

Les découpes de viandes

On vous a offert une pièce de viande ou d'os et vous ne savez pas ce que c'est ? Voici en images quelques découpes de viandes.

Le poulet

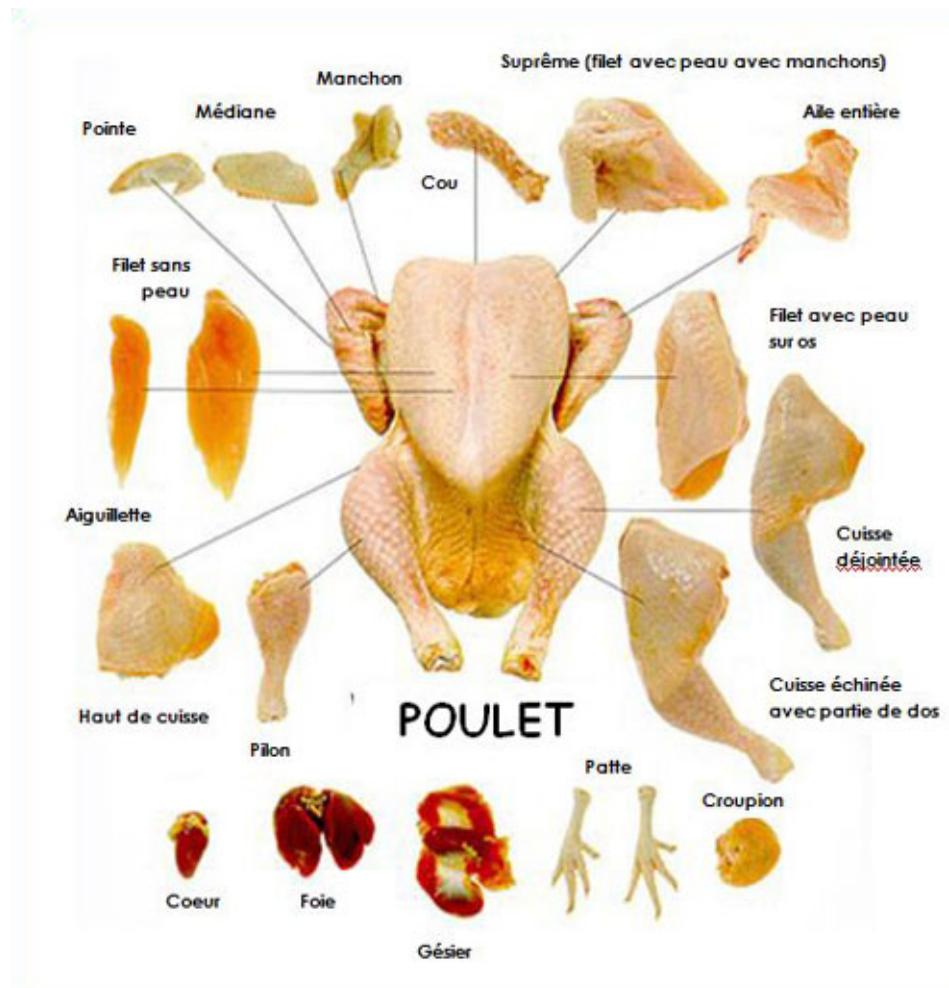


Image tirée du site La ferme du Terray

La dinde

LES DIFFÉRENTES PARTIES DE LA DINDE

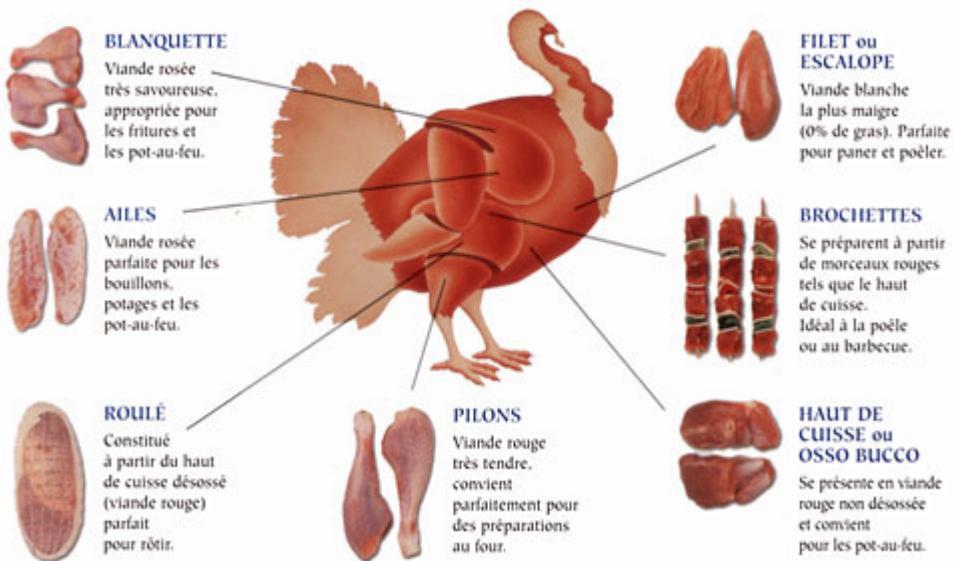
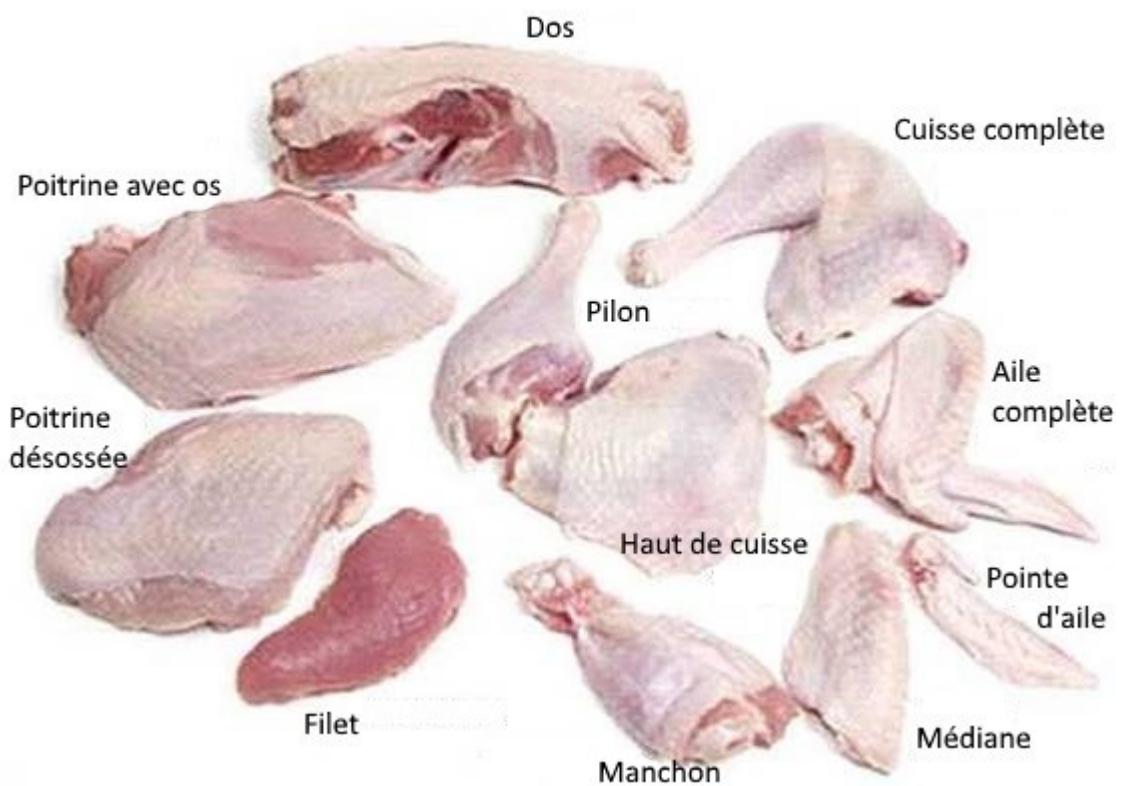


Image tirée du site Gavand Prudent



Le lapin

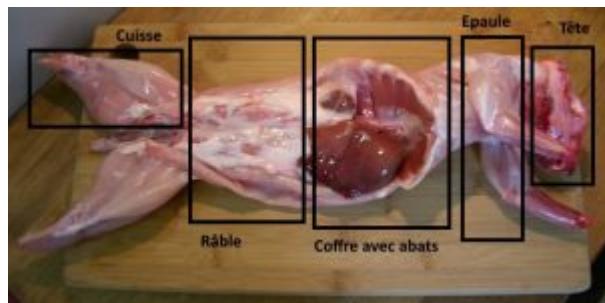
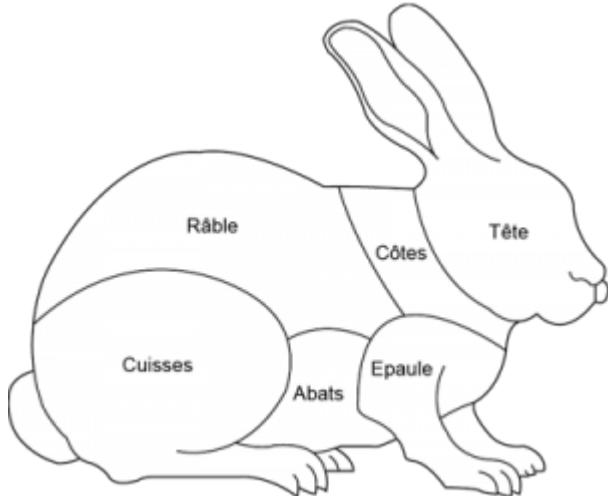
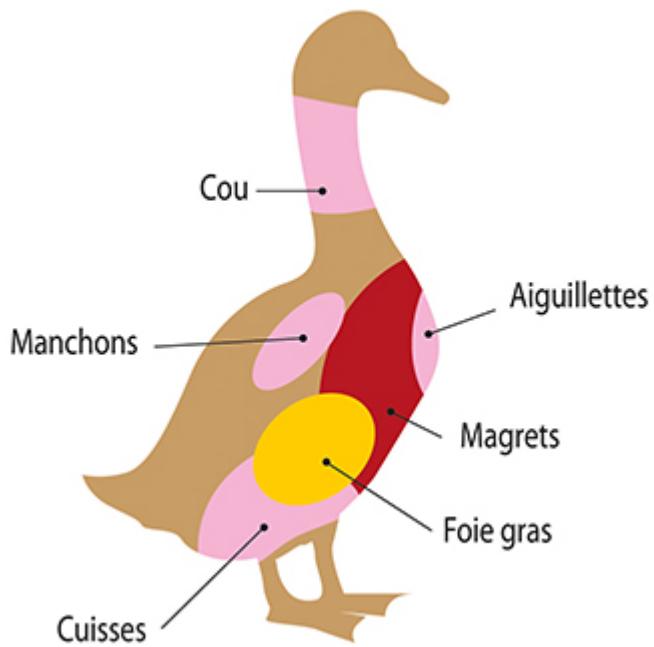


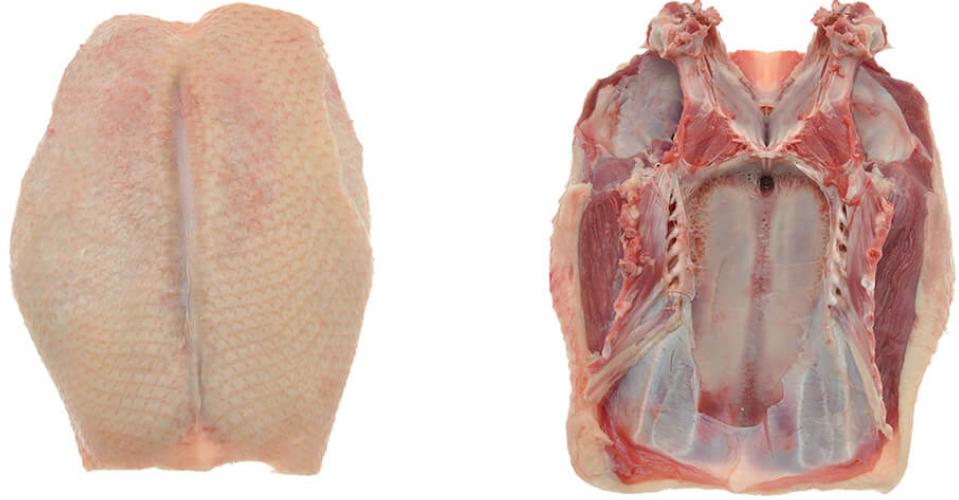
Image tirée du blog Le sot l'y laisse



Le canard



Canard entier (Tomassen duck)



Coffre de canard avec filets. (Canard Soulard)



Manchons (Canard Soulard)



Cuisse. (Canard Soulard)



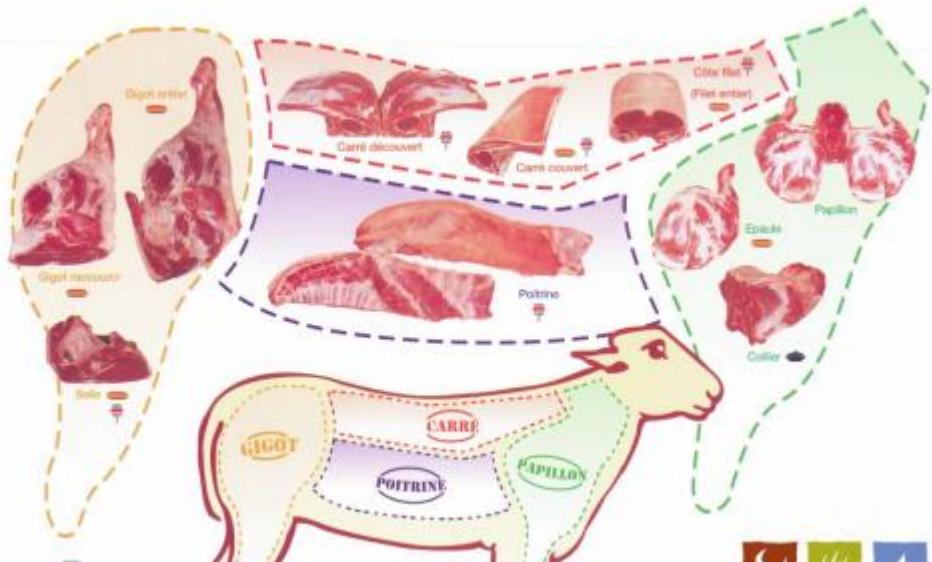
Aiguillette. (Canard Soulard)



Magret. (Canard Soulard)

L'agneau - Le mouton

DÉCOUPE DE LA VIANDE D'AGNEAU

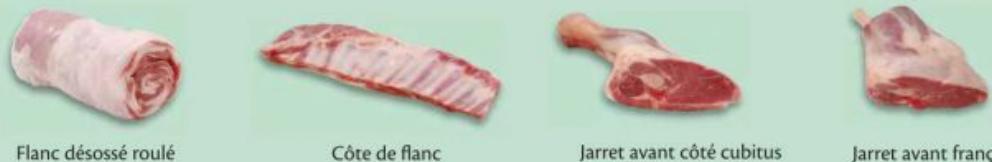


OFFICE DE L'ELEVAGE



LES COUPES D'AGNEAU AU DETAIL

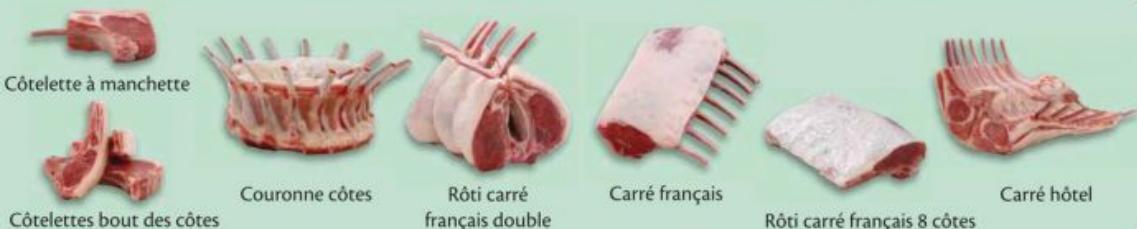
L'AVANT ET LE FLANC



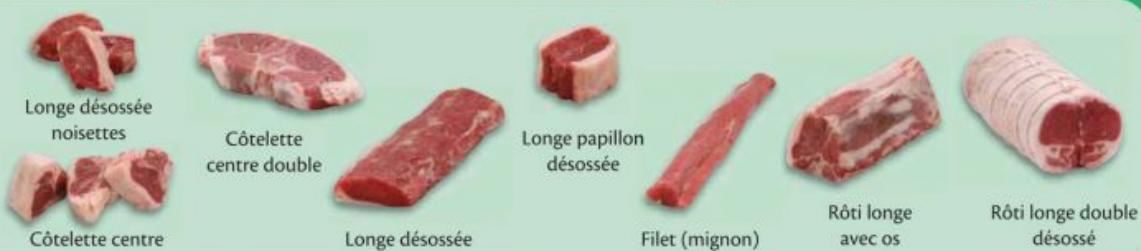
L'ÉPAULE



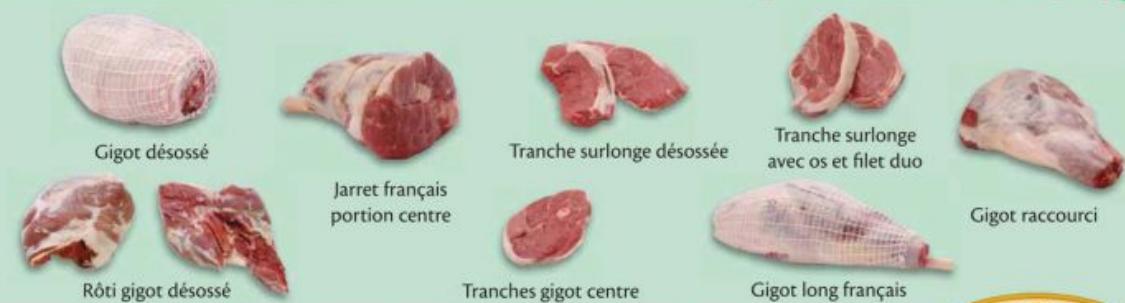
LE CARRÉ



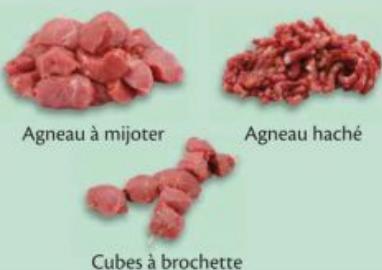
LA LONGE



LE GIGOT



AUTRE

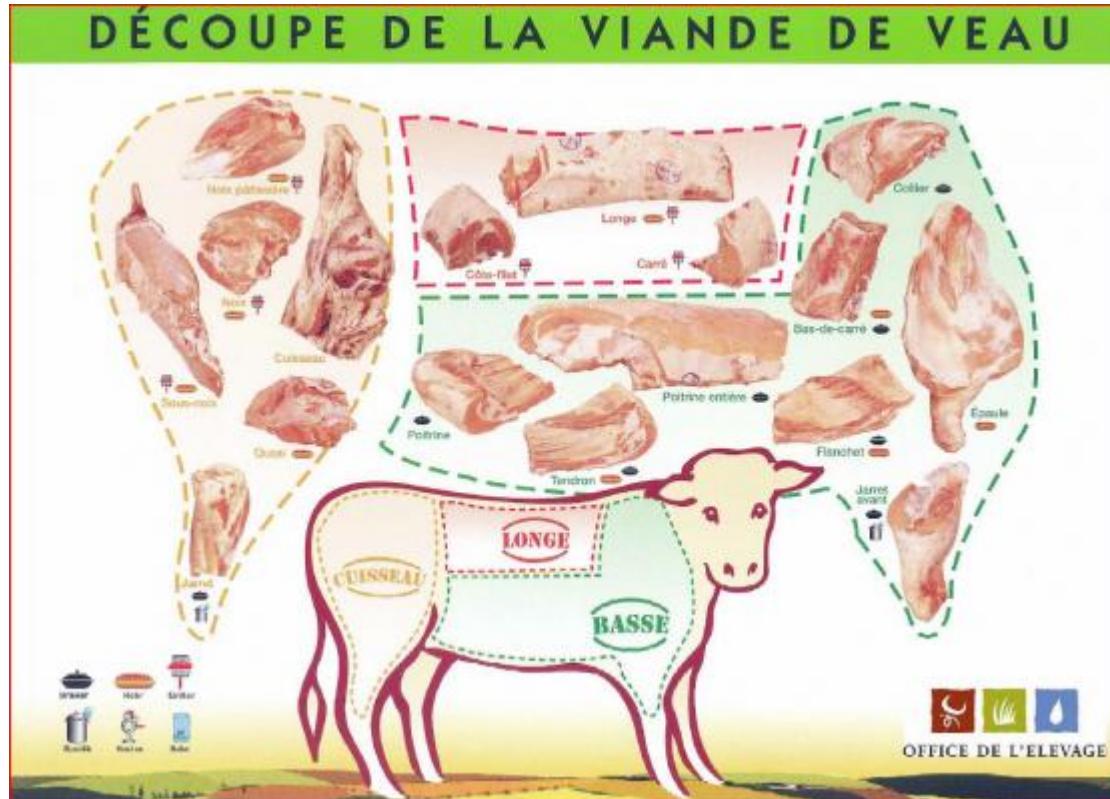


www.montpak.ca



www.agneauduquebec.com

Le veau

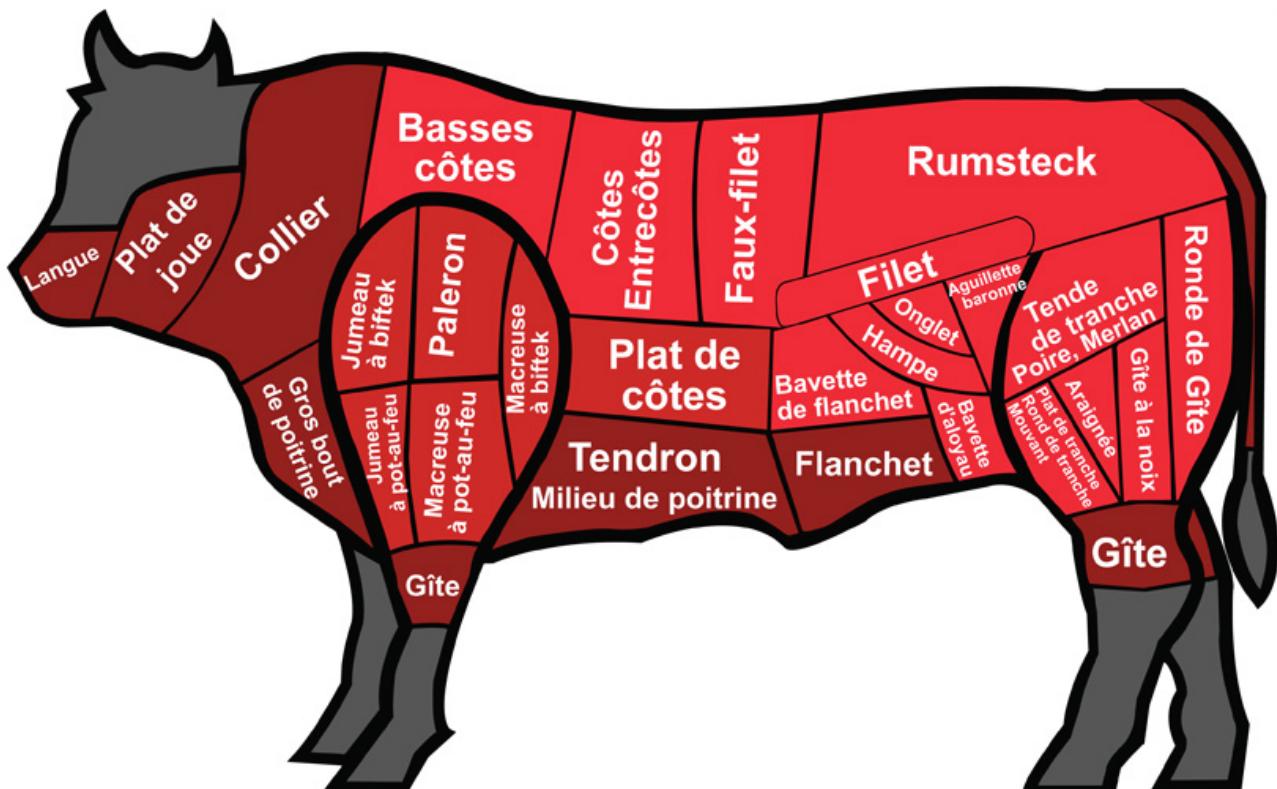


Le bœuf

DÉCOUPE DE LA VIANDE DE BOEUF

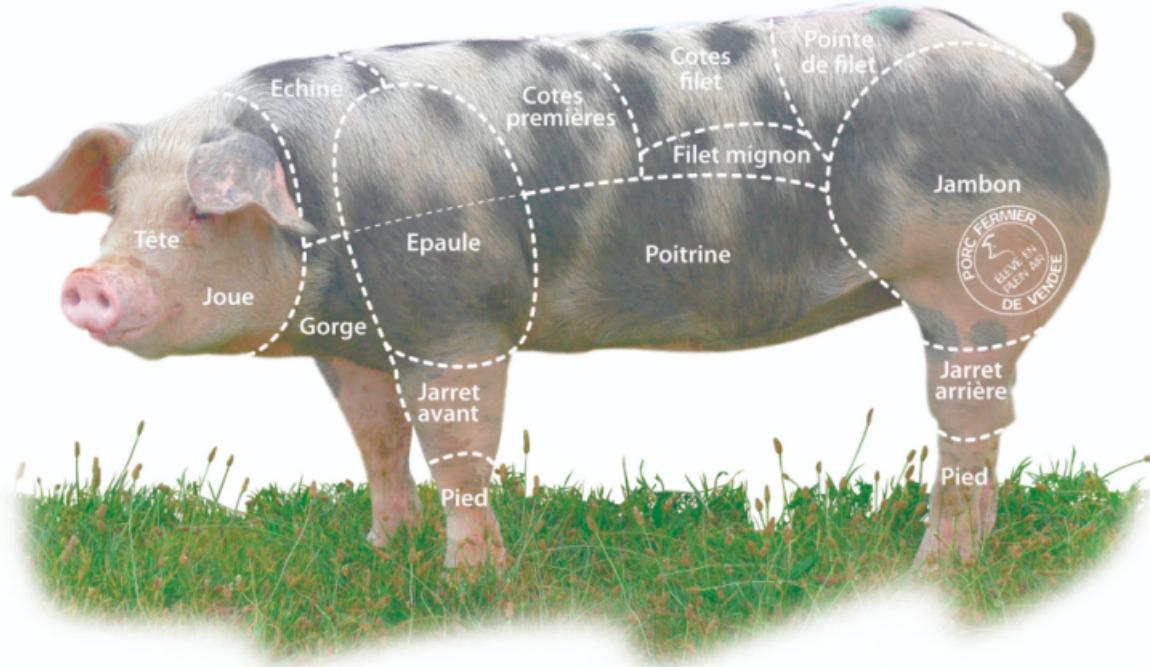
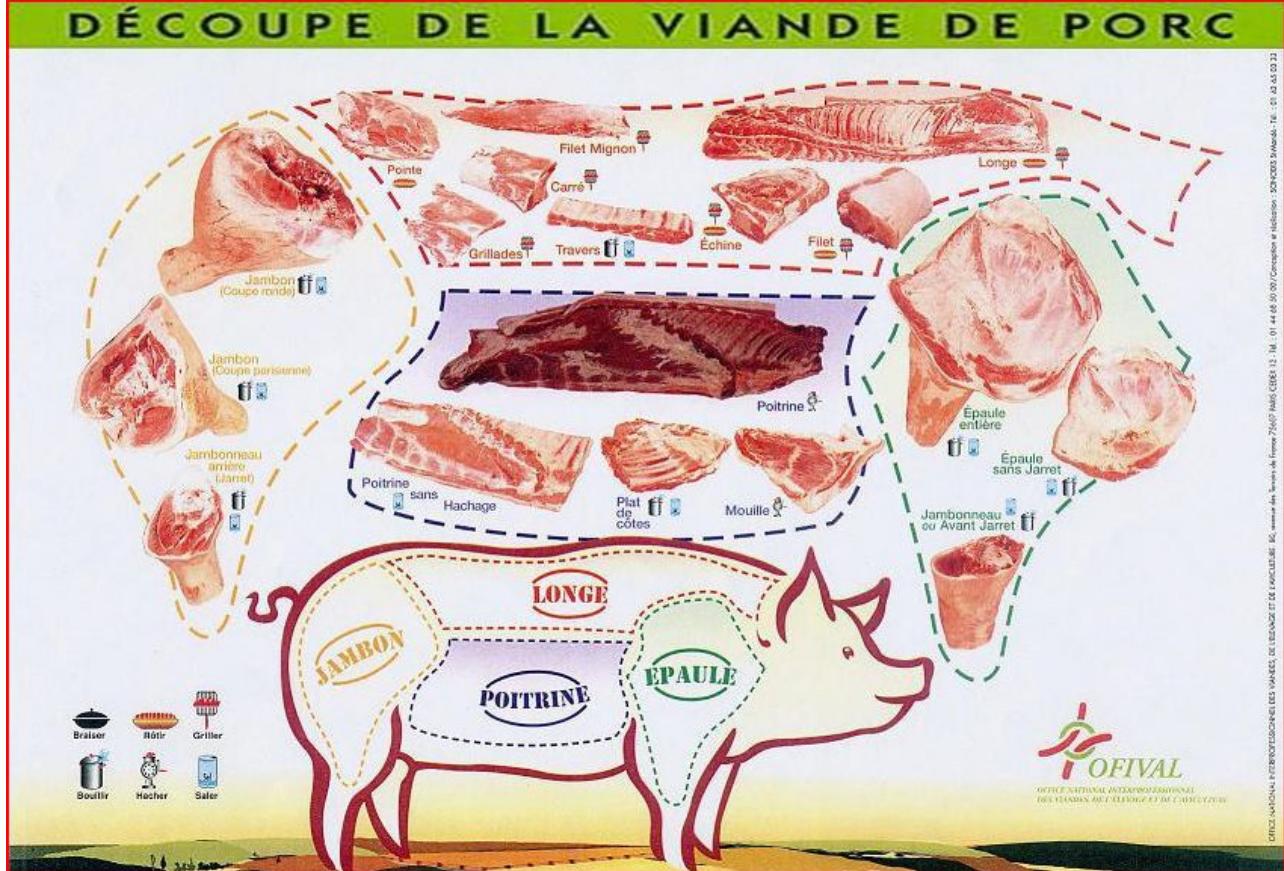


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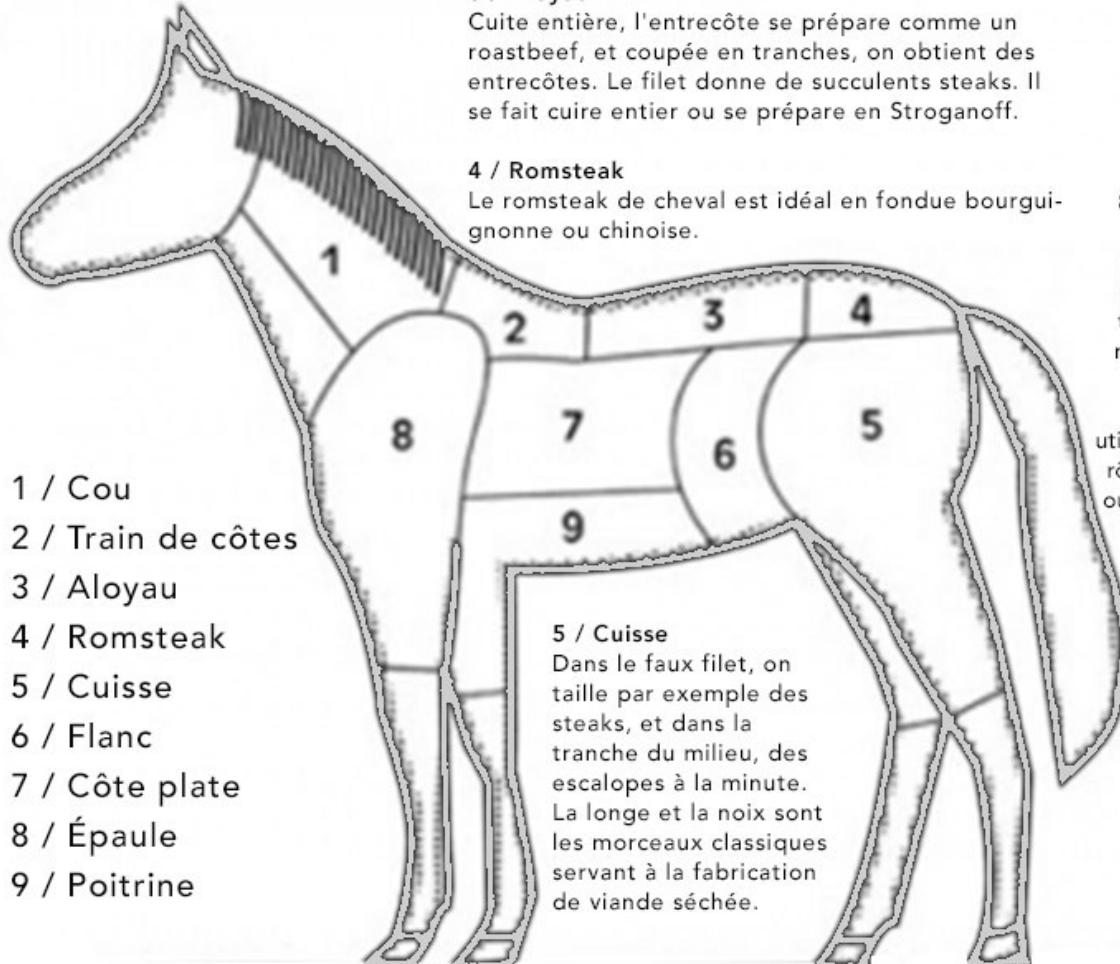


Le porc

DÉCOUPE DE LA VIANDE DE PORC



Le cheval



Morceaux

Epaule



- 1 Palette
2 Filet d'épaule
3 Epais d'épaule
-

Cuisse



- 1 Coin
2 Coin entier
3 Tranche du milieu
-

Rumpsteak



- 1 Rumpsteak étroit
2 Rumpsteak large
-

Filet



- 1 Roastbeef, Faux-filet
2 Entrecôte
3 Flet (entier)
4 Coeur de filet
5 Stroganoff

Image Commerce de Viande SA