



BEEF CATALOG





About the Cattle

On the Pampas plains, our cattle flourish, grazing freely and contentedly. This natural environment contributes to the development of leaner, more flavorful, and nutrient-rich beef. Our approach integrates traditional framing methods with eco-friendly practices, emphasizing both animal welfare and environmental sustainability.

During the final phase of their growth, typically spanning the last 120 days, the cattle are transitioned to designated confinement areas. This controlled setting enables meticulous management of their diet of cereal and corn, ensuring optimal nutrition and consistency in the quality and flavor of the meat. Despite being confined, the cattle continue to receive attentive care and comfortable living conditions.

By harmonizing traditional ranching with contemporary practices, we are committed to producing beef of exceptional quality while upholding the well-being of our animals and preserving the natural environment of the Pampas plains.



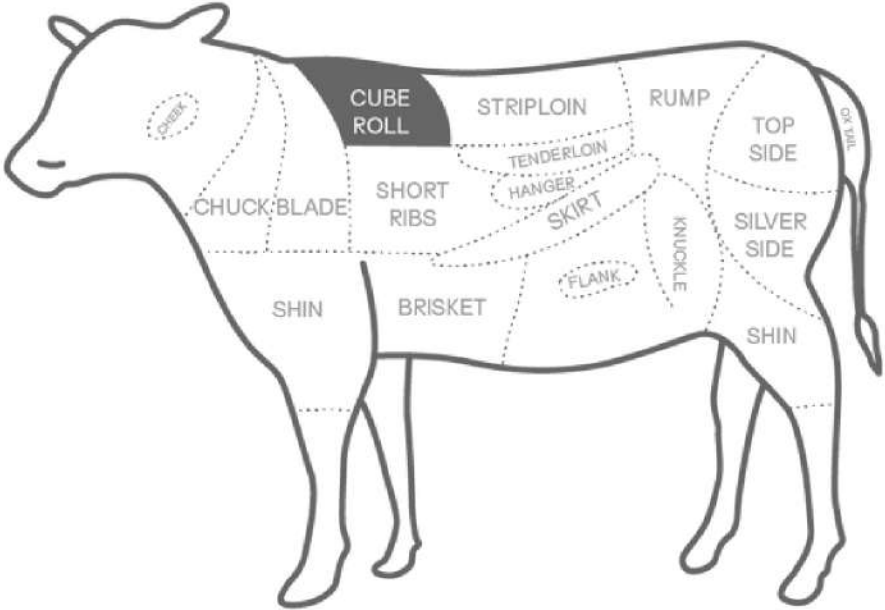
About the Beef

- Renowned for its exceptional quality, characterized by a rich and distinctive flavor
- Premium grass-fed and grain-fed Angus beef
- Antibiotic and growth hormone free
- Halal and SFDA approved
- Award-winning:
 - Ribeye cut won Gold Medal in the 2023 World Steak Challenge
 - Sirloin cut won Silver Medal in the 2023 World Steak Challenge





Cube Roll



Raw Material

Young steer, chilled boneless beef, + 2.5kg

Quarter

Hindquarter cuts

Shelflife

120 days

Storage Condition

Cooled -1° C / +2° C

Pack Size

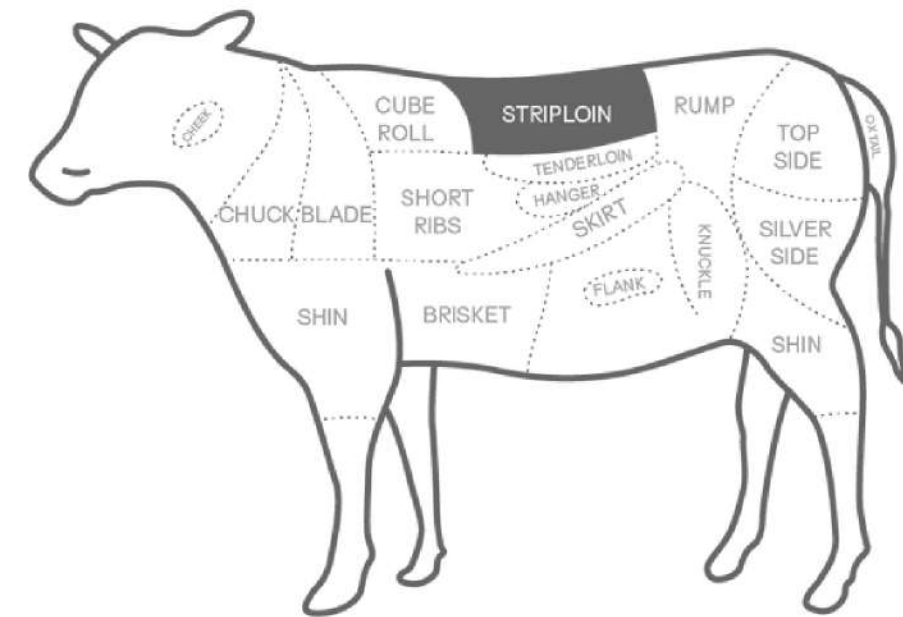
590 x 250 x 145 mm





Striploin

Chain Off



Raw Material

Young steer, chilled boneless beef,
4/5 kg

Quarter

Hindquarter cuts

Shelflife

120 days

Storage Condition

Cooled -1° C / +2° C

Pack Size

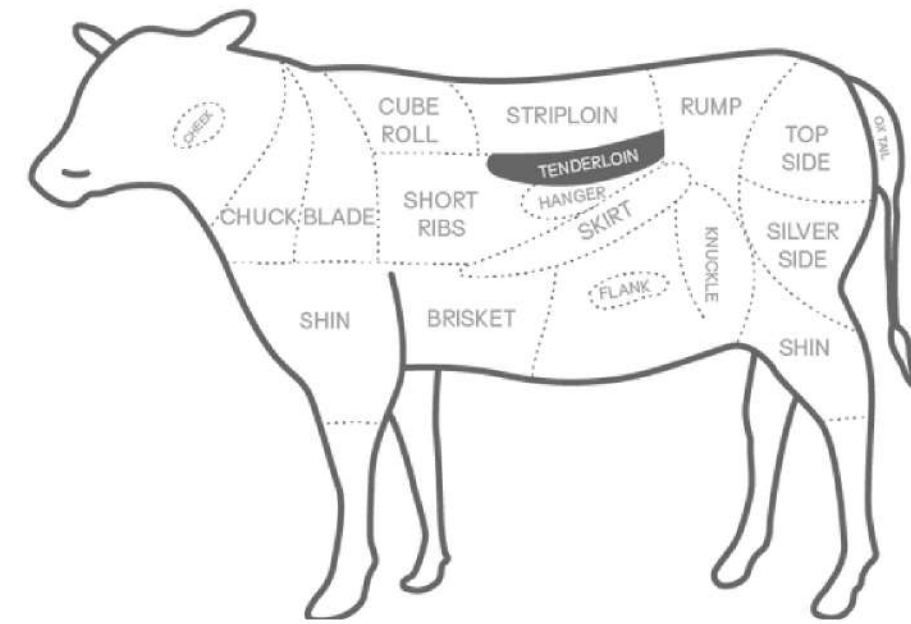
590 x 250 x 145 mm





Tenderloin

Chain Off



Raw Material

Young steer, chilled boneless beef

Quarter

Hindquarter cuts

Shelflife

120 days

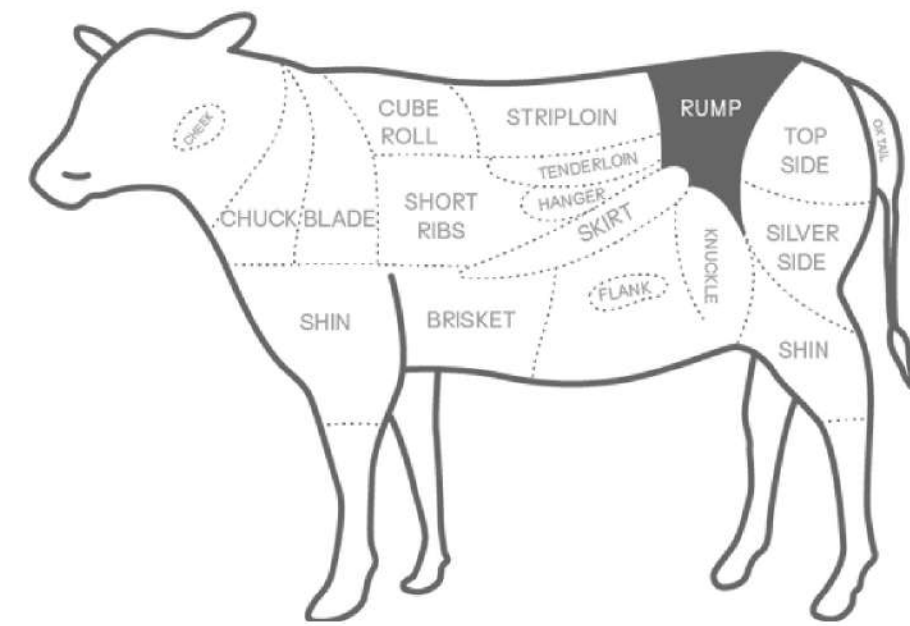
Storage Condition

Cooled -1° C / +2° C

Pack Size

590 x 250 x 145 mm





Heart of Rump

Raw Material

Young steer, chilled boneless beef

Quarter

Hindquarter cuts

Shelflife

120 days

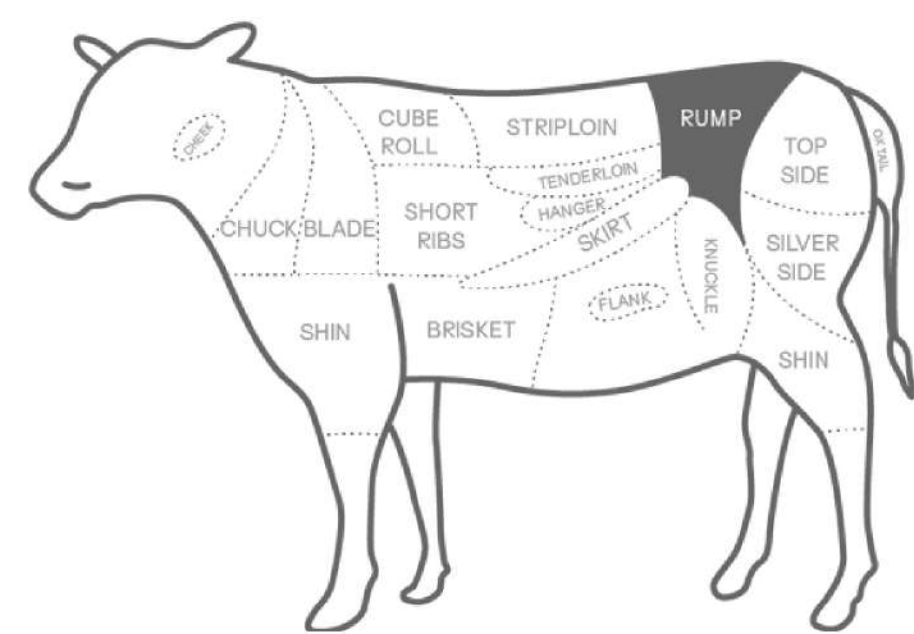
Storage Condition

Cooled -1° C / +2° C

Pack Size

590 x 250 x 145 mm





Cap of Rump

Raw Material

Young steer, chilled boneless beef

Quarter

Hindquarter cuts

Shelflife

120 days

Storage Condition

Cooled -1° C / +2° C

Pack Size

590 x 250 x 145 mm





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