HOPE MEAT SUPPLIES

Hope Meat Supplies are a husband and wife team who are passionate about supplying top quality meat to health conscious individuals who care as much about the humane treatment of animals and traceability of their food as they do. All meat has a direct history from conception to consumption.

Based in the heart of Durban North, Hope Meat Supplies has their retail butchery and deli which supplies meat straight from the family farms in Richmond and Underberg to the city. Their traditional butchery offers consistent quality, value added products and special processed products that are gluten-free, preservative free and with no added MSG. Meat can be cut to your specific requirements while you wait.

There are no secrets and short cuts to what they do; using time honoured butcher techniques to deliver the best cuts. Quite simply, they supply meat how it should be eaten; aged correctly and free of growth hormones, additives and antibiotics and animals are raised free range.

All beef, lamb and pork are dry-aged, with prime cuts like steaks, roasts, cubes and stir fry being vacuum-packed to mature further ensuring exceptionally tender and tasty meat. They make their own specialty products such as clove and coriander boerewors, pork sausage and Moroccan lamb sausage which are gluten-free with no added MSG or preservatives. A few of their value-added products include rack of lamb, deboned lamb shoulder, salami and 21-day aged steaks.

All processed products are made with 100% high- quality A-grade meat and there are no added “fillers” such as soya or MDM. Boerewors and sausages are made using natural casings. High-end quality ingredients and lack of cost cutting practices (which jeopardises quality) is what has customers coming back for more.

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