

MEATCO Namibia

PREMIUM MEAT COLLECTION

FROM NAMIBIA.
FOR EVERY TABLE.

QUALITY CUTS. EXCEPTIONAL FLAVOUR. TRUSTED PROVENANCE.

WELCOME TO MEATCO

QUALITY YOU CAN TASTE.

At Meatco, we believe great meat begins long before it reaches the plate. It begins with responsible farming, careful handling, skilled processing and an uncompromising commitment to quality.

From premium steaks to everyday favourites, our range brings together carefully selected cuts designed for every occasion, every kitchen and every table.

From farm to fork, quality is our promise.

Explore our collection and discover the cuts that make every meal worth remembering.

MEATCO Namibia



EXPLORE THE COLLECTION

FIND YOUR CUT

Whether you're preparing a quick family dinner, firing up the braai or planning a special feast, there is a cut for every occasion.

1

PREMIUM CUTS

Tender, flavourful and made for memorable meals.

2

EVERYDAY FAVOURITES

Reliable cuts for hearty family meals and everyday cooking.

3

BRAAI ESSENTIALS

Cuts made for open flames, good company and the unmistakable taste of a Namibian braai.

4

BUTCHER'S SELECTION

Quality cuts selected for those who appreciate exceptional meat.

MEATCO Namibia

THE BUTCHER'S **SELECTION**

RICH CUTS. DEEP FLAVOUR.

Discover a selection of hearty, flavourful cuts chosen for the depth of character they bring to the table. From the rich texture of Chuck Roll and the versatility of LMC to the robust flavour of Neck, Heel Muscle and Shin, these cuts are made for dishes where quality ingredients and thoughtful preparation come together.
Perfect for slow cooking, roasting, braising and traditional family favourites, each cut has its own character and culinary potential. Give them the time they deserve and their natural richness develops into tender, succulent meat with deep, satisfying flavour.
Whether you're preparing a comforting stew, a generous Sunday roast, a traditional potjie or a meal shared around the family table, The Butcher's Selection gives you the freedom to create something memorable.



FEATHER 001
RICH TEXTURE. DEEP FLAVOUR.



NECK 002
SLOW-COOKED. DEEPLY SATISFYING.



HEEL MUSCLE 003
LEAN. HEARTY. FULL OF POTENTIAL.



SHIN 004
SLOW COOKING AT ITS FINEST.

PREMIUM COLLECTION

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FLANK STEAK 001

LEAN • VERSATILE • FULL OF FLAVOUR



RUMP SKIRT / LONG SKIRT 002

BOLD • RICH • PERFECT FOR THE GRILL



RUMP TAIL / TRI TIP 003

TENDER • FLAVOURFUL • MADE FOR THE FIRE



BRISKET 004

RICH • SLOW-COOKING FAVOURITE • DEEPLY FLAVOURFUL



CHUCK & BLADE 005

HEARTY • VERSATILE • NATURALLY RICH



FLANK 006

LEAN • BEEFY • EXCEPTIONALLY VERSATILE



CHUCK ROLL 007

RICH FLAVOUR. BEAUTIFULLY VERSATILE.



LMC 008

LEAN. VERSATILE. NATURALLY FLAVOURFUL.



CHUCK TENDER 009

TENDER BY NAME. FULL OF FLAVOUR.

PREMIUM COLLECTION

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THE TASTE OF HOME

KASI FLAVOUR. NAMIBIAN SOUL.

Some flavours go beyond the plate. They remind us of home, of weekends spent around the fire, of pots simmering for hours, and of family gathering to share a meal that feeds more than just the appetite.
Welcome to the heart of traditional flavour, where every cut has a purpose and every dish tells a story. From richly flavoured tripe and tender intestines to hearty offal favourites, these are the ingredients behind some of our most cherished food traditions. Prepared with patience, seasoned with character and served with generosity, they transform everyday cooking into something truly special.
Whether it's a pot of slowly simmered offal, a pan sizzling with onions and spices, or a traditional meal shared with friends and family, these cuts bring authentic flavour, versatility and nourishment to the table.
At Meatco, we celebrate the full value of the animal and the food traditions that connect our communities. Because premium quality is not only about the finest steak. It's also about honouring the cuts that carry generations of flavour, culture and pride.



HONEYCOMB TRIPE 001
DISTINCTIVE TEXTURE. DEEP TRADITION.



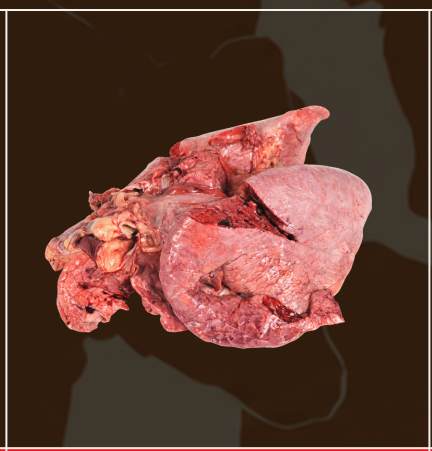
OMASUM TRIPE 002
CLASSIC COMFORT. AUTHENTIC FLAVOUR.



BEEF LIVER 003
RICH FLAVOUR. EVERYDAY FAVOURITE.



BEEF KIDNEYS 004
DISTINCTIVE TASTE. TRADITIONAL APPEAL.



LUNGS 005
HERITAGE FLAVOUR. TRADITIONAL COOKING



TONGUE 006
A TRADITIONAL DELICACY.

NAMIBIAN SOUL

MEATCO Namibia



HEART 001

LEAN TEXTURE. BIG BEEF FLAVOUR.



SILVER SKINS 002

TRADITIONAL VALUE. VERSATILE USE.



PIZZLES 003

A SPECIALTY CUT WITH TRADITIONAL ROOTS



PAD TRIM 004

PRACTICAL CUTS. EVERYDAY POTENTIAL.



HANGING TENDON 005

TRADITIONAL TEXTURE. SPECIALIST APPEAL.



FLANK MEMBRANE 006

A BY-PRODUCT WITH PRACTICAL VALUE.



AORTA 007

A DISTINCTIVE SPECIALTY BY-PRODUCT.



CATTLE FEET 008

KASI COMFORT. SLOW-COOKED TRADITION.



SPLEEN 009

A TRADITIONAL CUT. DISTINCTIVE CHARACTER

NAMIBIAN SOUL

MEATCO Namibia



FROM OUR FARMS TO YOUR TABLE.

EVERY CUT HAS A STORY.

It begins on open Namibian land, where farmers rise before the sun and tend their herds with patience, pride and generations of knowledge. It continues through careful hands, trained eyes and a cold chain that never breaks. It ends on your table, where it becomes a meal worth gathering around.
A story of farmers, land, care, craftsmanship and a commitment to producing meat Namibia can be proud of.

BORN ON NAMIBIAN SOIL.
RAISED UNDER OPEN SKIES.
CRAFTED WITH CARE AT EVERY STEP.

Our cattle graze freely across the vast Namibian landscape, nourished by the land and respected by the people who raise them. That care shows in every cut, from the deep colour of the meat to the clean, natural flavour that only Namibian beef can deliver.

Every box carries our promise: traceable from the farm to the fork, carefully handled from the first cut to the final delivery, and trusted by kitchens, retailers and families across the globe.

QUALITY YOU CAN TASTE.
TRUST YOU CAN TRACE.
MEAT YOU CAN BE PROUD TO SERVE.
THE TASTE OF NAMIBIA, DELIVERED TO THE WORLD.

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