



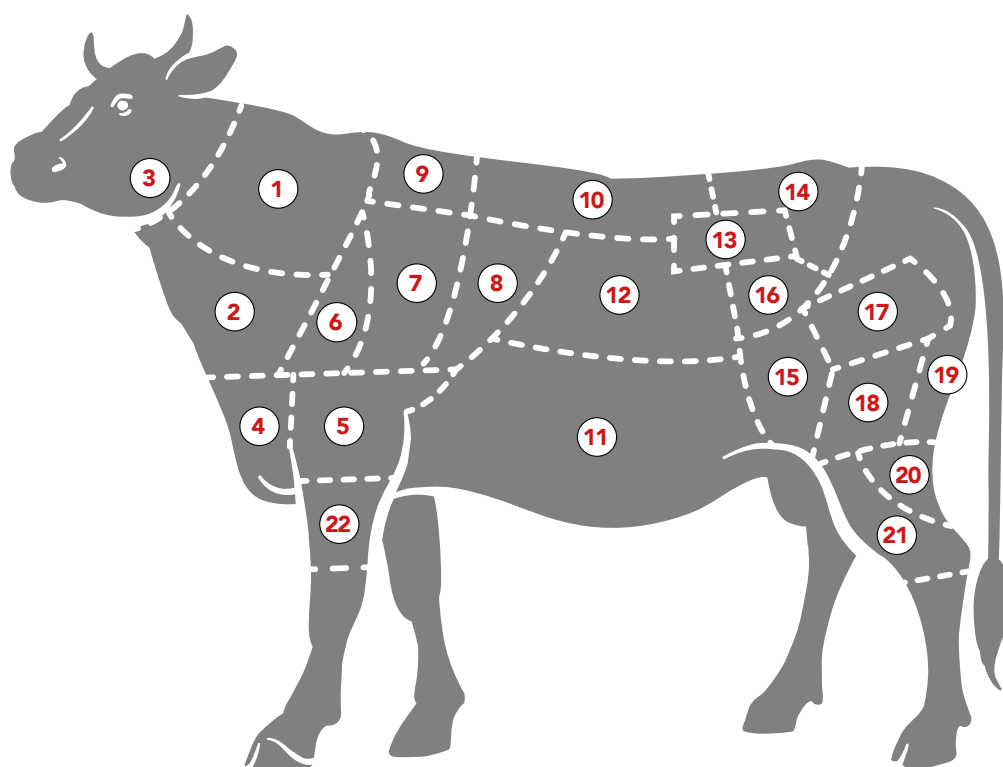
Beef

Meat processed after 48 from slaughter without ageing.

The table below provides the time needed for induced maturation® based on the size and the different cuts of the animal.

This table does not consider the age or breed of the cut of the animal, which may affect the induced maturation® times: this is why the data given is an average of the results obtained in multiple cases; this value can be changed based on the raw material, your business needs or personal taste.

For each single cut there is a distinction made regarding the treatment: if the meat has to be processed and consumed in the short term (within the day), the duration of induced maturation® and active "rest" inside waveco® is shown. Whereas, only the induced maturation® time is provided if the product does not have to be consumed or processed quickly, so the meat can "rest" directly in the fridge at a temperature of +4 °C.



- 1. CHUCK
- 2. NECK
- 3. CHEEK
- 4. BRISKET
- 5. TOP BLADE
- 6. CHUCK TENDER
- 7. TOP BLADE
- 8. SHOULDER CLOAD

- 9. RIB EYE
- 10. SIRLOIN
- 11. FLANK
- 12. RIB
- 13. TENDERLOIN
- 14. RUMP
- 15. KNUCKLE
- 16. TRI-TIP

- 17. TOPSIDE
- 18. SILVERSIDE
- 19. EYE ROUND
- 20. HEEL MUSCLE
- 21. OSSOBUCO
- 22. FORESHIN



Beef

Cut	0/200 gr.	200/600 gr.	600 gr./2 kg
1. CHUCK	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 1 h of rest at 30°C	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 90 minutes of rest at 30°C	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 90 minutes of rest at 30°C
2. NECK	90 minutes of induced maturation® OR 90 minutes of induced maturation® and 90 minutes of rest at 30°C	90 minutes of induced maturation® OR 90 minutes of induced maturation® and 90 minutes of rest at 30°C	
3. CHEEK		90 minutes of induced maturation® OR 90 minutes of induced maturation® and 1 h of rest at 80°C	
4. BRISKET		90 minutes of induced maturation® OR 90 minutes of induced maturation® and 90 minutes of rest at 40°C	90 minutes of induced maturation® OR 90 minutes of induced maturation® and 90 minutes of rest at 40°C
5. TOP BLADE	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 40 minutes of rest at 45°C	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 50 minutes of rest at 45°C	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 1 h of rest at 45 °C
6. CHUCK TENDER	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 40 minutes of rest at 45°C	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 50 minutes of rest at 45°C	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 1 h of rest at 45 °C



Cut	0/200 gr.	200/600 gr.	600 gr./2 kg
7. TOP BLADE	50 minutes of induced maturation [®] OR 50 minutes of induced maturation [®] and 40 minutes of rest at 45°C	60 minutes of induced maturation [®] OR 60 minutes of induced maturation [®] and 50 minutes of rest at 45°C	90 minutes of induced maturation [®] OR 60 minutes of induced maturation [®] and 90 minutes of rest at 45°C
8. SHOULDER CLOD	40 minutes of induced maturation [®] OR 40 minutes of induced maturation [®] and 40 minutes of rest at 45°C	60 minutes of induced maturation [®] OR 60 minutes of induced maturation [®] and 50 minutes of rest at 45°C	60 minutes of induced maturation [®] OR 60 minutes of induced maturation [®] and 1 h of rest at 45 °C
9. RIB EYE	40 minutes of induced maturation [®] OR 40 minutes of induced maturation [®] and 1 h of rest at 30 °C	50 minutes of induced maturation [®] OR 40 minutes of induced maturation [®] and 90 minutes of rest at 30°C	60 minutes of induced maturation [®] OR 40 minutes of induced maturation [®] and 90 minutes of rest at 30°C
10. SIRLOIN	40 minutes of induced maturation [®] OR 40 minutes of induced maturation [®] and 1 h of rest at 30 °C	60 minutes of induced maturation [®] OR 60 minutes of induced maturation [®] and 1 h of rest at 30 °C	80 minutes of induced maturation [®] OR 80 minutes of induced maturation [®] and 90 minutes of rest at 30°C
11. FLANK	80 minutes of induced maturation [®] OR 80 minutes of induced maturation [®] and 40 minutes of rest at 45°C	80 minutes of induced maturation [®] OR 80 minutes of induced maturation [®] and 50 minutes of rest at 45°C	90 minutes of induced maturation [®] OR 80 minutes of induced maturation [®] and 1 h of rest at 45 °C
12. RIB	40 minutes of induced maturation [®] OR 40 minutes of induced maturation [®] and 1 h of rest at 30 °C	60 minutes of induced maturation [®] OR 60 minutes of induced maturation [®] and 90 minutes of rest at 30°C	60 minutes of induced maturation [®] OR 60 minutes of induced maturation [®] and 90 minutes of rest at 30°C



Beef

Cut	0/200 gr.	200/600 gr.	600 gr./2 kg
13. TENDERLOIN	20 minutes of induced maturation® OR 20 minutes of induced maturation® and 40 minutes of rest at 30°C	30 minutes of induced maturation® OR 30 minutes of induced maturation® and 50 minutes of rest at 30°C	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 1 h of rest at 30 °C
14. RUMP	20 minutes of induced maturation® OR 20 minutes of induced maturation® and 40 minutes of rest at 30°C	30 minutes of induced maturation® OR 30 minutes of induced maturation® and 50 minutes of rest at 30°C	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 1 h of rest at 30 °C
15. KNUCKLE	20 minutes of induced maturation® OR 20 minutes of induced maturation® and 40 minutes of rest at 30°C	30 minutes of induced maturation® OR 30 minutes of induced maturation® and 50 minutes of rest at 30°C	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 1 h of rest at 30 °C
16. TRI-TIP	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 60 minutes of rest at 40°C	70 minutes of induced maturation® OR 70 minutes of induced maturation® and 90 minutes of rest at 40°C	90 minutes of induced maturation® OR 90 minutes of induced maturation® and 90 minutes of rest at 30°C
17. TOPSIDE	20 minutes of induced maturation® OR 20 minutes of induced maturation® and 40 minutes of rest at 30°C	30 minutes of induced maturation® OR 30 minutes of induced maturation® and 50 minutes of rest at 30°C	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 1 h of rest at 30 °C
18. SILVERSIDE	20 minutes of induced maturation® OR 20 minutes of induced maturation® and 40 minutes of rest at 30°C	30 minutes of induced maturation® OR 30 minutes of induced maturation® and 50 minutes of rest at 30°C	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 1 h of rest at 30 °C



Beef

Cut	0/200 gr.	200/600 gr.	600 gr./2 kg
19. EYE ROUND	20 minutes of induced maturation® OR 20 minutes of induced maturation® and 40 minutes of rest at 30°C	30 minutes of induced maturation® OR 30 minutes of induced maturation® and 50 minutes of rest at 30°C	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 1 h of rest at 30 °C
20. HEEL MUSCLE	40 minutes of induced maturation® OR 40 minutes of induced maturation® and 1 h of rest at 30 °C	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 90 minutes of rest at 30°C	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 90 minutes of rest at 30°C
21. OSSOBUCO	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 60 minutes of rest at 40°C	70 minutes of induced maturation® OR 70 minutes of induced maturation® and 90 minutes of rest at 40°C	90 minutes of induced maturation® OR 90 minutes of induced maturation® and 90 minutes of rest at 30°C
22. FORESHIN	60 minutes of induced maturation® OR 60 minutes of induced maturation® and 60 minutes of rest at 40°	70 minutes of induced maturation® OR 70 minutes of induced maturation® and 90 minutes of rest at 40°C	90 minutes of induced maturation® OR 90 minutes of induced maturation® and 90 minutes of rest at 30°C