



Our markets

Most of our production is exported. Our experience in supplying worldwide markets has given us knowledge on adapting to the different regulations applicable to each area. Therefore, we can supply clients with the same guarantees in all European Union or Non Member countries*.

* To comply with veterinary requirements for exporting to non-EU countries we hold specific self-monitoring system (SAE level 3) certification.

Quality and certifications

The careful selection of meats allows us to control the percentage of visual fat. Once our meat has been processed, it is frozen for a minimum of 36 hours at -40 °C. This process means that we can sell meat that still boast all of their original quality and properties.

To guarantee quality and food safety, we have implemented the BRC Food and IFS Food global standards. We also strictly adhere to the conditions specified by Islamic food regulations and we guarantee this through the Halal certifications.



Ctra. La Parcel·lària, 25 · Polígon Industrial
17178 Les Preses · Girona (SPAIN)

T +34 972 274 811 · F +34 972 268 310

Latitude: 42.152108°N

Longitude: 2.466203° E

jcolomer@jcolomer.com

www.jcolomer.com

gellixcat - Oct 22/18



IH-638/1.2/GI/39
IH-519/1.2/GI/38



EXPERIENCE & COMMITMENT



Beef

We have been working in the deboning and sale of beef carcasses since the 1980s.

Our purchasing experts select the best BEEF CARCASSES which we then quarter, debone, dress and classify.

All processing operations are carried out under hygienically controlled conditions.

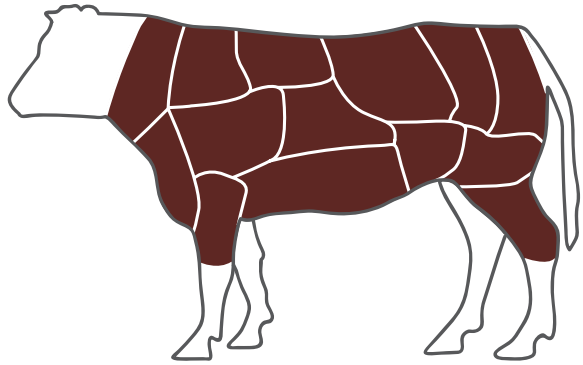
We are committed to serving our clients efficiently and professionally. As part of this pledge, we have obtained international certifications that guarantee the quality and food safety of our products.

We also reiterate our commitment to the environment, which provides the food our animals need to grow healthily. Finally, we would like to emphasise that our products come from farms that safeguard animal welfare.





| CAPACITY |
25,000 KG
| DAILY PRODUCTION |



BEEF CARCASS



RUMP HEART



NECK



CUBEROLL 5 RIBS



TENDERLOIN CHAIN OFF



GOLDEN COIN



HEEL MUSCLE



BLADE



STRIPLOIN 3 RIBS



SHIN



SHANK



RUMP CUP



RUMP TAIL



CHUCK ROLL



THICK FLANK



FLANK STEAK



KNUCKLE



CHUCK TENDER



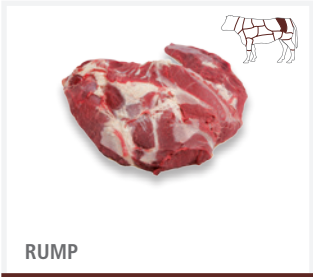
EYE ROUND



TOPSIDE



TOPSIDE CAP OFF



RUMP



SHOULDER CLOG



SILVERSIDE WITH EYEROUND



SILVERSIDE WITHOUT EYEROUND



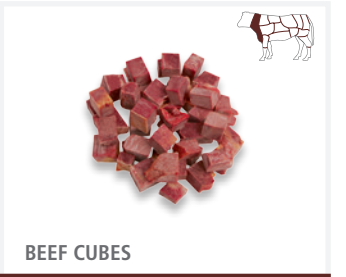
PRIME RIB BONE IN SLICED



BEEF TRIMMING 90/10VL



BEEF FOREQUARTERS 95/05VL



BEEF CUBES