផលិតផលតាមវិធីចម្អិនដែលបានណែនាំ ដើម្បីលុបបំបាត់ការស្មានមិនដល់ពីការទិញសាច់គោសម្រាប់អ្នកប្រើប្រាស់ ។ សាច់គោដែលមានបទដ្ឋានទាំងអស់អាចទទួលបានសជាតិឆ្ងាញ់តាមការរៀបរាប់ប្រាប់ លុះណាតែត្រូវបានចម្អិនដោយវិធីចម្អិនត្រឹមត្រូវ។

ព័ត៌មានខាងក្រោមបង្ហាញពីនីមិត្តសញ្ញាចម្អិនអាហារ វិធីសាស្ត្រចម្អិនអាហារ និងការរៀបចំដែលបានណែនាំ៖



1. Grill (GRL) សាច់គោត្រូវបានកាត់ជាកម្រាស់យ៉ាងតិច 21mm ហើយវាសមស្របសម្រាប់ចម្អិនក្នុងខ្លះ ចៀន ឬអាំង ។



2. ROAST (RST) ធ្វើការកំដៅចង្ក្រានជាមុនទៅតាមសីតុណ្ហភាពដែលបានណែនាំ ហើយដុតតាមតារាងពេលវេលាចម្អិនដែលបានណែនាំសម្រាប់សាច់គោអាំង / ៥០០ ក្រាម

	សីតុណ្ហភាព Oven	នៅ	ផ្ទិនល្មម	ផ្ទិនល្អ
សីតុណ្ហភាពខាងក្នុង		60°C	65°C–70°C	75°C
Rib Eye / Scotch Fillet, Rump, Sirloin, Fillet, Topside,	200°C	15–20min	20–25min	25–30min
Silverside, Blade, Round	160°C	20–25min	25–30min	30–35min

➢ នៅពេលដែលសាច់អាំងត្រូវបានយកចេញពីឡឬចុកឲ្យវាចោល ១០ នាទីសិន



3. STIR FRY (SFR) សាច់គោត្រូវហាន់ជាបន្ទះៗប្រហែល ទទឹង 10mm កម្រាស់ 75mm ហើយត្រូវចម្អិនយ៉ាងលឿននៅលើខ្លះក្តៅ ។



4. CASSEROLE (CASS) សាច់គោត្រូវហាន់ជាគូបទំហំ 20mm ដាក់ចូលឆ្នាំងទឹកបិទគម្របហើយដាំឱ្យពុះដោយកម្ដៅ (160°C) ប្រហែល ២ម៉ោង ។



5. SHABU SHABU (SSB) សាច់គោត្រូវកាត់កម្រាស់ពី 1.5mm ទៅ 2mm ។ វិធីធ្វើ Hot-pot, Shabu Shabu ត្រូវរៀបចំដោយជ្រលក់សាច់ ឬបន្លែក្នុងឆ្នាំងទឹកពុះ ឬទឹកស៊ុប ។



6. YAKINIKU (YAK) សាច់គោត្រូវកាត់ ដល់កម្រាស់ 4mm ។ ជារបៀបចម្អិនសាច់ហាន់ស្តើងៗ និងបន្លែតូចៗលើ ចង្ក្រានធុង ឬចង្ក្រានហ្គាស ។



7. THIN SLICE (TSL) សាច់គោត្រូវហាន់កម្រាស់ 2mm ដែលសមស្របវិធីចម្អិនផ្សេងៗតាមតម្រូវការ ។



8. CORN (CRN) ជាវិធីចម្អិនបែបបុរាណរបស់បារាំង សាច់គោត្រូវទុកអោយស្រស់ទឹក (ស្ងួត) និងរៀបចំចម្អិនក្នុងប្រេងកម្ដៅ 85°C ទៅ 90°C រយៈពេល២ម៉ោង ទៅ ៤ម៉ោង ។



9. ROAST COMBI (RSC) សាច់គោត្រូវចម្អិននៅក្នុងឡដុត Combi ដែលកំណត់សីតុណ្ហភាពដល់ 80C ក្នុងរបៀបលាយបញ្ចូលគ្នា។ សាច់គោត្រូវយកចេញនៅពេលដែលសីតុណ្ហភាពខាងក្នុងឡើងដល់ 65C ។



10. ROAST THIN SLICE COLD (RC2) សាច់គោអាំងត្រូវបានទុកអោយត្រជាក់បន្ទាប់ពីផ្ទិនរួច រួចហាន់ទទឹងសាច់ជាចំណិតស្តើងៗប្រវែង 2mm ។



11. ROAST SLICE COLD (RCT) សាច់គោអាំងត្រូវបានទុកអោយត្រជាក់បន្ទាប់ពីផ្ទិនរួច រួចហាន់ទទឹងសាច់ជាចំណិតស្តើងៗប្រវែង 10mm ។



12. SOUS VIDE DICE (SVD) សាច់គោហាន់ជាគូបអ៊ុតចងបីត្រូវខ្យល់ទំហំ 21mm x 21mm x 21mm ត្រូវបានចម្អិនរយៈពេល 3 ម៉ោងនៅសីតុណ្ហភាព 62.5C ក្នុងអាងទឹកដែលមានចរន្តហូរ ។ បន្ទាប់ពីយកចេញ សាច់គូបទាំងនោះត្រូវបានបោះចេញ ហើយផ្ទេរទៅក្នុងទឹកស៊ុបសជាតិស្រាលដូចប្រើក្នុងឆ្នាំងស៊ុប Casserole ។

Cooking Methods: It is important that we display product by the recommended cooking method, to remove the guesswork out of purchasing beef for consumers. All MSA graded product only eats as described if prepared by the correct cooking method.

The information below shows the cooking symbols, cooking methods and recommended preparation:



1. Grill (GRL) Steaks should be cut at a minimum thickness of 21mm and are suitable for cooking in a pan, grill or BBQ.



2. ROAST (RST) Preheat oven to recommended temperature and roast according to table.

Suggested cooking times for beef roasts/500g

	Oven Temp.	Raw	Medium	Well done
Internal temperature		60°C	65°C–70°C	75°C
Rib Eye / Scotch Fillet, Rump, Sirloin, Fillet, Topside,	200°C	15–20min	20–25min	25–30min
Silverside, Blade, Round	160°C	20–25min	25–30min	30–35min

➤ Once the roast has been removed from the oven allow to rest for 10 minutes.



3. STIR FRY (SFR) Beef is prepared into strips approximately 10mm in width and depth and 75mm in length. Beef strips are cooked quickly on a hot surface in small batches.



4. CASSEROLE (CASS) Beef is prepared in 20mm cubes. Cover in liquid and simmer on a low heat (160°C) for approximately 2 hours.



5. SHABU SHABU (SSB) Beef is prepared by cutting to 1.5–2mm thickness. A hot-pot cooking method, Shabu Shabu is prepared by submerging meat or vegetables in a pot of boiling water or broth.



6. YAKINIKU (YAK) Beef is prepared by cutting to 4mm thickness. A style of cooking small thinly sliced meat pieces and vegetables over a charcoal or gas burner.



7. THIN SLICE (TSL) Beef is prepared to 2mm thickness and suitable for dry cooking methods.



8. CORN (CRN) Beef is cured and prepared by a slow wet cook. 4.5



9. ROAST COMBI (RSC) The roast is cooked in a Combi Oven set to 80°C in combination mode. Product is removed when internal temperature reaches 65°C.



10. ROAST THIN SLICE COLD (RC2) The roast is chilled after cooking and sliced across the grain into 2mm slices.



11. ROAST SLICE COLD (RCT) The roast is chilled after cooking and sliced across the grain into 10mm slices.

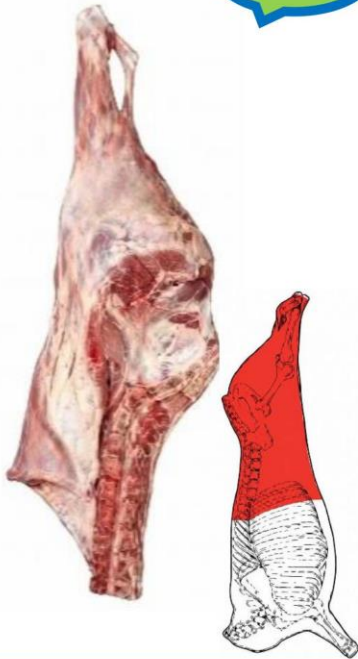


12. SOUS VIDE DICE (SVD) Vacuum packed diced cubes 21mm x 21mm x 21mm are cooked for 3 hours at 62.5°C in a water bath with circulated water. After removal the cubes are drained and transferred to a mild stock as used in casserole.

មួយចំហៀងខ្លួនមួយកំណាត់ក្រោយ 1012

Hindquarter 1012

\$ 8.25



សំគាល់៖

- 1010 (3-rib)
- 1011 (0-rib)
- 1012 (1-rib)
- 1013 (2-rib)
- 1014 (7-rib)
- 1015 (8-rib)
- 1016 (4-rib)
- 1017 (6-rib)
- 1018 (9-rib)
- 1019 (10-rib)

មួយចំហៀងខ្លួនមួយកំណាត់មុខ 1062

Forequarter 1062

\$ 7.85



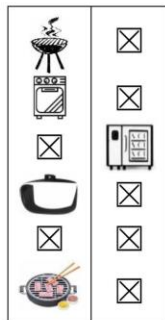
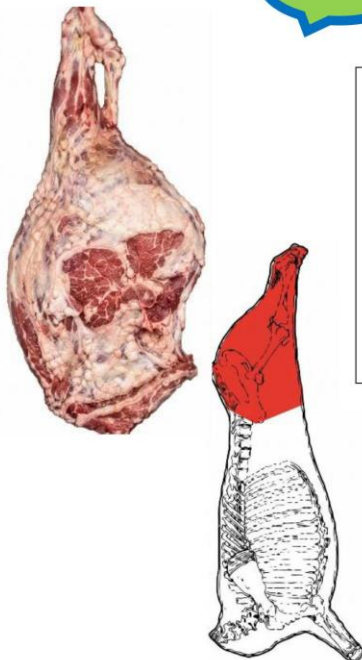
សំគាល់៖

- 1060 (10-rib)
- 1061 (11-rib)
- 1062 (12-rib)
- 1063 (13-rib)
- 1064 (6-rib)
- 1065 (5-rib)
- 1066 (7-rib)
- 1067 (9-rib)
- 1068 (8-rib)

ជើងក្រោយជាប់គុម្ពកន្ទុយ 1502

Butt and Rump 1502

\$ 8.35

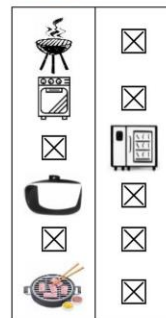
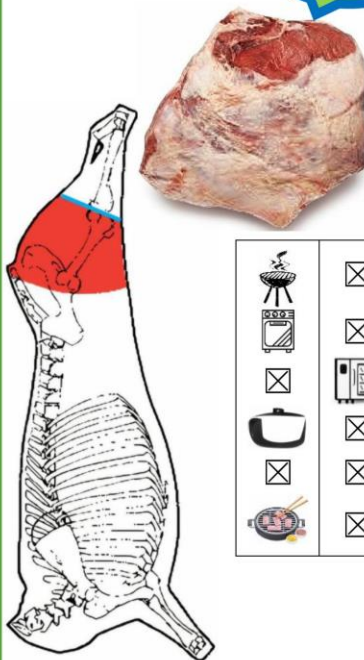


សំគាល់៖

(មិនមាន)

Butt Square Cut 1520

\$ 8.35



សំគាល់៖

(មិនមាន)



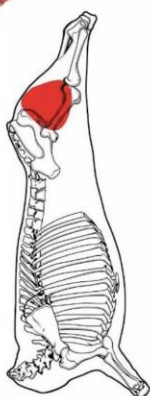
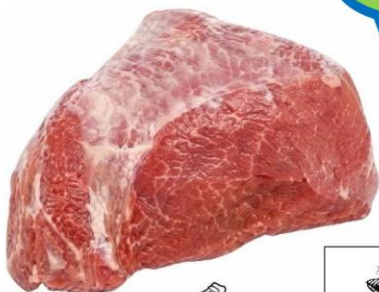
សាច់គោស្រស់ សុវត្ថិភាព Quality & Safety Chilled Beef
(គម្រោងកាត់លក់ដុំ សាច់គោស្រស់ សាច់បន្លំ)
(Cuts of Dry Aging Chilled Beef)



សាច់ក្តៅក្រោយផ្នែកខាងក្នុង (សាច់ប៊ីស្តីក) 2001

Topside Cap Off 2001

\$ 9.00

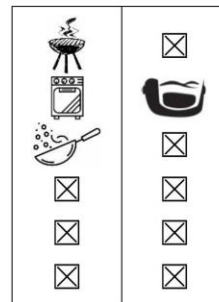
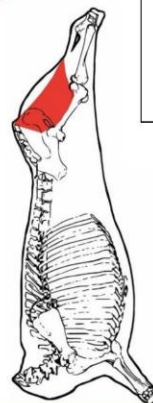


សំគាល់៖
(មិនមាន)

សាច់បាងប្រា (សាច់ក្តៅក្រោយផ្នែកខាងក្រៅ) 2050

Outside Flat 2050

\$ 9.00

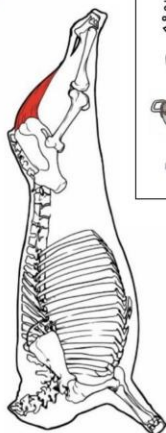
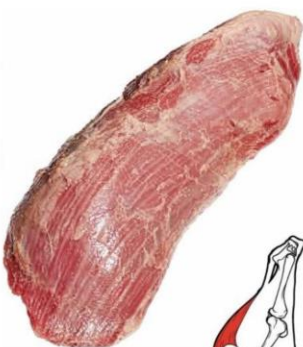


សំគាល់៖
(មិនមាន)

សាច់ជុំអន្សូម (សាច់ក្តៅក្រោយផ្នែកខាងក្រៅ) 2040

Eye Round 2040

\$ 9.00

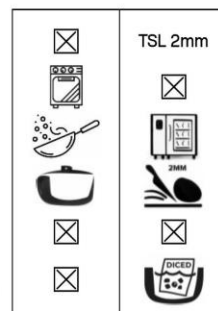
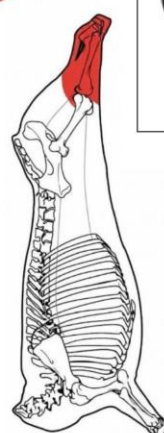


សំគាល់៖
(មិនមាន)

សាច់ដូងឈើ 2364

Heel Muscle 2364

\$ 9.00

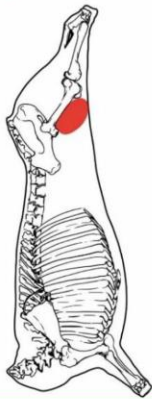
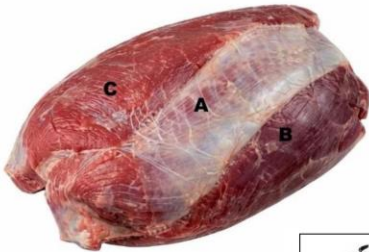


សំគាល់៖
(មិនមាន)

សាច់ជុំមូល 2070

Knuckle 2070

\$ 9.00



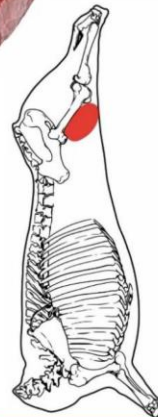
	TSL 2mm
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សំគាល់៖
(មិនមាន)

សាច់ជុំមូល (ផ្នែកកណ្តាល) 2067

Eye of Knuckle 2067

\$ 9.00



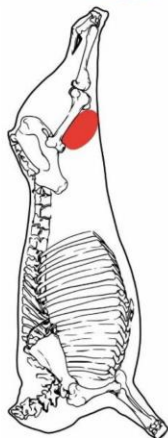
	TSL 2mm
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សំគាល់៖
(មិនមាន)

សាច់ជុំមូល (ផ្នែកខាងលើ) 2068

Knuckle Cover 2068

\$ 9.00



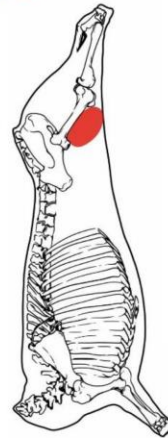
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សំគាល់៖
(មិនមាន)

សាច់ជុំមូល (ផ្នែកខាងក្រោម) 2069

Knuckle Undercut 2069

\$ 9.00

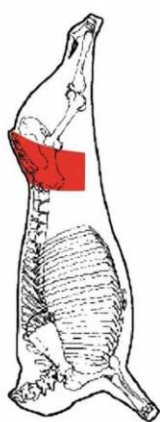


	TSL 2mm
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សំគាល់៖
(មិនមាន)

សាច់ចង្កេះជាប់ត្រគាក 2081

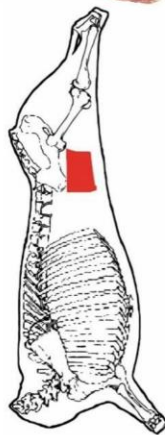
Sirloin Butt 2081



សំគាល់៖
(មិនមាន)

សាច់ចង្កេះជាប់ត្រគាកផ្នែកខាងក្រោម 2130

Bottom Sirloin 2130

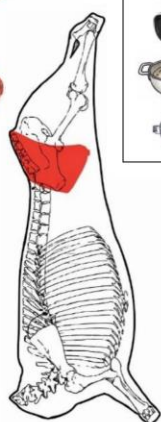


សំគាល់៖
(មិនមាន)

សាច់គុម្ពកន្ទុយ 2090

Rump 2090

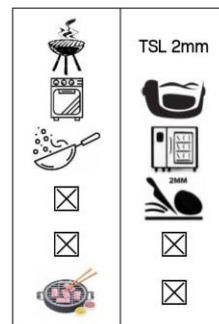
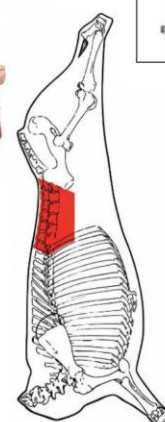
\$ 9.00



សំគាល់៖
(មិនមាន)

សាច់មេស្តែក 1552

Short-loin 1552



សំគាល់៖
(មិនមាន)



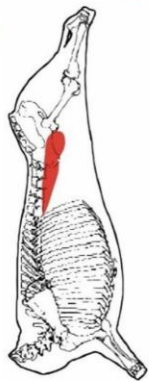
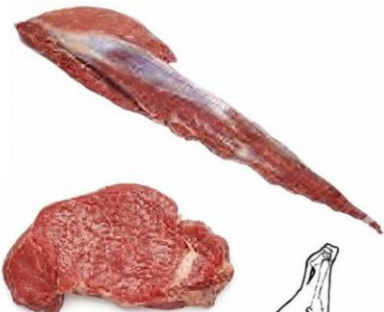
សាច់គោស្រស់ សុវត្ថិភាព Quality & Safety Chilled Beef
(គម្រូកតំលក់ដុំ សាច់គោស្រស់ សាច់បន្លំ)
(Cuts of Dry Aging Chilled Beef)



សាច់ចំឡកក្នុង 2160

Tenderloin 2160 / Fillet Mignon

\$ 10.0

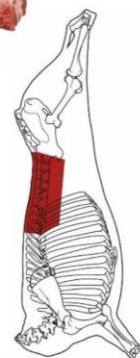


សំគាល់៖
(មិនមាន)

សាច់ចំឡកក្រៅ

Striploin 2140

\$ 10.0

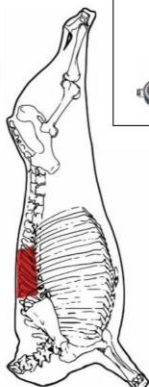
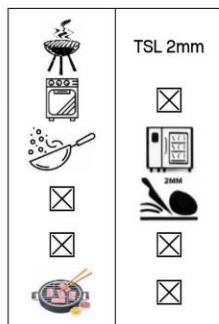


សំគាល់៖
2140 (3-rib)
2141 (0-rib)
2142 (1-rib)
2143 (2-rib)

សាច់ក្បាលចំឡក 2243

Cube Roll 2243/Rib Eye Roll/Scotch Fillet

\$ 10.0

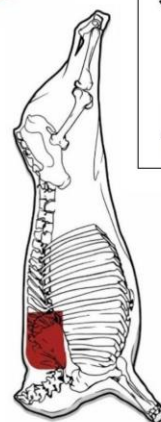
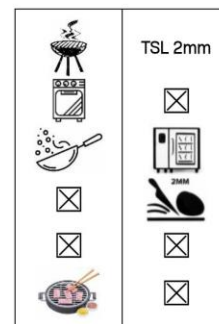


សំគាល់៖
2240 (5-rib)
2241 (4-rib)
2242 (6-rib)
2243 (7-rib)
2244 (8-rib)

សាច់ចំឡកស្នាមុខ 2268

Chuck Eye Roll 2268 / Zabuton

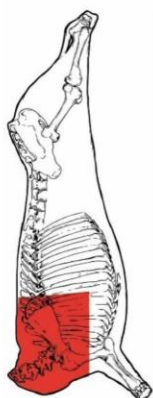
\$ 9.50



សំគាល់៖
(មិនមាន)

សាច់ស្មាជាប់ស្លាបប្រចៀវ 2250

Chuck and Blade 2250



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សំគាល់៖

2250 (5-rib)

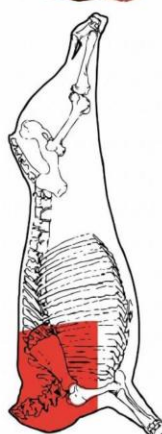
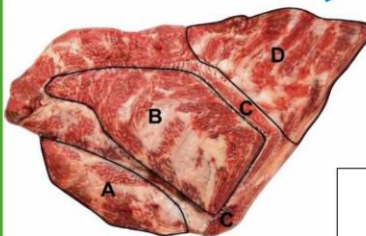
2251 (4-rib)

2252 (6-rib)

សាច់ស្មាទាំងមូល 2261

Chuck 2261

\$ 9.00



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កំណត់ចំណាំ៖

2260 (5-rib)

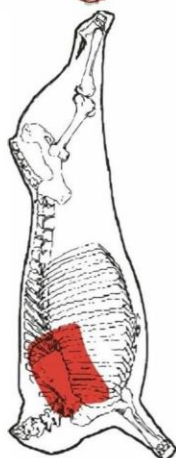
2261 (4-rib)

2262 (6-rib)

សាច់ជុំស្លាបប្រចៀវ 2300

Blade 2300 / Clod

\$ 9.00



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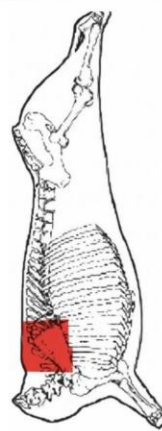
សំគាល់៖

(មិនមាន)

សាច់ស្មាមុខ 2276

Chuck Roll 2276

\$ 9.50



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កំណត់ចំណាំ៖

2275 (5-rib)

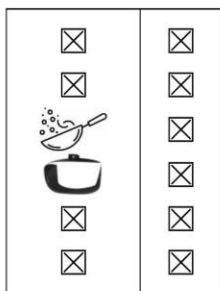
2276 (4-rib)

2277 (6-rib)

សាច់កគោ (អត់ឆ្អឹង) 2280

Neck 2280

\$ 7.00



សំគាល់៖
(មិនមាន)

Bolar Blade 2302

\$ 9.00



សំគាល់៖
(មិនមាន)

សាច់ដៃសរសៃ 2303

Oyster Blade 2303

\$ 10.0



សំគាល់៖
(មិនមាន)

សាច់ដុំទន់ក្នុងសាច់ស្លាបប្រចៀវ 2304

Blade Undercut 2304

\$ 9.00

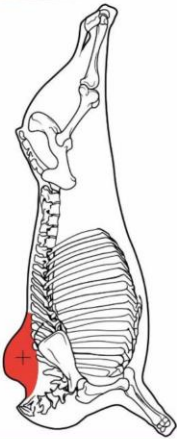


សំគាល់៖
(មិនមាន)

សាច់បូក 2278

Chuck Crest 2278

\$ 9.50

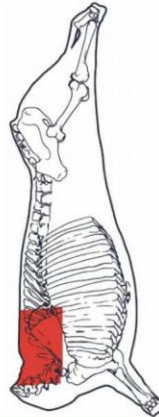


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សំគាល់៖
(មិនមាន)

Chuck Roll Plate 2288

\$ 9.00

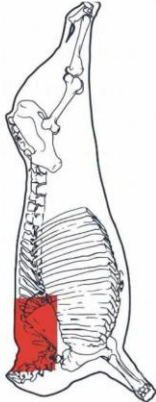


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សំគាល់៖
(មិនមាន)

Chuck Pieces 2267

\$ 9.00



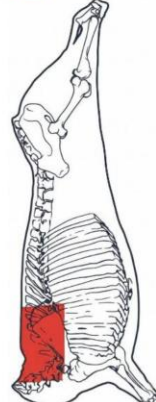
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សំគាល់៖
(មិនមាន)

សាច់ស្មាជាប់ផ្លឹងជំនីវ (ទី១ ដល់ ទី៥) 2279

Chuck Rib Side 2279

\$ 9.00



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សំគាល់៖
(មិនមាន)

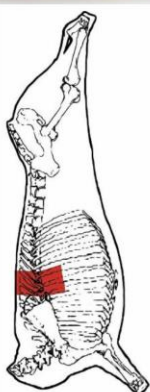


សាច់គោស្រស់ សុវត្ថិភាព Quality & Safety Chilled Beef
(គម្រូកាត់លក់ដុំ សាច់គោស្រស់ សាច់បន្លំ)
(Cuts of Dry Aging Chilled Beef)



Rib Meat Square 2650

\$ 7.75



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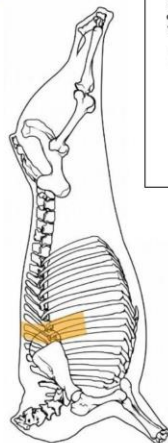
សំគាល់៖

2650 (4-rib)

សាច់ស្លាបច្រកែង 2208

\$ 7.75

Rib Blade Meat 2208 / Lifter Meat



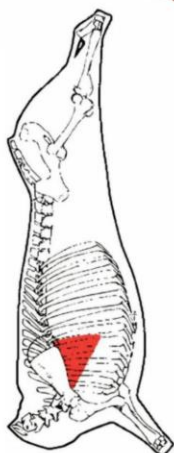
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សំគាល់៖

(មិនមាន)

Chuck Rib Meat 2640

\$ 7.75



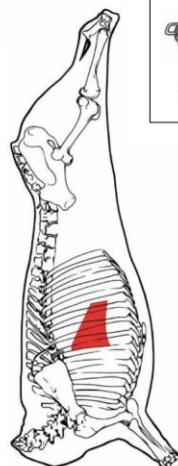
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សំគាល់៖

(មិនមាន)

Short Ribs Meat 2465

\$ 7.75



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សំគាល់៖

(មិនមាន)

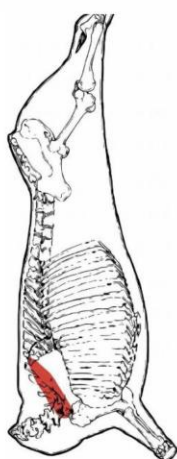
សាច់ដៃកគោល 2310

Chuck Tender 2310 / Mock Tender

\$ 9.25



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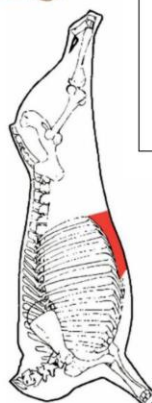
សំគាល់៖
(មិនមាន)

Brisket Navel Plate 2473

\$ 8.00



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សំគាល់៖
(មិនមាន)

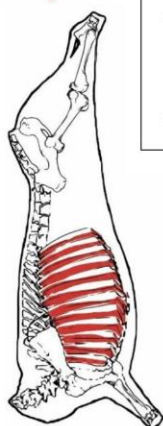
សាច់ចន្លោះឆ្អឹងជំនីរ 2430

Intercostal 2430 / Rib Finger

\$ 7.25



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សំគាល់៖
(មិនមាន)

សាច់ច្នូក (ជាប់ឆ្អឹង) 1674

(B-I) Brisket Point (Sternum) 1674

\$ 8.00



	TSL 2mm
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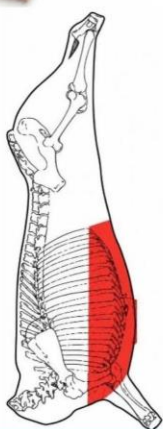


សំគាល់៖
(មិនមាន)

សាច់ទ្រូងទាំងមូល 2323

Brisket 2323

\$ 8.00



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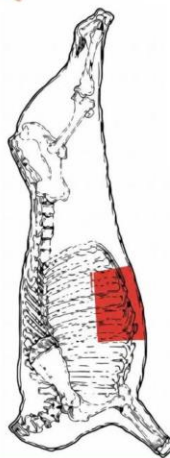
សំគាល់៖

2320 (10-rib)
2321 (11-rib)
2322 (12-rib)
2323 (13-rib)

សាច់ចុងទ្រូង 2342

Brisket Navel End 2342

\$ 8.00



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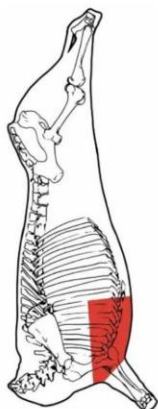
សំគាល់៖

2340 (5-rib)
2341 (4-rib)
2342 (6-rib)
2343 (7-rib)
2344 (8-rib)
2345 (9-rib)

សាច់គល់ទ្រូង (ផ្នែកក្រាស់) 2332

Brisket Point End 2332

\$ 8.00



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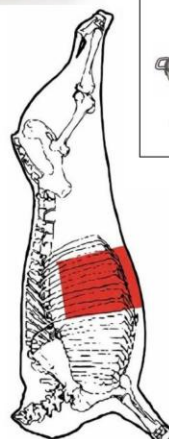
សំគាល់៖

2330 (5-rib)
2331 (4-rib)
2332 (6-rib)
2333 (7-rib)

សាច់បីជាន់ 2346

Short Plate 2346

\$ 7.50



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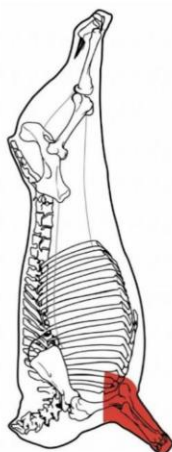
សំគាល់៖

2346 (5-rib)
2347 (6-rib)
2348 (7-rib)
2349 (8-rib)

កំភួនជើងមុខ (មានឆ្អឹង) 1682

(Bone-In) Shin Forequarter 1682

\$ 7.50



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សំគាល់៖
(មិនមាន)

(Bone-In) Arm-bone Shin 1685

\$ 7.50



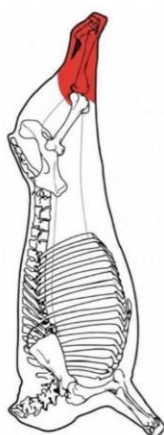
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សំគាល់៖
(មិនមាន)

កំភួនជើងក្រោយ (មានឆ្អឹង) 1683

(Bone-In) Shank Hindquarter 1683

\$ 7.50



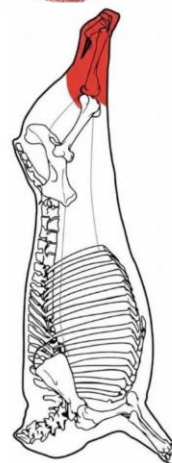
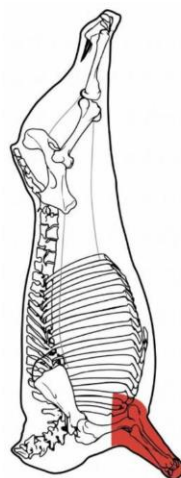
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សំគាល់៖
(មិនមាន)

សាច់កំភួនជើងមុខ 2360F សាច់កំភួនជើងក្រោយ 2360H

Shin FQ 2360F & Shank HQ 2360H

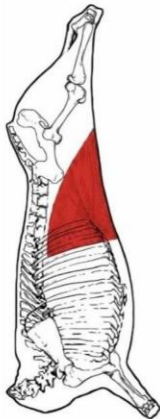
\$ 9.00



សាច់បាងពោះ 2200

Thin Flank 2200

\$ 9.00



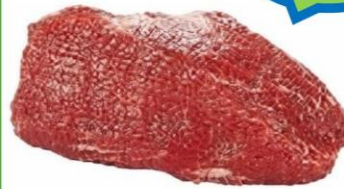
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សំគាល់៖
(មិនមាន)

សាច់ស្តេកបាងពោះ 2210

Flank Steak 2210

\$ 9.50



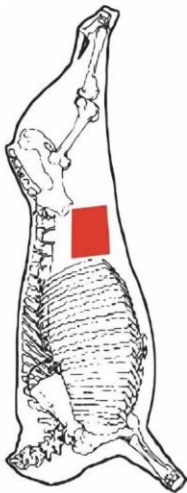
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សំគាល់៖
(មិនមាន)

សាច់ចុងព្រលង ឬ សាច់ចុងពោះរៀន 2207

Flank Plate Steak Tip 2207

\$ 9.00



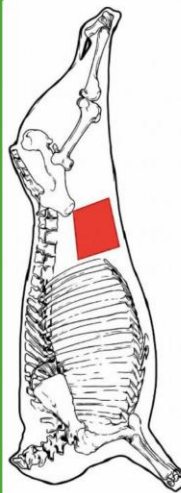
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សំគាល់៖
(មិនមាន)

សាច់ពោះរៀត ឬសាច់ពោះស្រទាប់ក្រៅ 2204

External Flank Plate 2204

\$ 9.00



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សំគាល់៖
(មិនមាន)



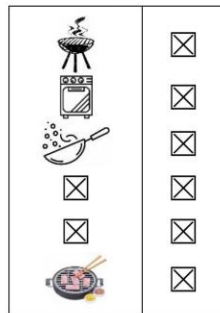
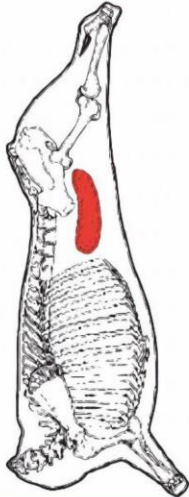
សាច់គោស្រស់ សុវត្ថិភាព Quality & Safety Chilled Beef
(គម្រោងកាត់លក់ដុំ សាច់គោស្រស់ សាច់បន្លំ)
(Cuts of Dry Aging Chilled Beef)



សាច់ពោះស្រទាប់ក្នុង 2203

Internal Flank Plate 2203

\$ 9.00

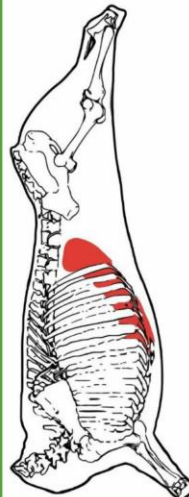


សំគាល់៖
(មិនមាន)

សាច់ពោះលៀងក្នុង 2205

Inside Skirt 2205

\$ 9.00

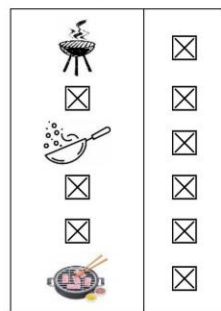
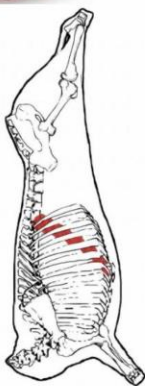


សំគាល់៖
(មិនមាន)

សាច់ពោះលៀងស្តើង 2190

Thin Skirt 2190 / Outside Skirt

\$ 9.00

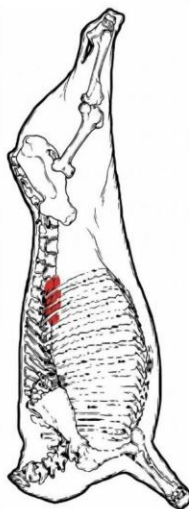


សំគាល់៖
(មិនមាន)

សាច់ពោះលៀងក្រាស់ 2190

Thick Skirt 2180 / Hanging Tender

\$ 9.00



សំគាល់៖
(មិនមាន)



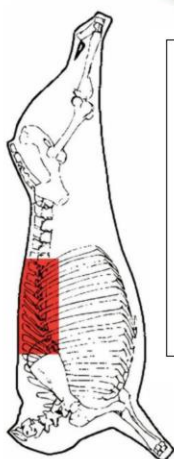
សាច់គោស្រស់ សុវត្ថិភាព Quality & Safety Chilled Beef
(គម្រូកតំលក់ដុំ សាច់គោស្រស់ សាច់បន្លំ)
(Cuts of Dry Aging Chilled Beef)



សាច់ឆ្អឹងជំនីរឡៅ 1601

(Bone-In) Ribs - Prepared 1601

\$ 7.25



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កំណត់ចំណាំ៖

1600 (5-rib)

1601 (6-rib)

1602 (7-rib)

1603 (8-rib)

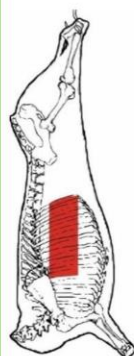
1604 (9-rib)

1605 (4-rib)

សាច់ឆ្អឹងជំនីរខ្លី 1689 & 1690

Short Ribs 1689 & 1690

\$ 7.25



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កំណត់ចំណាំ៖

1686 (1-rib)

1687 (2-rib)

1688 (3-rib)

1689 (4-rib)

1690 (5-rib)

1691 (6-rib)

1692 (7-rib)

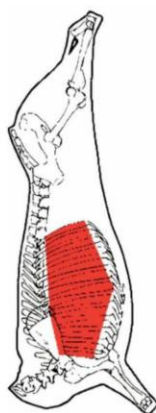
1693 (8-rib)

1694 (9-rib)

ឆ្អឹងជំនីរបក 1695

Spare Ribs 1695

\$ 4.25



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សំគាល់៖

(មិនមាន)

Chuck Short Ribs 1631

\$ 7.25



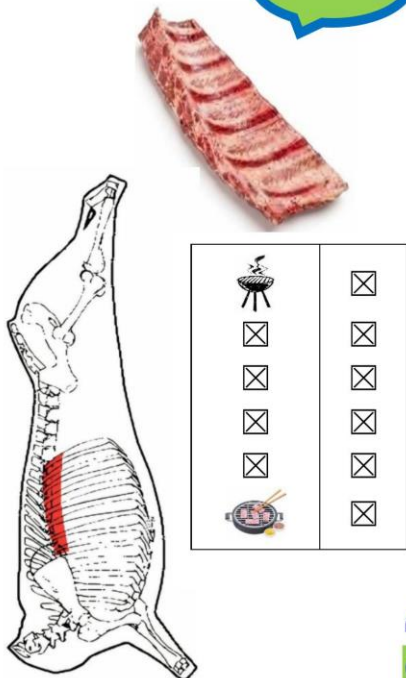
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សំគាល់៖

(មិនមាន)

Back Ribs 1697

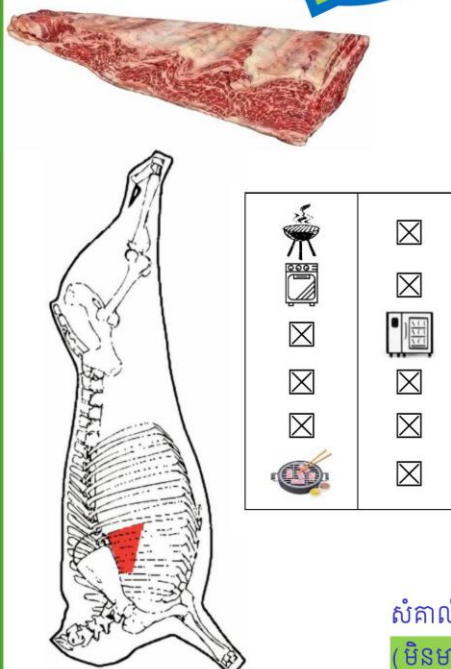
\$ 7.25



សំគាល់៖
(មិនមាន)

Chuck Rib Meat 1696

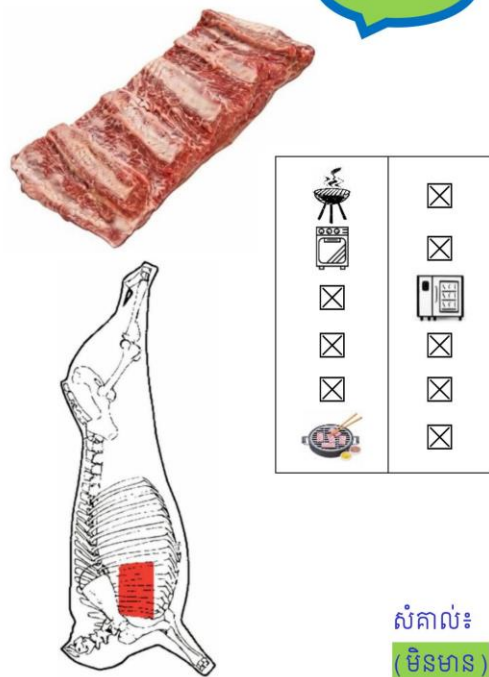
\$ 7.25



សំគាល់៖
(មិនមាន)

Chuck Meat Square 2645

\$ 7.25

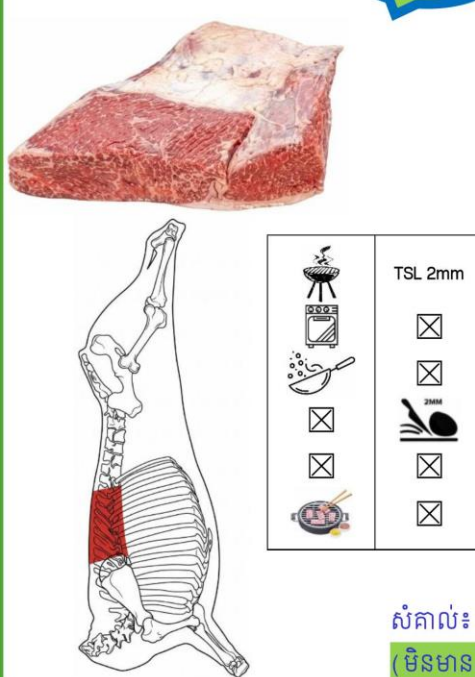


សំគាល់៖
(មិនមាន)

សាច់ក្រមួនឆ្អឹងជំនីវ 2470

Rib Cap 2470 / Spinalis Dorsi

\$ 7.25



សំគាល់៖
(មិនមាន)