



PAPUA NIUGINI FREEZERS

# BUTCHERY PRODUCT GUIDE

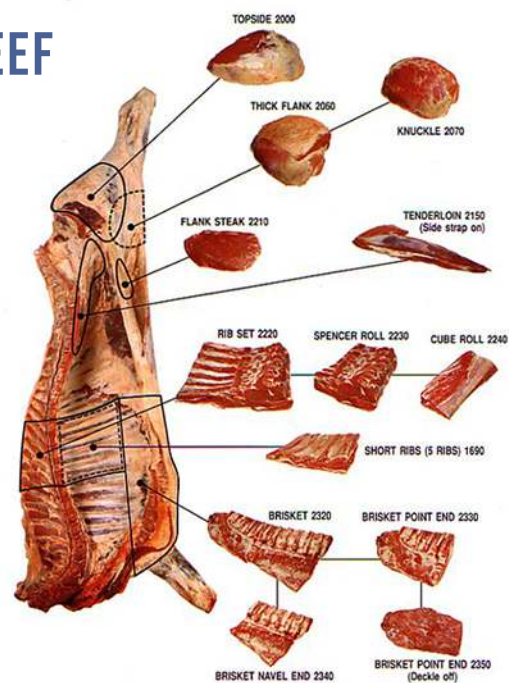
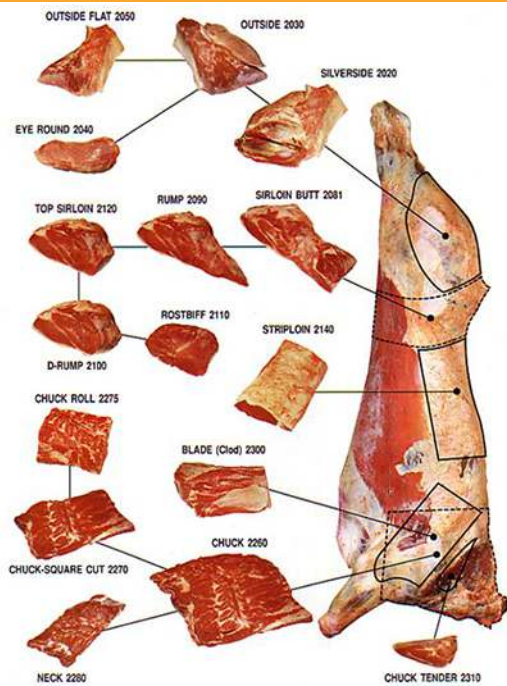


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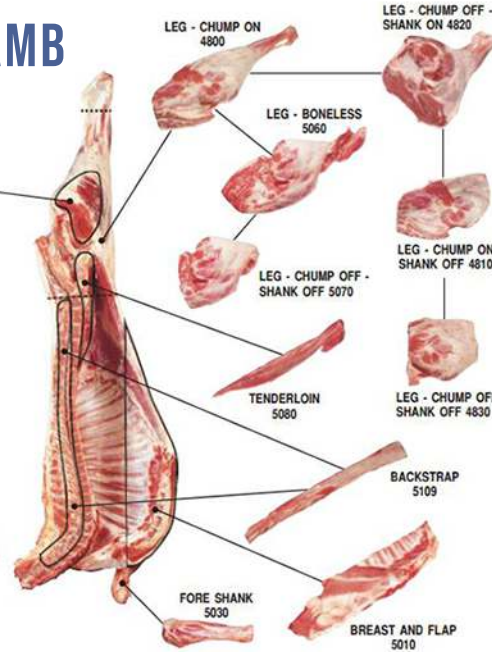
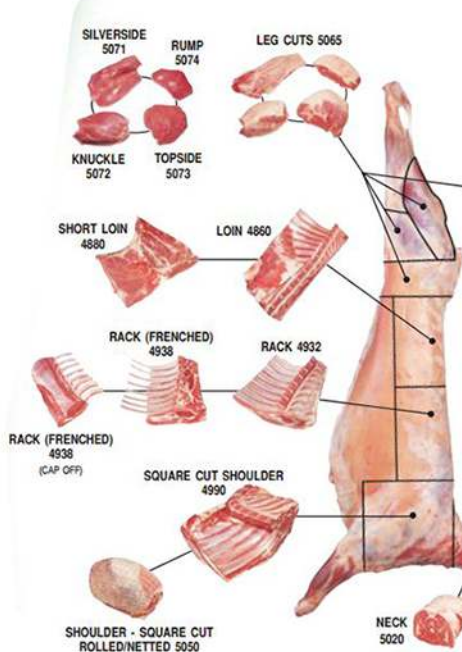


# PRIMAL CUTS

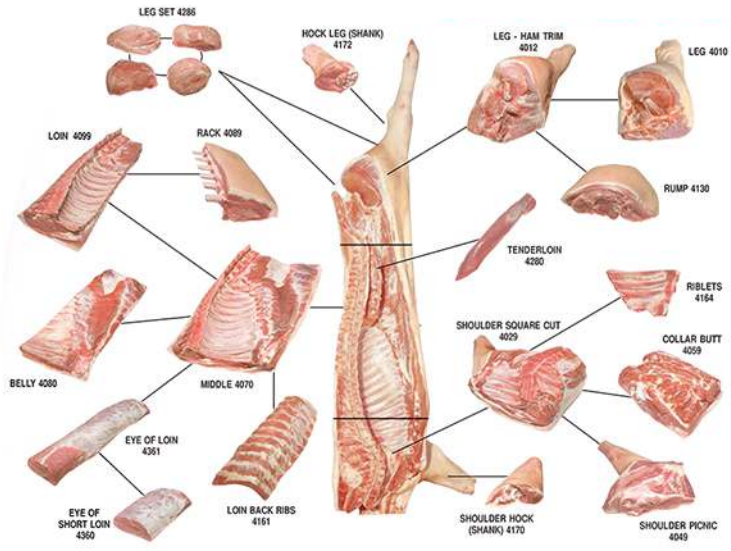
## BEEF



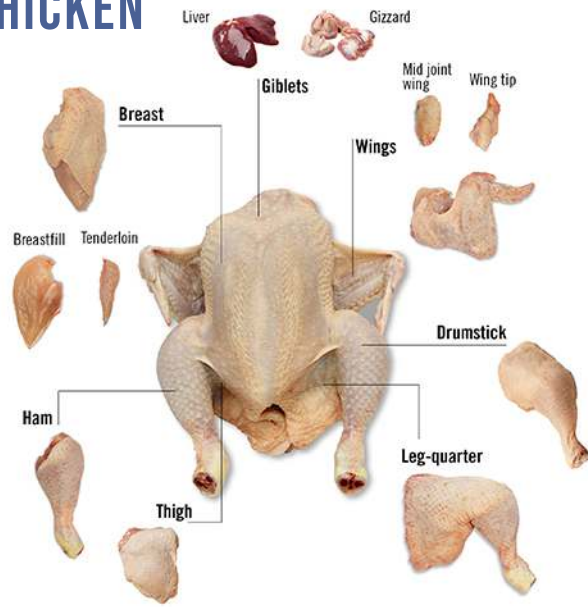
## LAMB



## PORK



## CHICKEN







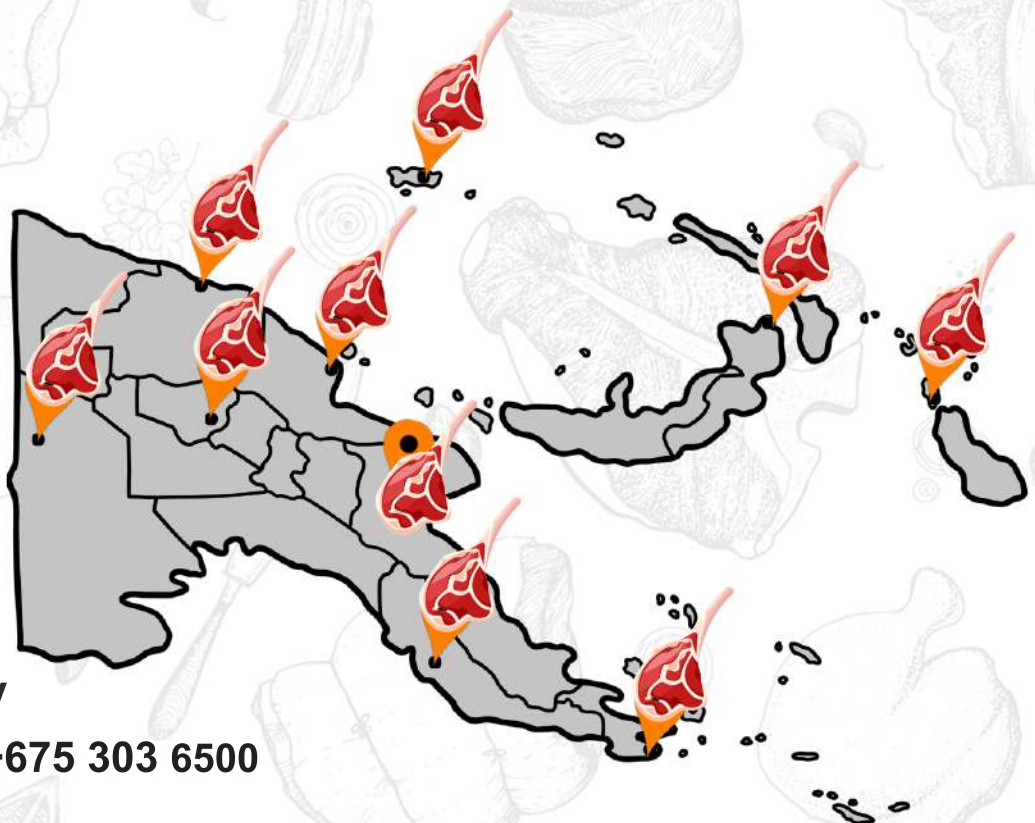
**PAPUA NIUGINI FREEZERS**

**SAVELEX**  
**PREMIUM SAVELOYS**



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SINCE 1924

**BNG**  
TRADING COMPANY



# BUTCHERY PRODUCT GUIDE

## SERVICES .....5

### SERVICES ALSO AVAILABLE

Portion Cutting  
Bulk and Individual packaging  
Delivery  
Storage and documentation  
Blast Freezing  
Custom blended to your taste specificatio

## SAUSAGES .....6

Pre-Cooked Beef Thick and Thin  
Pre-Cooked Pork Thick and Thin  
Pre-Cooked Chicken  
Fresh Beef sausages  
Pork Sausages  
Chipolata Sausages

### Gourmet Sausages:

Herb & Garlic  
Smokey Bacon  
Irish Pork  
Sweet Chilli

### Smoked Cheese Kransky

Hamburger Patties  
Italian Meatballs  
Saveloy's item

## SMALL GOODS .....10

Ham on the Bone (full & half)  
Boneless Double Smoked Ham  
4 X 4 Sandwich Ham  
4 X 4 Chicken  
Pizza Toppings  
Bacon  
Garlic, Devon, Luncheon and Chicken Rolls  
Middle Bacon  
Shoulder Bacon  
Devon Sliced  
Luncheon Meat Sliced  
Chicken Loaf Sliced  
Pepperoni Salami Sliced

## WAGYU BEEF .....15

Tenderloin Marble score 6-7  
Striploin Marble Score 6-7  
Rump Marble Score 6-7  
Cube Roll Marle Score 6-7

## BLACK ANGUS BEEF .....16

Tenderloin  
Striploin  
Rump  
Cube Roll  
T-Bone

## VALUE RANGE BEEF \*A\* .....18

Tenderloin  
Striploin  
Rump  
Cube Roll  
T-Bone  
Blade/Clod  
Chuck  
Brisket  
Inside/Topside  
Outside/Silverside  
Knuckle/Round  
Beef Mince  
Beef Diced

## LAMB .....19

Lamb Leg Bone In  
Lamb Leg Boneless Roll  
Lamb Shoulder Boneless  
Lamb Shoulder Chops  
Lamb Loin Chops  
Diced Lamb  
Lamb Rack

## PORK .....21

Pork Leg Bone In  
Pork Leg Boneless Roll  
Pork Shoulder Bone In  
Pork Shoulder Boneless Roll  
Pork Shoulder Chops  
Pork Loin Chops  
Pork Ribs  
Pork Belly  
Pork Mince  
Diced Pork

## POULTRY .....24

Whole Chicken  
Breast Fillets  
Maryland  
Thighs  
Wings  
Mixed Cuts  
Drumsticks

## SEAFOOD .....26

Basa Fillet  
Barramundi Fillet  
Banana Prawns large  
Banana Prawns (Medium) 10kg  
Banana Prawns (Super) 10kg  
Tiger Prawns

## RECIPES .....28





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E  
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**Portion Cutting**

**Bulk and Individual packaging**

**Delivery**

**Storage and documentation**

**Blast Freezing**

**Custom blended to your taste  
specification**

**Specialized Manufacturing**







SAUSAGES



# SAUSAGES

## FRESH AND COOKED



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**Fresh Beef Sausages**

Item 13742



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**Fresh Pork Sausages**

Item 13750



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**Pre-Cooked Beef Thick**

Item 20859



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**Pre-Cooked Beef Thin**

Item 20858



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**Pre-Cooked Chicken**

Item 20857



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**Pre-Cooked Lamb Thick**

Item 20863

**Pre-Cooked Pork Thick and Thin**  
Price & Availability on request



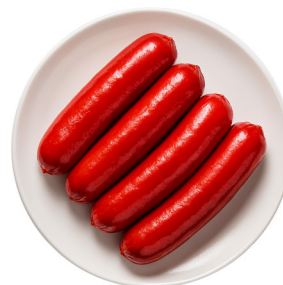
# SAUSAGES

## FRESH AND COOKED



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**Savelex Saveloy 3x5kg 15KG**  
Item code 13763 / 13763N  
POM Fresh / Outports Frozen



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**Sensational Saveloy 20x500g (Vac pack)**  
Item 13755



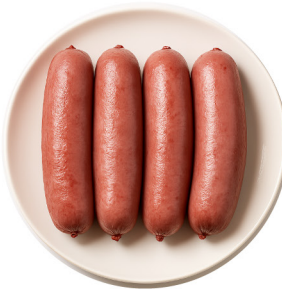
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**Sensational Saveloy 17x700g 11.9KG (Vac pack)**  
Item 15562



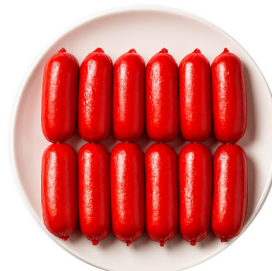
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**Kaibar Saveloy 20x500g (Vac pack)**  
Item 18641



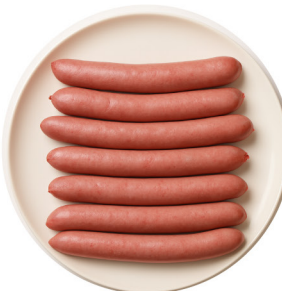
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**BBQ Saveloy 20x500g (Vac pack)**  
Item 16649



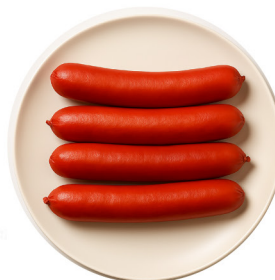
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**Sensational Frankfurters 20x500g  
FROZEN 10KG (Vac pack)**  
Item 19580



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**Sensational Continental Hotdog 20x500g  
FROZEN 10KG (Vac pack)**  
Item 19581



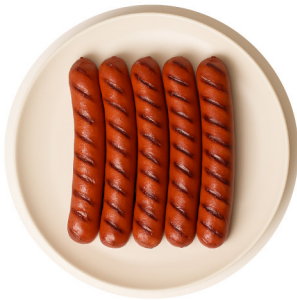
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**Sensational Cocktail Franks 20x500g  
FROZEN 10KG (Vac pack)**  
Item 19582



# SAUSAGES

## FRESH AND COOKED



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### Sizzler Sausage

Item 13772 - Bulk 5kg

Item 13871 - Vacuum pack



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### Smoked Cheese Kransky

Item 16087



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### Chipolata Sausages

Item 13765



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### Hamburger Patties

Item 13458



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### Italian Meatballs

Item 21143



### Gourmet Sausages

Herb & Garlic Item 21146

Smokey Bacon Item 21148

Irish Pork Item 21147

Sweet Chilli Item 21145







# SMALL GOODS



**Garlic Roll 140mm** - Item 15937



**Spring Chicken Roll 140mm** - Item 15939



**Devon Roll 140mm** - Item 15940  
**Devon Knob 10X1 kg** - Item 13802



## Garlic Roll

Available in four sizes:

13807 - 1.5kg (10x1.5 kg)

13808 - 1.0kg (10x1 kg)

17057 - 500g (20X500 grams)

20269 - 250g (52X250 grams)



**Spring Chicken Roll 10x1 kg** - Item 13823



**Luncheon Roll 140mm** - Item 15941  
**Luncheon Knob 10X1 kg** - Item 13814



**Corn Meat Roll 1.5kg**  
Item 22002



**Corn Meat Roll 1kg**  
Item 22003



**Corn Meat Roll 500g**  
Item 22004



# SMALL GOODS



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**Middle Bacon 250g**  
Item 13776



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**Shoulder Bacon 250g**  
Item 13781



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**Devon Sliced 250g**  
Item 13799



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**Luncheon Meat Sliced 250g**  
Item 13811



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**Chicken Loaf Sliced 250g**  
Item 13816



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**Pepperoni Salami Sliced 250g**  
Item 15917

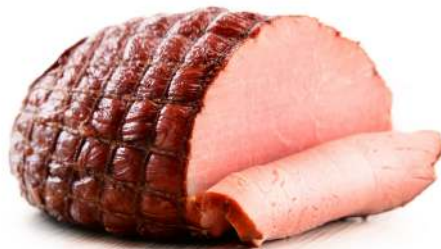


# SMALL GOODS



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**Ham on the Bone (full & half)**  
Item 13785



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**Boneless Double Smoked Ham**  
Item 13788



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**4 X 4 Sandwich Ham**  
Item 13794



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**4 X 4 Chicken**  
Item 13819



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**Bacon**  
Item 21819

**Pizza Toppings**  
Item 19498









# WAGYU BEEF



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**Tenderloin** | Marble score 6-7  
Item 21185



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**Cube Roll** | Marble score 6-7  
Item 21184



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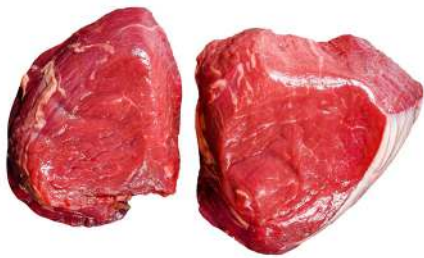
**Striploin** | Marble score 6-7  
Item 21183

**Rump**  
Marble score 6-7  
Item 21920





# BLACK ANGUS BEEF



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**Tenderloin**  
Item 21921



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**Striploin**  
Item 21369



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**Rump**  
Item 21922



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**Cube Roll**  
Item 21372





# VALUE RANGE

## BEEF \*A\*



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**Tenderloin**  
Item 15422



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**T-Bone**  
Item 21508



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**Striploin**  
Item 15723



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**Blade/Clod**  
Item 15844



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**Rump**  
Item 19790



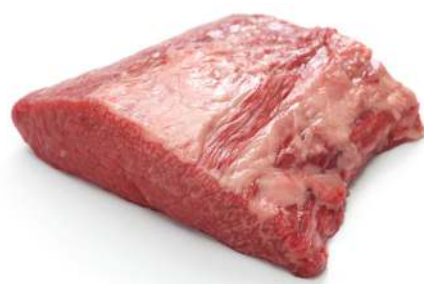
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**Chuck**  
Item 15845



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**Cube Roll**  
Item 15724



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**Brisket**  
Item 16889



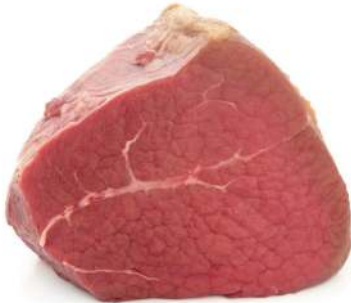
# VALUE RANGE

## BEEF \*A\*



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**Inside/Topside**  
Item 15846



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**Outside/Silverside**  
Item 20994



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**Knuckle**  
Item 15843



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**Beef Cubes**  
Item 13467

**Beef Mince**  
Item 17650







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# LAMB CUTS



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**Lamb Leg Bone In**  
Item 13568



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**Lamb Shoulder Boneless Roll**  
Item 13583



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**Lamb Shoulder Chops**  
Item 13577



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**Lamb Loin Chops**  
Item 13585



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**Lamb Rack**  
Item 21026



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**Diced Lamb**  
Item 13579



**Lamb Leg Boneless Roll**  
Item 13578



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# PORK CUTS



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**Pork Leg Bone In**  
Item 13505



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**Pork Leg Boneless roll**  
Item 13521



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**Pork Shoulder Bone In**  
Item 13513



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**Pork Shoulder Chops**  
Item 13533

**Pork Shoulder Boneless Roll**  
Item 13530





# PORK CUTS



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**Pork Loin Chops**  
Item 13524



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**Pork Belly**  
Item 13500



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**Pork Mince**  
Item 13537



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**Diced Pork**  
Item 17652

**Pork Ribs**  
Item 13527









# POULTRY CUTS



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**Whole Chicken**  
Item 17010



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**Breast Fillers**  
Item 18424



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**Thighs**  
Item 13719



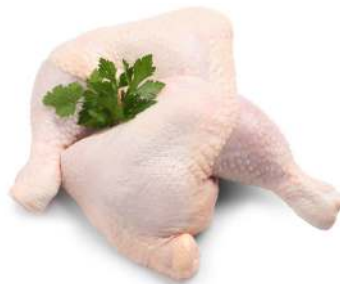
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**Wings**  
Item 13711



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**Drumsticks**  
Item 14647



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**Maryland**  
Item 13702

**Mixed Cuts**  
Item 17982





FOODS





# SEAFOOD PORTIONS



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**Basa Fillet**  
Item 14297



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**Barramundi Fillet**  
Item 14296



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**Banana Prawns (Medium) 10kg**  
Item 20711



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**Banana Prawns (Large)**  
Item 20710



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**Banana Prawns (Super) 10kg**  
Item 20709



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**Tiger Prawns**  
Item 20733





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# Free Recipes





# Beef Pan-Seared Fillet Mignon

## Ingredients:

4 only 275gms beef tenderloin, 1.5– 2 inches thick)  
salt & pepper to taste  
canola oil  
garlic & herb butter  
½ stick of butter, softened  
1 tbsp chopped fresh rosemary  
1 tbsp chopped fresh tarragon  
½ tbsp minced garlic



## Method:

For the herb butter: Leave the butter on the counter to soften or place it in a microwave-safe bowl & microwave until malleable, 10-15 seconds. Use a fork to mash in the herbs & garlic until fully mixed. Store in the refrigerator & remove 10 minutes before adding to the filet.

For the fillets: Preheat the oven to 230°C. Remove the steak from the refrigerator 30 minutes prior to cooking, this is to bring the steak to room temperature & ensure your cooking times are more accurate. Season all sides liberally with salt & pepper.

Add 1-2 tablespoons of oil to a cast iron skillet & turn the heat to high, allowing the skillet to become very hot; distribute oil as it heats & place the filets face down & sear undisturbed for 2 minutes. Turn the fillets & sear for an additional 2 minutes giving your filets a nice seared edge.

Add some herb butter & a whole garlic clove, tarragon & rosemary to the pan before transferring it to the oven. The butter will melt & the herbs will season the pan enhancing the flavour profile of your sauce when we come to make this.

Transfer your skillet directly to the oven. For rare, bake for 4 minutes. Medium rare, 5-6 minutes. Medium, 6-7 minutes. Medium well, go & purchase a hamburger instead. Depending on the size of the steak, the more or less time it will take. Monitor continually during the cooking process.

Spoon some of the seasoned pan juices over the steak to infuse it with extra flavour. Remove fillets from the skillet & set on a plate & let sit for 5-10 minutes before serving.

This is important to bring your steak to its final serving temperature. Top with a slice of garlic & herb butter & serve.

## Notes

### Temperatures for steak

Rare: 48°C to 50°C  
Medium rare: 50°C to 55°C  
Medium: 60°C to 65°C



# Lamb Kofta w/ Spiced Coconut Dipping Sauce

## Ingredients:

700 g lamb mince  
4 garlic cloves, crushed  
2 teaspoons ground cumin  
2 teaspoons dried oregano  
2 teaspoons sweet paprika  
1 teaspoon dried chilli flakes  
2 teaspoons coconut aminos, plus extra to serve  
Sea salt & freshly ground black pepper  
2 tablespoons extra-virgin olive oil  
1 handful of mint leaves, roughly torn  
Lemon wedges, to serve

## Spiced Coconut Sauce

250 g (1 cup) unsweetened coconut yoghurt  
½ teaspoon ground cumin  
½ teaspoon sweet paprika  
¼ teaspoon cayenne pepper  
finely grated zest & juice of 1 lemon  
sea salt & freshly ground black pepper  
2 tablespoons coconut aminos  
2 tablespoons extra-virgin olive oil, for drizzling

## Method:

For the kofta, combine the lamb mince, garlic, cumin, oregano, paprika, chilli flakes & coconut aminos in a bowl. Season generously with salt & pepper & mix thoroughly with your hands.

Divide the lamb mixture into eight evenly sized portions, then shape each portion around a skewer. Place the skewers on a tray, cover & refrigerate for 30 minutes to firm up.

Preheat the barbecue flat plate to medium & brush with the olive oil.

Cook the skewers for 2–3 minutes on each side, turning four times, or until golden brown & charred on the outside & cooked through.

To make the spiced coconut sauce, combine the coconut yoghurt, spices, lemon zest & juice in a bowl & season well with salt & pepper. Spoon into a serving bowl, drizzle over the coconut aminos & olive oil, & give it a swirl to partially combine.

Arrange the kofta on a platter, scatter over the mint leaves & serve with the spiced coconut sauce & lemon wedges on the side.





# Oven Pork Ribs w/ Barbecue Sauce

## Ingredients:

Barbecue rub:

2½ tsp paprika powder  
2½ tsp garlic powder  
1 tsp onion powder  
1 tsp cayenne pepper  
1½ tsp dried thyme  
1½ tsp dried oregano  
1½ tsp sea salt  
½ tsp black pepper

## Ribs:

2kgs pork ribs (2 racks)  
1 cup sweet alcoholic apple cider  
1 tbsp olive oil

## Barbecue Sauce:

1 tbsp vegetable oil  
½ cup onion, finely chopped  
1 tsp jalapeño, minced  
2 tsp minced garlic  
¼ cup apple cider vinegar  
¼ cup Worcestershire sauce  
1 tbsp Dijon mustard  
1 cup pure maple syrup, or dark brown sugar



1 tbsp paprika, or smoked paprika  
2 tsp kosher salt  
¼ tsp chipotle pepper powder  
¾ cup tomato paste  
¾ cup orange juice

## Method:

Combine the Rub ingredients & rub onto both sides of the ribs (most on meaty side). Set aside to marinate for 20 minutes (or overnight).

Preheat oven to 160°C.

Place ribs on a tray in a single layer. Pour apple cider underneath the ribs, cover with foil then bake for 1 hour 30 minutes or until the meat is pretty tender.

Remove from oven, turn up to 180°C. Remove foil, drizzle with olive oil, then return ribs to oven for 5 minutes or until rub becomes nice & crusty.

Line a new tray with foil then baking / parchment paper (you'll thank me later).

Remove ribs from oven, transfer to lined tray. Pour any juices from tray over the ribs.

Flip ribs so the bonier side is up. Slather with Barbecue Sauce, then bake 10 minutes.

Remove from oven, then turn ribs over so the meaty side is up. Slather with Barbecue Sauce, bake 5 minutes. Repeat 2 or 3 more times until you've got a thick glaze on the ribs.

Cut ribs into individual or multiple rib portions & serve with remaining Barbecue Sauce!



# Grilled Chicken Breast Fillet with Italian Herbs

## Ingredients:

2kgs boneless skinless chicken breasts

## Italian seasoning mix

1 tbsp dried basil  
1 tbsp dried thyme  
1 tbsp dried rosemary  
1 tbsp dried marjoram  
1 tbsp dried parsley  
2 tbsp dried oregano  
1 tsp red pepper flakes, optional  
1 tsp garlic powder, optional

1.5 tsp paprika  
1.5 tsp red pepper flakes (optional)  
15 large garlic cloves, minced  
6 lemons, zested & juiced  
extra virgin olive oil, plus more for oiling the grill  
Kosher salt  
Italian parsley leaves, for garnish



## Method:

**Tenderize the chicken breasts:** Place one chicken breast in a large zip-top bag. Push out any air & fasten the bag shut. Use a kitchen mallet to pound the chicken until it's evenly flattened to about ½-inch. Repeat with the remaining chicken breasts, pounding one at a time.



# Prawn Cocktail

## Ingredients:

400g cooked King shell-on prawn  
3 lettuce leaves, trimmed  
5 heaped tbsp mayonnaise  
5 tbsp tomato chutney  
2 tsp Worcestershire sauce  
2 tsp creamed horseradish  
Tabasco sauce, a splash only  
squeeze of lemon juice  
paprika, for dusting  
4 tsp snipped chive



## Method:

Peel & devein all but three of the prawns (reserve these to top each cocktail). Break the lettuces into individual leaves & place on a large serving platter evenly spaced.

Mix the mayonnaise, tomato chutney, Worcestershire sauce, horseradish & Tabasco together. Season to taste with lemon juice & salt & pepper, then spoon sparingly over the prawns. Dust the top with a little paprika & garnish with chives. Top with the remaining prawns & serve immediately.



# Chocolate Kangaroo Tail Stew

## Ingredients:

1 kg kangaroo tail  
75 gms (½ cup) plain flour  
1 tsp smoked paprika  
salt & black pepper, to season

80 mls (⅓ cup) olive oil  
2 onions, peeled & roughly chopped  
4 carrots, peeled (1 roughly chopped,  
3 cut into 5-cm lengths)  
1 celery stalk, roughly chopped  
5 garlic cloves  
50 g butter  
2 tbsp tomato paste  
1 tbsp cocoa powder  
1 tbsp ground wattle seed  
500 mls red wine  
1 litre vegetable stock



2 bay leaves  
30 g dark chocolate  
1 tbsp red wine vinegar  
2 tbsp finely shredded parsley, to serve

## Method:

Combine flour, paprika & salt & pepper & mix thoroughly. Add the kangaroo tail & toss to coat. Shake to discard excess flour from the tails.

Heat the olive oil in a large frying pan over medium heat & cook the kangaroo until well browned all over. Remove from the pan & set aside.

Place the onions, roughly chopped carrot, celery & garlic in a blender & process into a smooth puree.

Heat a large, lidded, heavy-based baking dish over medium heat. Add the half butter & fry the vegetable puree for about 10 minutes or until fragrant. Add the tomato paste & stir for 1–2 minutes.

Add the kangaroo, cocoa powder, wattleseed, red wine, stock & bay leaves.

Bring to the boil over high heat, then reduce the heat to low, cover & simmer for 2 hours. Add the chocolate & the remaining carrots & butter. Simmer for another 30 minutes or until the meat is very tender & the sauce is glossy & thick.

Stir in the red wine vinegar & scatter with parsley to serve.



# Corsican Style Rabbit

## Ingredients

2 rabbits, approximately 1.5kgs  
cut into 4 to 6 pieces  
500gms sliced onion  
6-8 garlic cloves  
100gms mixed black & green olives  
4 tbsp capers in brine  
100gms pancetta, cut into lardons  
200mls white wine  
200mls chicken stock  
3 tbsp red wine vinegar  
3 tbsp tomato paste  
¼ cup fresh parsley  
1 sprig fresh thyme  
1 sprig fresh rosemary  
3 tbsp olive oil  
salt & pepper, to taste



## Method:

Heat the olive oil in a Dutch oven over medium heat, add the rabbit pieces & lightly brown on each side for 5 to 6 minutes. Once browned, remove the rabbit pieces & transfer to a slow cooker.

Still on medium heat, add the pancetta lardons to the Dutch oven, stir, & cook for 2 minutes until lightly coloured & aromatic. Add the sliced onions & garlic, adjust the heat to low & continue to cook the onions & pancetta until the former are well caramelized & the pancetta has rendered its fat, stirring occasionally. Transfer to the slow cooker with the rabbit.

Add the vinegar, white wine, tomato paste, olives, capers, & herbs & deglaze the Dutch oven. Stir thoroughly & add to the slow cooker with sufficient stock to until the liquid covers the meat.

Cover & let cook on low heat for 4 hour or until fork tender, stirring occasionally.

Remove rabbit from slow cooker & set aside. Cool liquid & pass through a chinois discarding all solids

Place rabbit & stock back into the Dutch oven & replenish capers, olive mix & fresh parsley, thyme & rosemary; bring back to a slow simmer & reduce stock until desired consistency has been achieved.

Adjust seasoning if necessary & serve on a bed of pasta with parmesan. or just as is with a side of potato puree.





**BNGLOO**  
1924 - 2024



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