



Tradition and quality of Brazilian beef

巴西牛肉的传统与品质

All our products receive the Federal Inspection Service seal from MAPA



Our plant has rigorous certifications that meet the different demands of the international market demands and ensures excellence in all processes.



QIMA WQS





With more than 61.000,00m² of constructed area
our total slaughtering capacity is 1800 animals a day

RONDÔNIA LIVESTOCK FARMING

Rondônia is a Brazilian state with an area of 238,512.80 Km² climate and geographical conditions suitable for agribusiness, which gives it a natural inclination for livestock farming. It has natural pastures where cattle are raised in harmony with nature. Investments in productivity and animal health places it as a foot-and-mouth disease-free area without vaccination. The state was founded in 1914. The capital Porto Velho is located at the north, on the bank of Madeira River. After a long history of colonization, the State is now going through a consolidation phase, holding significant positions within the Brazilian agribusiness. Within this context, livestock farming is one of the businesses that sustains the State's economy. The cattle raising bioeconomic rates have shown significant improvements. Figures show a drastic development which is mostly due to the professionalism and dedication of the rural producers of Rondônia. With the incorporation of new management technologies and awareness of its responsibilities, the State is committed to the individual growth of its property and the industry as a whole. An example of this is its consolidation as a place where livestock farming health issues are considered a priority in the entire cattle-raising cycle. The work of the producers combined with the efforts of public and private entities (MAPA/SFA- RO, SEAGRI, IDARON, FAPERON, EMATER- RO and FEFA-RO) involved in the primary sector make Rondônia a national reference model in beef quality and sanitary safety.



PEITO
BRISKET
胸肉



MIOLO DO ACÉM
CHUCK ROLL
上脑心



PEIXINHO
CHUCK TENDER

嫩肩



PESCOÇO
NECK
脖肉



RAQUETE
OYSTER BLADE

板腱



MÚSCULO DO DIANTEIRO
SHIN
前腱



CAPA DA PALETA
SHOULDER COVER

肩胛盖



CORAÇÃO DA PALETA
SHOULDER HEART
保乐肩



MÚSCULO DURO
SHANK
后腱



MÚSCULO MOLE
HEEL MUSCLE
龟腱带金钱腱



LAGARTO
EYEROUND

小黄瓜条



COXÃO DURO
FLAT
大黄瓜条



PATINHO
KNUCKLE

牛霖



COXÃO MOLE
TOPSIDE
针扒



COXÃO MOLE SEM CAPA
TOPSIDE CAP OFF

去盖针扒



PONTA DE AGULHA
FLANK
牛腩



BIFE DO VAZIO
FLANK STEAK

牛腩排



RECORTE DE CONTRA FILE (BANANINHA)

RIB FINGER

牛肋条（短）



FILE DE COSTELA
CUBE ROLL
眼肉



CONTRA FILÉ SEM CORDÃO
STRIPLOIN CHAIN OFF
西冷去侧边



**FILE MIGNON
TENDERLOIN**
里脊

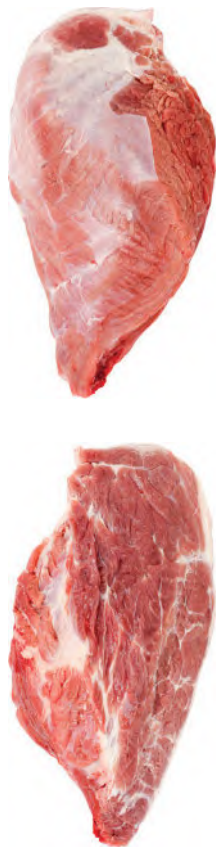


CORAÇÃO DA ALCATRA
HEART OF RUMP

臀腰肉心



CUPIM (B)
HUMP (B)
肩峰



RECORTES
BEEF PIECES

牛肉块

