

Leader Meat

Beef Catalog



Welcome to Leader Meat

Leader Meat was founded in 2004, inspired by a growing need for accessible, high-quality halal meat in the U.S. The idea came from our founder's father, who had built a successful meat business overseas under the name Lider. Honoring his legacy, we brought that vision to the United States, launching Leader Meat with the goal of becoming an industry leader in halal meat production and distribution.

We began operations in Brooklyn, New York, and quickly expanded into Pennsylvania and New Jersey. In 2011, we opened our first slaughterhouse in Pennsylvania, followed by a second facility in New Jersey. Acquiring our New Jersey site was a turning point—it allowed us to triple our capacity and scale our operations significantly.

Our success has always been rooted in a deep understanding of meat quality, a sharp focus on customer needs, and competitive pricing. Our family's experience in traditional butchery and retail gave us a unique advantage in serving both individual and wholesale clients with precision.



Leader  Meat

Why Do Business With Leader?

Customers choose Leader Meat for more than just fresh, well-cut meat. They value our dependability, our responsiveness, and our ability to deliver on promises. To us, “quality meat” means building relationships based on trust, transparency, and shared values.

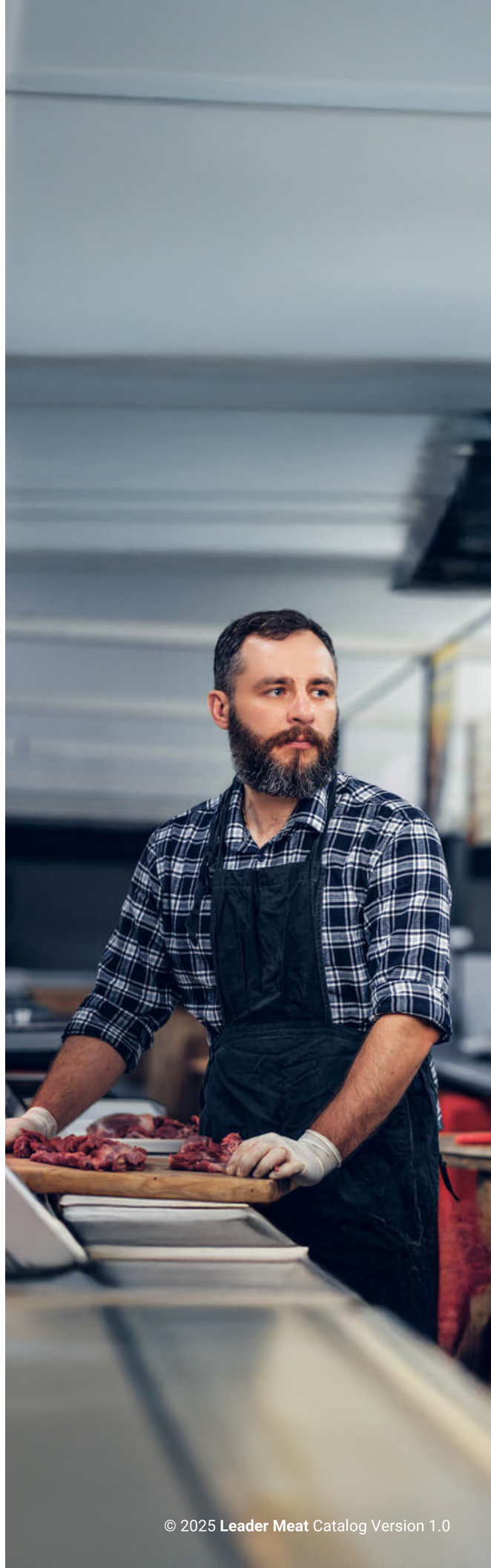
Quality & Standards

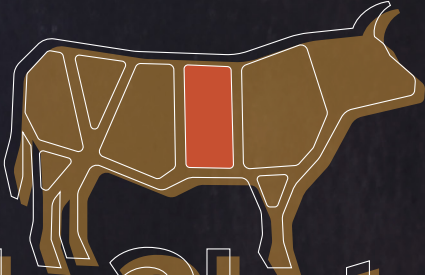
Maintaining quality across every stage—from sourcing to processing and delivery—is central to our operations. As a USDA-certified facility, we meet the strictest hygiene and food safety standards. Our longstanding partnerships with select farms help ensure we uphold halal integrity even during challenging market conditions.

Over the past 20+ years, we've earned trust through unwavering commitment to continuity, service, and excellence.

At Leader Meat, our mission is to deliver excellence at every stage—from agriculture and livestock to food processing, packaging, and logistics. We're building a fully integrated system with a commitment to:

- *Prioritizing quality and hygiene*
- *Innovating across our supply chain*
- *Leading in both local and global markets*
- *Providing reliable and ethical services*





Rib-Plate





Rib-Plate



Bone-in Beef Lipon Ribeye Export

A premium ribeye with bone-in for rich flavor and tenderness. Ideal for steaks or roasting with a bold beef profile.

NAMP: 109E

PIECES PER BOX: 3



Bone-in Beef Short Rib Trimmed

Flavor-packed short ribs with bone for slow cooking or braising. Known for their tenderness and rich marbling.

NAMP: 123A

PIECES PER BOX: 10



Boneless Beef Rib Lifter Meat

Lean and flavorful trim from the rib section. Excellent for stir-fry, ground beef blends, or specialty recipes.

NAMP: 109B

PIECES PER BOX: 25



Boneless Beef Whole Navel

A well-marbled, boneless cut from the plate. Perfect for smoking, braising, or curing into pastrami.

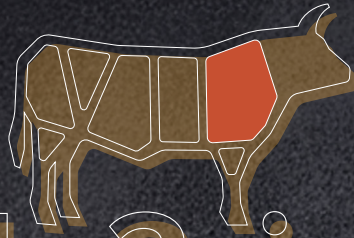
PIECES PER BOX: 4



Boneless Beef Hanging Tender

Also known as hanger steak, prized for bold beef flavor. Best grilled or seared and served medium-rare.

PIECES PER BOX: 16



Chuck-Brisket





Chuck-Brisket



Boneless Beef Shoulder Clod XT FIO

A lean shoulder cut trimmed for versatility. Commonly used for roasts, deli slicing, or ground beef.

NAMP: 114

PIECES PER BOX: 4



Beef Boneless Top Blade Peeled

Cut from the chuck with excellent marbling. Great for flat iron steaks or thin slicing.

NAMP: 114D

PIECES PER BOX: 10



Bone-in Beef 130 Chuck Short Rib

Well-marbled chuck ribs with rich beef flavor. Best suited for braising, grilling, or Korean-style BBQ.

NAMP: 130

PIECES PER BOX: 8



Boneless Beef Brisket

A classic BBQ favorite with excellent marbling. Slow smoking or braising brings out deep tenderness and flavor.

NAMP: 120

PIECES PER BOX: 4



Chuck-Brisket



Boneless Beef Chuck Roll 1X1 N/O

Large, versatile cut with rich marbling. Ideal for roasts, steaks, or shredding after slow cooking.

NAMP: 116A

PIECES PER BOX: 3



Boneless Chuck Flap Tail

Flavorful cut with good marbling and grain. Often used for fajitas, stir-fry, or thin-sliced grilling.

PIECES PER BOX: 16



Boneless Beef Pectoral

Lean shoulder meat with a firm texture. Great for slow cooking, grinding, or braised dishes.

NAMP: 115D

PIECES PER BOX: 32



Boneless Beef Inside Skirt PLD

Long, thin cut with bold flavor. Popular for fajitas, stir-fry, and marinated grilling.

NAMP: 121D

PIECES PER BOX: 20



Chuck-Brisket



Boneless Beef Outside Skirt PLD

Highly marbled and tender cut prized for flavor. Perfect for tacos, fajitas, and high-heat grilling.

NAMP: 121C

PIECES PER BOX: 24



Boneless Beef Chuck Tender

Lean, elongated muscle similar to tenderloin in shape. Best roasted, braised, or sliced thin for stir-fry.

NAMP: 116B

PIECES PER BOX: 20



Boneless Beef Banana Shank

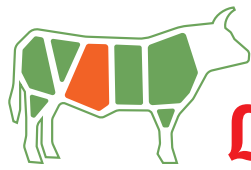
Lean and collagen-rich cut from the lower leg. Excellent for soups, stocks, and slow braised dishes.

PIECES PER BOX: 40



Coin-Flank





Coin-Flank



Boneless Beef Striploin 0X1

A premium boneless striploin with minimal trim for maximum yield. Known for tenderness and consistency, ideal for strip steaks.

NAMP: 180

PIECES PER BOX: 5



Boneless Beef Top Butt XT 1/8"

Lean and versatile sirloin cut with light trim. Perfect for roasts, steaks, or slicing for foodservice applications.

NAMP: 184

PIECES PER BOX: 4



Boneless Beef Tenderloin

The most tender beef cut with mild flavor and fine texture. Ideal for filet mignon, medallions, or high-end dishes.

NAMP: 190

PIECES PER BOX: 12

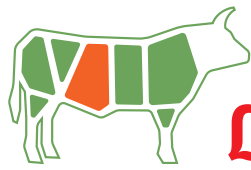


Boneless Beef Flap Meat

Flavorful and marbled cut from the sirloin. Excellent for marinating, grilling, or slicing thin for fajitas and stir-fry.

NAMP: 185A

PIECES PER BOX: 8



Coin-Flank



Boneless Beef Tri Tip Peeled

A triangular sirloin cut with balanced flavor and tenderness. Commonly roasted, grilled, or sliced for sandwiches.

PIECES PER BOX: 20

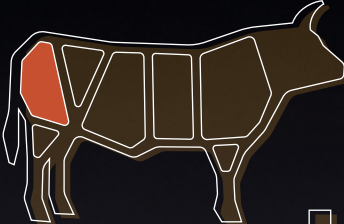


Boneless Beef Flank Steak

Lean and long-grained cut with robust flavor. Best marinated and grilled, then sliced thin against the grain.

NAMP: 193

PIECES PER BOX: 16



Round





Round



Boneless Beef Peeled Full (Bell) Knuckle

A versatile round cut with lean, firm muscles. Often used for roasts, diced beef, or stir-fry applications.

NAMP: 167A

PIECES PER BOX: 6



Boneless Beef Inside Round XT

Lean inside round trimmed for quality. Excellent for deli roast beef, slicing, or slow cooking.

NAMP: 168

PIECES PER BOX: 3



Boneless Beef Bottom Round Flat XT

Lean and economical round cut with uniform shape. Great for roasts, slicing, or grinding.

NAMP: 171B

PIECES PER BOX: 4



Boneless Beef Eye Of Round XT

Very lean and firm cut from the round. Best suited for roasting, thin slicing, or slow braising.

NAMP: 171C

PIECES PER BOX: 10



Round



Bone-in Beef Hind Shank C/C

Bone-in hind shank with rich marrow and connective tissue. Perfect for braises, osso buco, or slow simmered stews.

NAMP: 157

PIECES PER BOX: 6



Boneless Shank Meat

Lean and collagen-rich meat from the shank. Best used for soups, braises, and ground beef blends.

PIECES PER BOX: 8

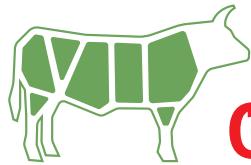


Bones



Center-Cut Femur Bones

Large center-cut femur bones, rich in marrow and beef flavor.
Commonly used for stocks, broths, or roasted for marrow service.



Offals

BEEF OXTAIL
BEEF LIVER
BEEF FEET
BEEF TRIPE BLEACHED
BEEF OMASUM
BEEF CHEEK MEAT
BEEF HEART MEAT
BEEF TONGUE
BEEF HEAD MEAT
BEEF KIDNEYS
BEEF SWEETBREAD

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Beef Catalog 2025



Scan for Meat Orders & Inquiries

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