



PAPUA NIUGINI FREEZERS

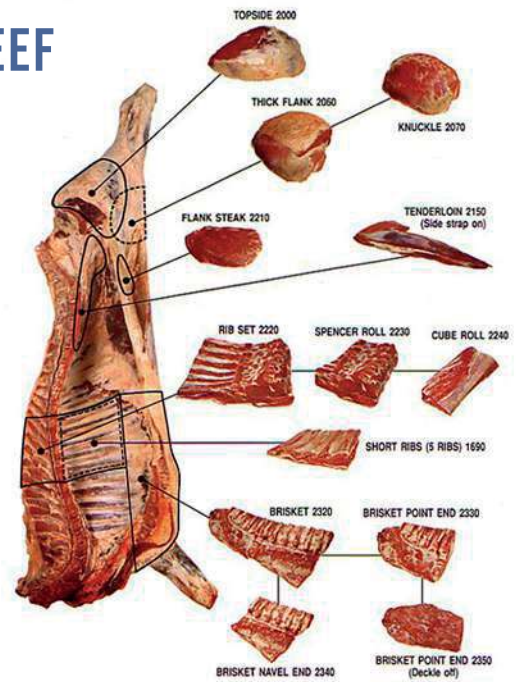
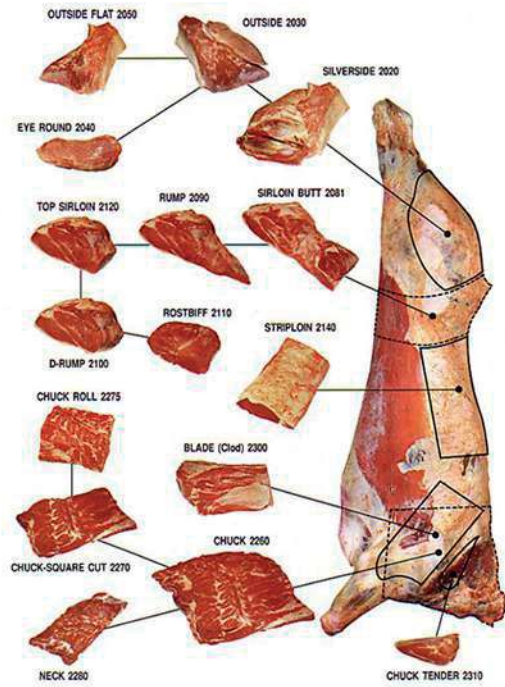
BUTCHERY PRODUCT GUIDE



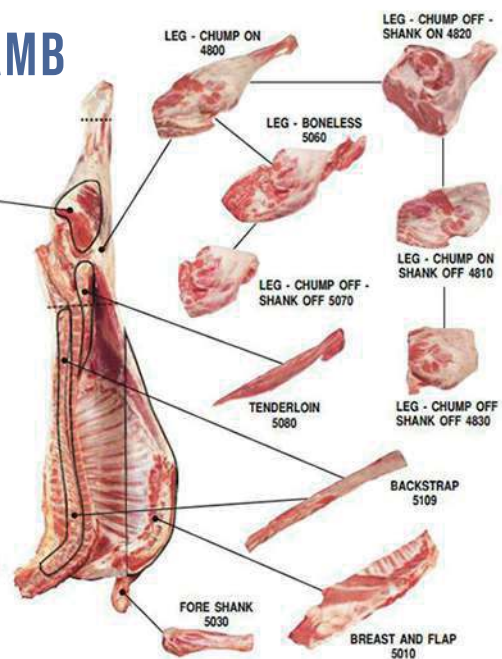
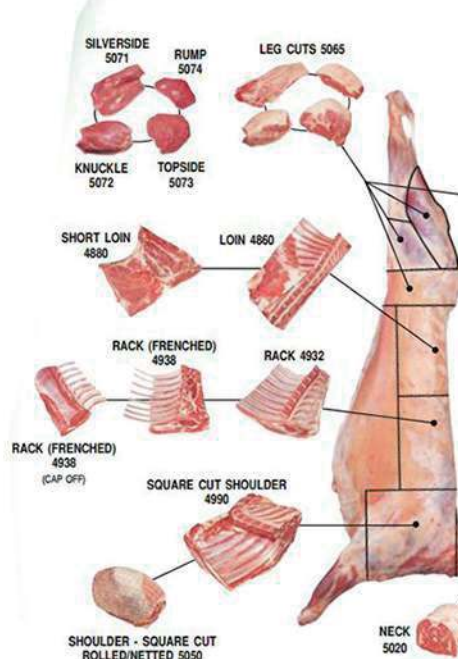
Orders: info@bngtrading.com.pg

PRIMAL CUTS

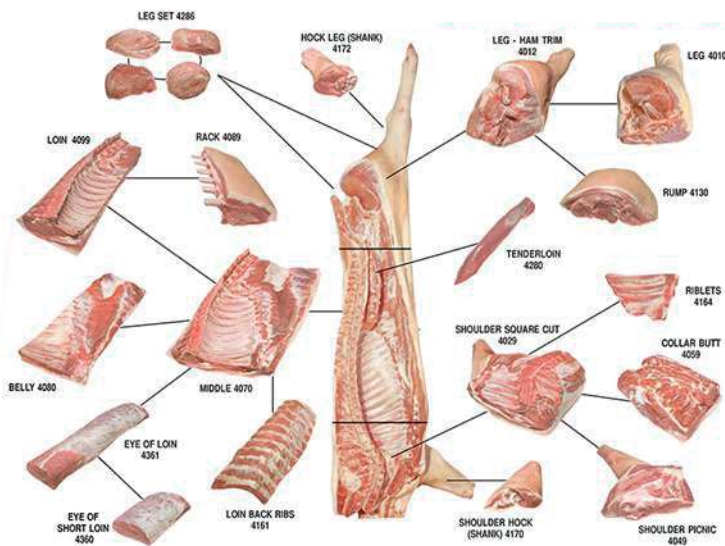
BEEF



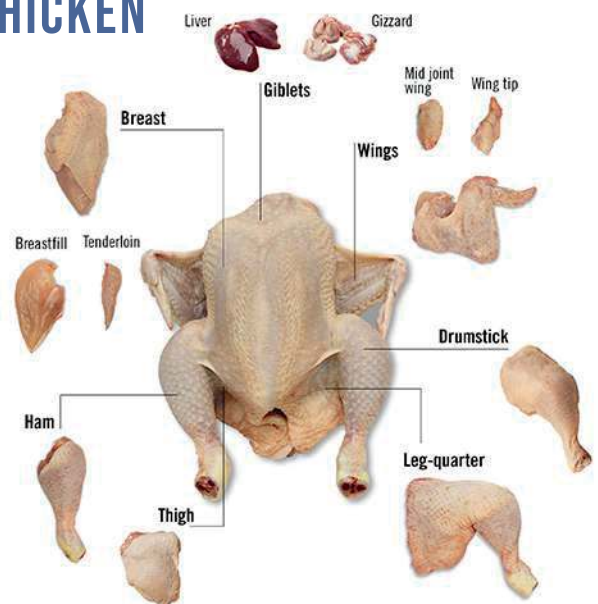
LAMB



PORK



CHICKEN





PAPUA NIUGINI FREEZERS

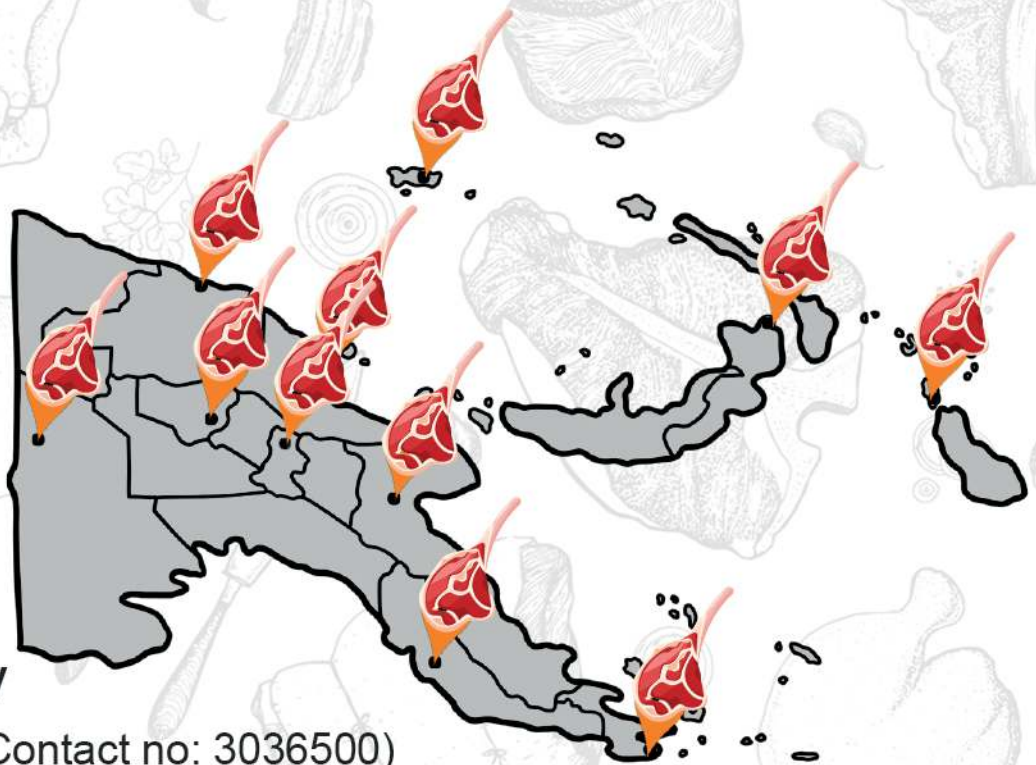
SAVELEX
PREMIUM SAVELOYS



BNG Branches Nationwide

Alotau
Buka
Kiunga
Kokopo
Lae
Manus
Mt. Hagen
Goroka
Port Moresby

(Head Office Contact no: 3036500)



SINCE 1924

BNG
TRADING COMPANY

BUTCHERY PRODUCT GUIDE

SERVICES5

SERVICES ALSO AVAILABLE

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

SAUSAGES6

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 GOODS10

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 BEEF15

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

BLACK ANGUS BEEF16

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

LAMB19

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

PORK21

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

POULTRY24

Whole Chicken
Breast Fillets
Maryland
Thighs
Wings
Mixed Cuts
Drumsticks

SEAFOOD26

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

RECIPES28



SE
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Portion Cutting

Bulk and Individual packaging

Delivery

Storage and documentation

Blast Freezing

**Custom blended to your taste
specification**

Specialized Manufacturing





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SAUSAGES

FRESH AND COOKED



Fresh Beef Sausages
Item 13742



Fresh Pork Sausages
Item 13750



Pre-Cooked Beef Thick
Item 20859



Pre-Cooked Beef Thin
Item 20858



Pre-Cooked Chicken
Item 20857

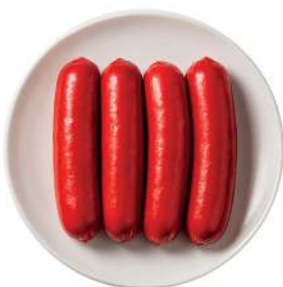


Pre-Cooked Lamb Thick
Item 20863

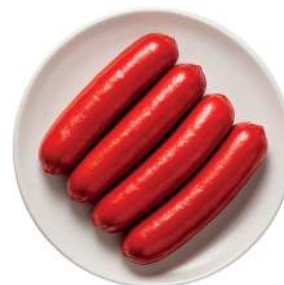
Pre-Cooked Pork Thick and Thin
Price & Availability on request

SAUSAGES

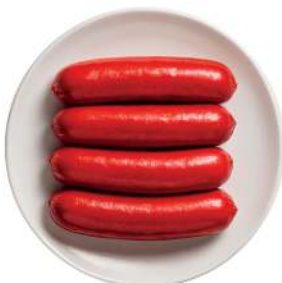
FRESH AND COOKED



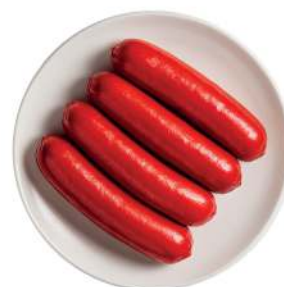
Savelex Saveloy 3x5kg 15KG
Item code 13763 / 13763N
POM Fresh / Outports Frozen



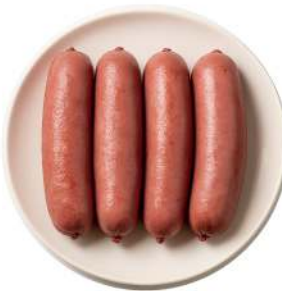
Sensational Saveloy 20x500g (Vac pack)
Item 13755



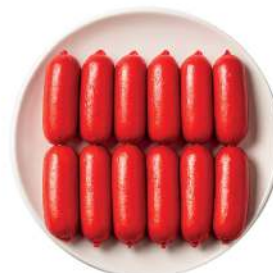
Sensational Saveloy 17x700g 11.9KG (Vac pack)
Item 15562



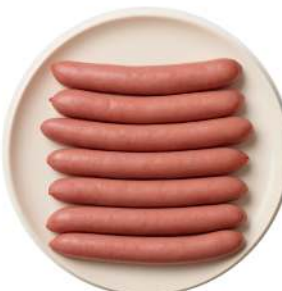
Kaibar Saveloy 20x500g (Vac pack)
Item 18641



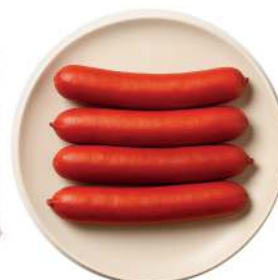
BBQ Saveloy 20x500g (Vac pack)
Item 16649



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



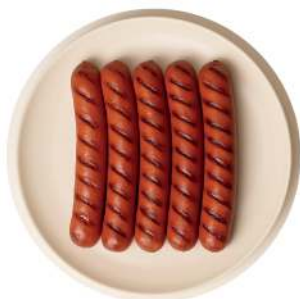
**Sensational Continental Hotdog 20x500g
FROZEN 10KG (Vac pack)**
Item 19581



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

SAUSAGES

FRESH AND COOKED



Sizzler Sausage

Item 13772 - Bulk 5kg

Item 13871 - Vacuum pack



Smoked Cheese Kransky

Item 16087



Chipolata Sausages

Item 13765



Hamburger Patties

Item 13458



Italian Meatballs

Item 21143

Gourmet Sausages

Herb & Garlic Item 21146

Smokey Bacon Item 21148

Irish Pork Item 21147

Sweet Chilli Item 21145





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SMALL GOODS



Garlic Roll 140mm - Item 15937



Spring Chicken Roll 140mm - Item 15939



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



Corn Meat Roll 1.5kg
Item 22002



Corn Meat Roll 1kg
Item 22003



Corn Meat Roll 500g
Item 22004



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

SMALL GOODS



Middle Bacon 250g
Item 13776



Shoulder Bacon 250g
Item 13781



Devon Sliced 250g
Item 13799



Luncheon Meat Sliced 250g
Item 13811



Chicken Loaf Sliced 250g
Item 13816

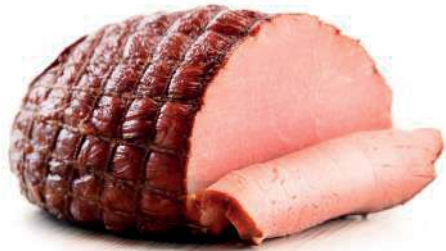


Pepperoni Salami Sliced 250g
Item 15917

SMALL GOODS



Ham on the Bone (full & half)
Item 13785



Boneless Double Smoked Ham
Item 13788



4 X 4 Sandwich Ham
Item 13794



4 X 4 Chicken
Item 13819



Bacon
Item 21819

Pizza Toppings
Item 19498





WAGYU BEEF



Tenderloin | Marble score 6-7
Item 21185



Cube Roll | Marble score 6-7
Item 21184

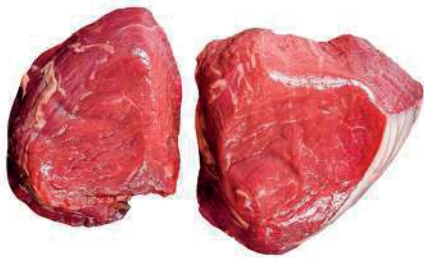


Striploin | Marble score 6-7
Item 21183

Rump
Marble score 6-7
Item 21920



BLACK ANGUS BEEF



Tenderloin
Item 21921



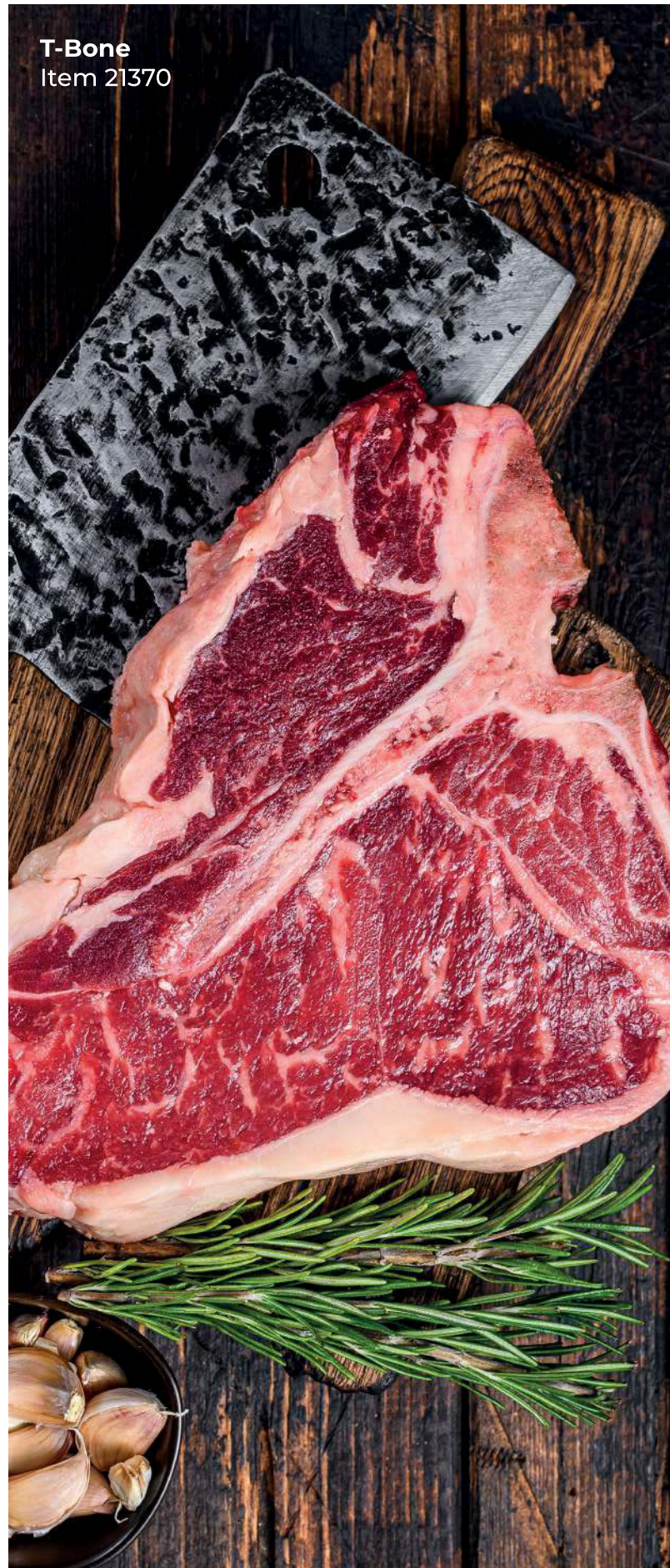
Striploin
Item 21369



Rump
Item 21922



Cube Roll
Item 21372



VALUE RANGE

BEEF *A*



Tenderloin
Item 15422



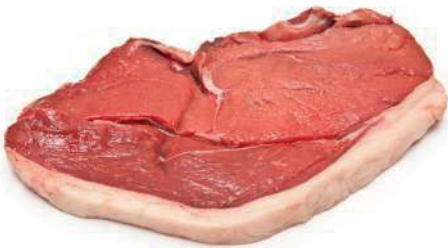
T-Bone
Item 21508



Striploin
Item 15723



Blade/Clod
Item 15844



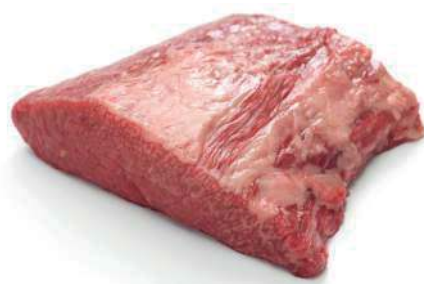
Rump
Item 19790



Chuck
Item 15845



Cube Roll
Item 15724



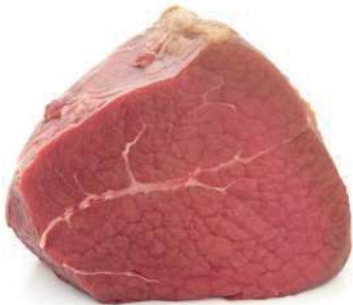
Brisket
Item 16889

VALUE RANGE

BEEF *A*



Inside/Topside
Item 15846



Outside/Silverside
Item 20994



Knuckle
Item 15843



Beef Cubes
Item 13467

Beef Mince
Item 17650





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LAMB CUTS



Lamb Leg Bone In
Item 13568



Lamb Shoulder Boneless Roll
Item 13583



Lamb Shoulder Chops
Item 13577



Lamb Loin Chops
Item 13585



Lamb Rack
Item 21026



Diced Lamb
Item 13579

Lamb Leg Boneless Roll
Item 13578



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PORK CUTS



Pork Leg Bone In
Item 13505



Pork Leg Boneless roll
Item 13521



Pork Shoulder Bone In
Item 13513



Pork Shoulder Chops
Item 13533

Pork Shoulder Boneless Roll
Item 13530



PORK CUTS



Pork Loin Chops
Item 13524



Pork Belly
Item 13500



Pork Mince
Item 13537



Diced Pork
Item 17652

Pork Ribs
Item 13527





POULTRY CUTS



Whole Chicken
Item 17010



Breast Fillers
Item 18424



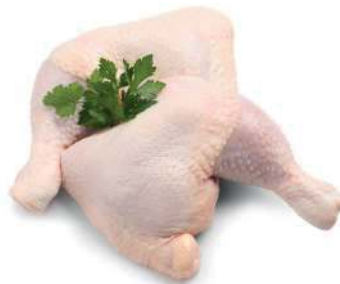
Thighs
Item 13719



Wings
Item 13711



Drumsticks
Item 14647



Maryland
Item 13702

Mixed Cuts
Item 17982



FOODS



SEAFOOD PORTIONS



Basa Fillet
Item 14297



Barramundi Fillet
Item 14296



Banana Prawns (Medium) 10kg
Item 20711



Banana Prawns (Large)
Item 20710



Banana Prawns (Super) 10kg
Item 20709



Tiger Prawns
Item 20733





Benefits

Versatile
Consistent portioning
Zero yield loss
Labour saving
Reduced packaging waste

Ezi Chicken Steak applications

- Schnitzels
- Flame grilled
- Strips
- Roasted

ITEM CODE 22752



K36.00
PER KG





Benefits

Versatile
Consistent portioning
Zero yield loss
Labour saving
Reduced packaging waste

Ezi Beef Steak applications

- Centre of plate
- Braised steak and onions
- Steak sandwiches
- Roasted
- Casserole

ITEM CODE 22753



K52.00
PER KG



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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.



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PAPUA NIUGINI FREEZERS

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