

FROM THE FARM



WHERE QUALITY MEATS **PORK**



www.malupork.com

#MALUquality

Apple Pork Belly

1 MALU Pork Belly DDD (deboned and skin off)
15ml Coarse Salt
2ml Coriander Seeds
5ml Garlic Flakes
5ml Dried Ginger
2.5ml Yellow Mustard Seeds
2ml Whole Black Pepper
2 Apples
Olive Oil
Fresh Sage

Method:

1. Preheat the oven to 160°C
2. Mix the salt, coriander, garlic flakes, ginger, mustard seeds and black pepper together. (Use a pestle and mortar or food processor, do not combine until powder like, only crack the seeds)
3. Rub the pork belly with the salt mixture
4. Slice Apples into wedges
5. Place the apple wedges on your oven tray
6. Drizzle with olive oil
7. Place the pork belly onto the apple wedges
8. Place a handful of fresh sage around the pork belly
9. Oven bake for 30 minutes at 160°C
10. Grill for another 15 to 20 minutes at 180°C



VISION

Trust is the foundation of our relationships.
Our vision is to become the pork producer of choice by consistently delivering quality products.
Through a culture of excellence we strive to enrich the lives of our stakeholders.



VALUES

INTEGRITY

Trust us to do the right thing

TRANSPARENCY

No Bullshit

SUSTAINABILITY

Seeing the bigger picture

QUALITY

No compromise

FAIRNESS

Soft on the person, hard on the rules

DETERMINATION

Turning dreams into reality

HUMILITY

Talent is God given, be humble
Fame is man given, be grateful
Conceit is self-given, be careful



FROM THE FARM



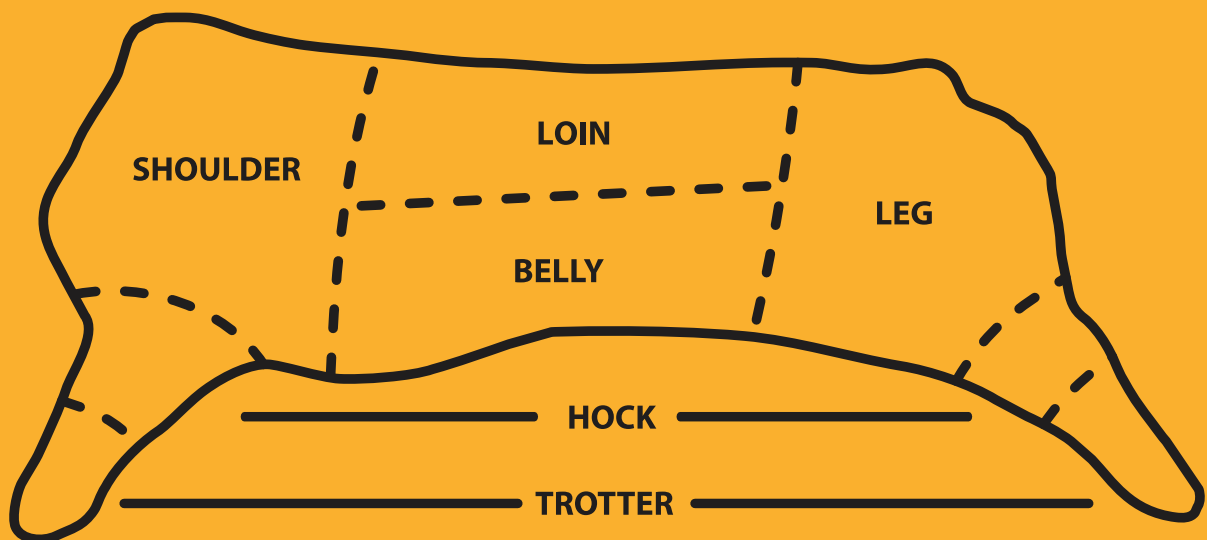
WITH CARE



TO YOU



MALU PORK CUTS



SPEK

504



25 KG BOX

SHOULDER NECK OUT

444



25 KG BOX

SHOULDER SQ CUT

442



25 KG BOX

SHOULDER BLADE

446



25 KG BOX

NECK DDD

473



25 KG BOX

FILLET

482



450 G

10 KG BOX

LOIN B/IN R/ON

483



25 KG BOX

LOIN DDD

486



20 KG BOX

LOIN B/IN R/ON FILLET IN

488



20 KG BOX

LEG MEAT

563



25 KG BOX

TRIMMING 80/20

502



25 KG BOX

TRIMMING 60/40

505



25 KG BOX

BELLY B/IN R/ON

520



25 KG BOX

BELLY B/LESS R/ON

522



25 KG BOX

BELLY DDD

523



25 KG BOX

SPARE RIBS

540



25 KG BOX

LOIN RIBS

542



25 KG BOX

LEG SQ CUT

550



25 KG BOX

BUTTOCK

554



25 KG BOX

LEG D

559



25 KG BOX

LEG DDD

562



25 KG BOX

RUMP

580



10 KG BOX

SHANKS

421



650 - 850 G

25 KG BOX

HOCKS

430

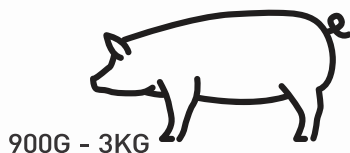


600 - 700G

25 KG BOX

SHANKS (LARGE)

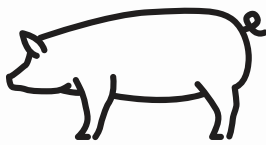
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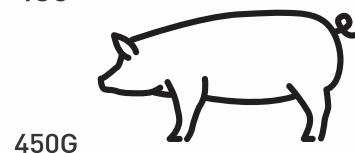
900G - 3KG

25 KG BOX**SHOULDER RIB**

478

**25 KG BOX****FILLET (LARGE)**

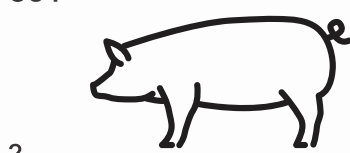
480



450G

10 KG BOX**LEG DD**

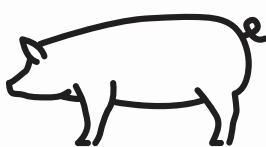
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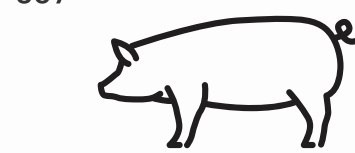
2

25 KG BOX**CUTTING SPEK**

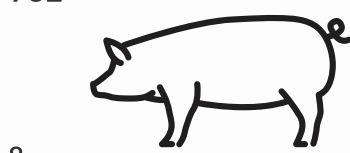
503

**25 KG BOX****SHOULDER SPEK**

507

**25 KG BOX****PORK SILVERSIDE**

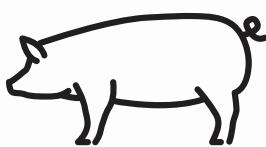
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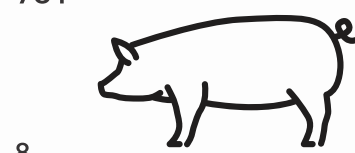
8

25 KG BOX**TRIMMING 90/10**

501

**25 KG BOX****PORK TOPSIDE**

781



8

25 KG BOX

Apple, Sage and Bacon-Stuffed Pork Loin

6 tbsp. extra-virgin olive oil

1 or 2 apples depending on size (preferably Gala or Honeycrisp), peeled, cored, and finely diced

1/2 cup minced onion

1 clove garlic, minced

1/4 cup finely chopped sage

Kosher salt

Freshly ground black pepper

1kg MALU Boneless Pork Loin (Skin on or off)

4 thin slices bacon

DIRECTIONS

1. Preheat oven to 190°C.

2. In large, ovenproof skillet over medium-high heat, heat 2 tablespoons olive oil.

Cook apple and onion until beginning to soften, 4 minutes, then add garlic and sage and cook 2 minutes more. Season with salt and pepper, then transfer to bowl and let cool slightly.

3. Butterfly pork loin: Using sharp knife, make slit lengthwise down centre of pork, cutting it in half so it opens like a book (don't cut it all the way through; it should still be attached at the bottom.)

4. Season inside of Loin with salt and pepper. Add bacon and apple filling. Pull two sides of pork around filling and tie tightly with kitchen string. (We used 4 pieces of string to tie pork in 4 places and trimmed off ends.)

5. In same skillet, heat 2 more tablespoons olive oil over medium-high heat.

Add pork and sear 6 minutes, turning every 1 to 2 minutes, until browned.

6. Place entire skillet in oven and roast 20 minutes, or until internal temperature reaches 63°C.

Remove from oven and transfer to cutting board; cover with aluminium foil and let sit 10 minutes.

7. Slice pork and serve

MALU VALUE ADDED PRODUCTS



PLAIN SOSATIES

370



8 PACKS

5KG

HONEY GLAZED RASHERS

926



6 PACKS

5 KG

SIZZLER

VAF004



8 PACKS

4.5 KG

MINCE

VAF012



6 X 1 KG

6 KG

CHEESE BURGER

VAF019



20 X 600 G

PORK PATTY

VAF020



20 X 600 G

PORK BOEREWORS

VAF024



8 PACKS

4 KG

CHEESE SAUSAGE

VAF025



8 PACKS

4 KG

JALAPENO & CHEESE SAUSAGE

VAF026



8 PACKS

4 KG

JALEPENO & CHEESE BURGER

VAF027



20 X 600 G

BBQ TEXAN STEAK

VAF030



12 PACKS

6 - 10 KG

BELLY ROLL (SALT & PEPPER)

VAF800



10 -12 X 800 G

Gourmet Pork Burger

Yield: 6

Cooking time: 40min

Ingredients:

12 MALU Pork Patties

3 Camembert Cheese Wheels

300g Onion Marmalade

Rocket leaves

6 Hamburger Buns

Method:

1. Pan fry or Braai the MALU Pork patties until nicely caramelised but still juicy on the inside. This is a double burger so you'll need two patties per burger.
2. Preheat oven to 180°C.
3. Halve the camembert cheese wheels lengthways to look like thin "Cheese Patties".
4. As soon as the pork patties are done place 6 patties on an oven proof dish. Place a camembert "patty" on each pork patty. Now place another pork patty on the camembert.
5. Place the 6 patty stacks in the warm oven for 3 – 5 minutes to allow the cheese to melt.
6. Build your burger.

Remember the Rocket and Onion marmalade.



CARCASS SPECIFICATIONS



PORKER
45 - 60 KG



CUTTER
60.1 - 70 KG



BACONER
70.1 - 96 KG

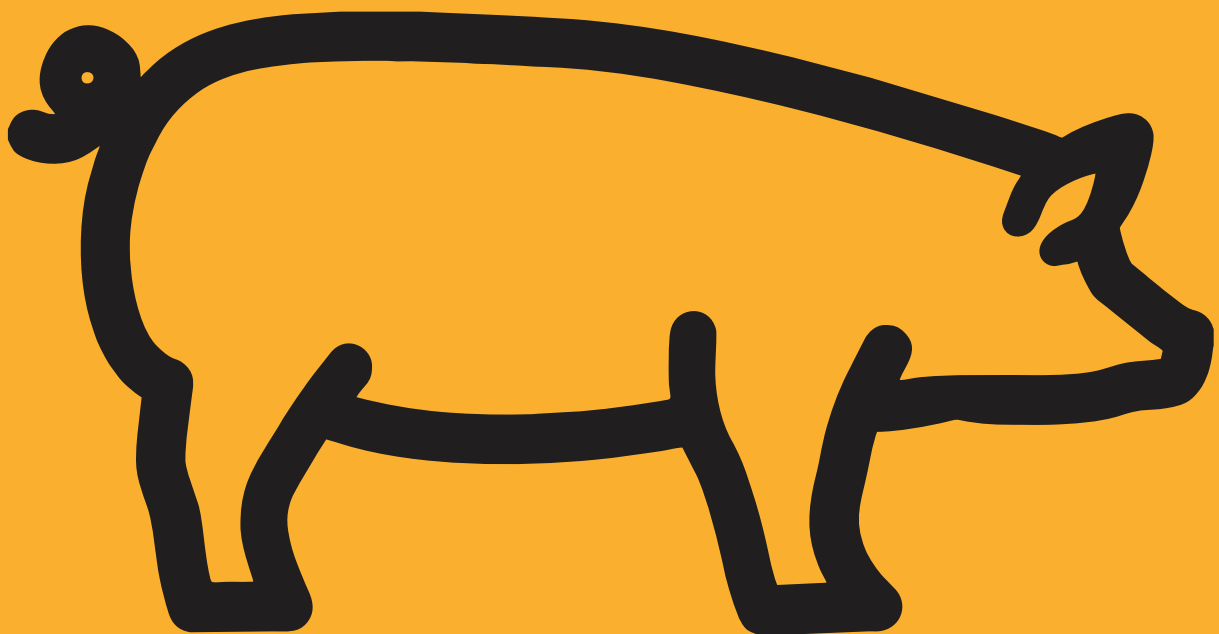


HEAVY BACONER
96.1 - 106.8 KG



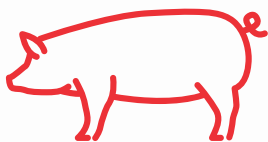
SAUSAGE PIG
106.9 - 250 KG

MALU BY PRODUCTS

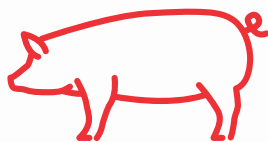


LIVER

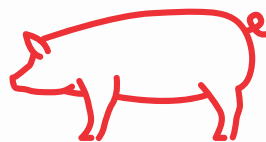
308

**25KG BOX****MEATY BONES**

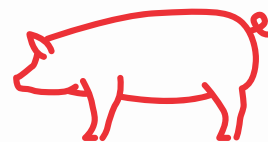
419

**50 X 12 X (1.8 - 2.2)****HEAD CHEEKLESS**

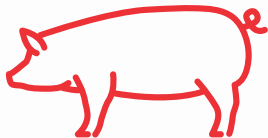
402

**20KG BOX****CHEEKS RINDLESS**

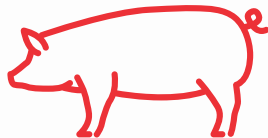
405

**25KG BAG****TROTTERS**

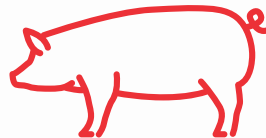
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**25KG BOX****STOMACH**

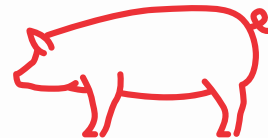
302

**25KG BOX****NETFAT**

303

**25KG BOX****HEARTS**

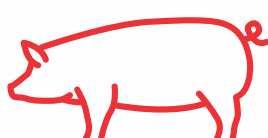
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**25KG BOX****LUNGS**

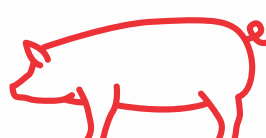
305

**25KG BOX****SPLEEN**

306

**25KG BOX****SKIRTS**

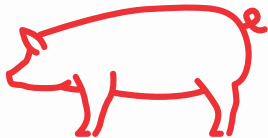
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**25KG BOX****GULLETS**

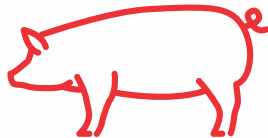
310

**25KG BOX****BOXED BONES**

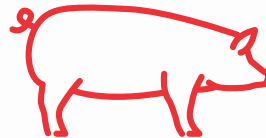
346

**20KG BOX****GLANDS**

399

**25KG BOX****HEAD**

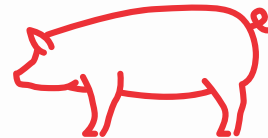
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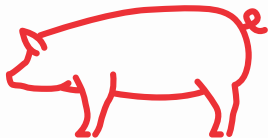
3 - 5 HEADS

15KG BOX**FLARE FAT**

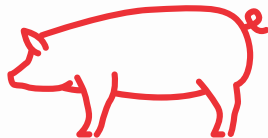
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**25KG BOX****KIDNEYS**

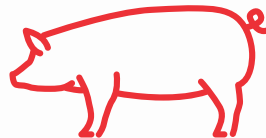
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**25KG BOX****BLOOD TRIM**

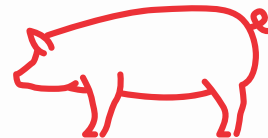
408

**25KG BOX****SKINS**

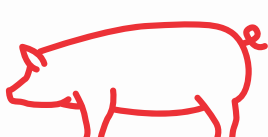
409

**25KG BOX****TAIL**

411

**25KG BOX****SKIN PIECES**

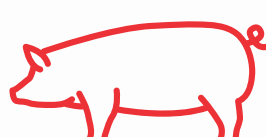
413

**25KG BOX****TONGUE**

414

**25KG BOX****TONGUE ROOT**

415

**25KG BOX**

TO YOU



TO YOU

#MALUquality

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