

# BRAND PORTFOLIO



minerva  
foods

Availability and geographical diversification are our signature

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Minerva Foods is a **beef export leader in South America** and operates in the industrialized segment, selling its products to more than 100 countries.



**Industrial units** in Argentina, Brazil, Colombia, Paraguay, and Uruguay.



One of the largest **lamb exporters** in Australia and Chile.



**Diversity of origins and quality standardization** ensure product availability.



Integrated and efficient **distribution logistics**.

Our purpose

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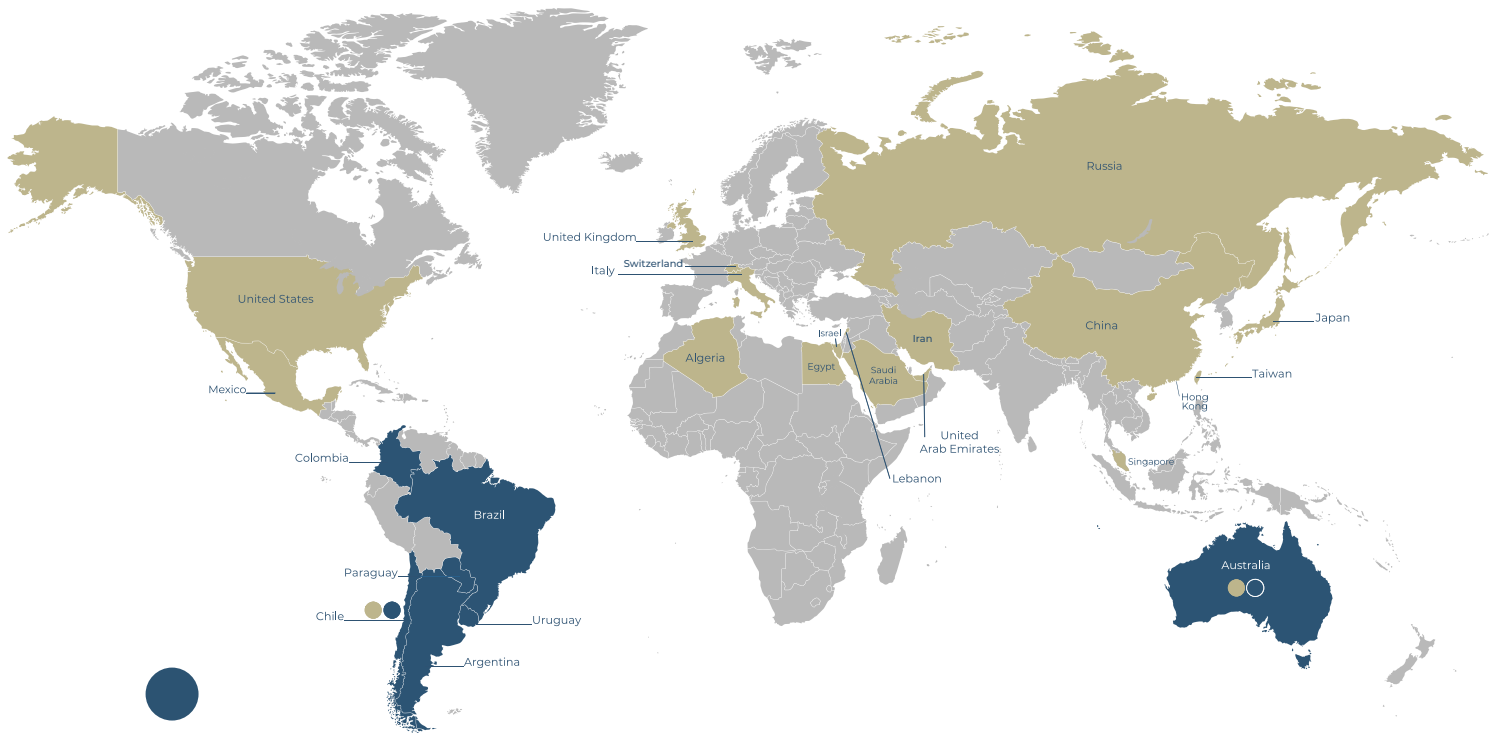
Creating **connections** between  
**people, food and nature.**

Our values

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We are present worldwide



## PRODUCTION UNITS

### ARGENTINA

Berazategui | EST 1378  
 Colonia Caroya | EST 1580  
 Pontevedra | EST 2067  
 Rosário | EST 13  
 Venado Tuerto | EST 1373  
 Villa Mercedes\*

### AUSTRALIA

Colac | EST 282  
 Esperance | EST 1459  
 Sunshine | EST 689  
 Tammin | EST 119

### BRAZIL

Alegrete | SIF 2007  
 Araguaína | SIF 1940  
 Bagé | SIF 232  
 Barretos | SIF 421  
 Bataguassu | SIF 4238  
 Campina Verde | SIF 3711  
 Chupinguaia | SIF 3250  
 Goianésia | SIF 3149  
 Janaúba | SIF 2471  
 José Bonifácio | SIF 451  
 Mineiros | SIF 3047  
 Mirassol D'Oeste | SIF 2911  
 Palmeiras de Goiás | SIF 431

### BRAZIL

Paranatinga | SIF 2500  
 Pirenópolis – GO  
 Pontes Lacerda | SIF 1900  
 Porto Murtinho – MS  
 Rolim Moura | SIF 791  
 São Gabriel | SIF 847  
 Tangará da Serra | SIF 1751  
 Tucumã – PA

### COLOMBIA

Bucaramanga | INVIMA 341BD  
 Ciénaga de Oro | INVIMA 680B

### CHILE

Patagônia

### PARAGUAY

Assunção | IVO 8 - 2 - 13  
 Belén | IVO 23  
 San Antonio | IVO 3

### URUGUAY

Canelones | EST 8  
 Carrasco | EST 3  
 Durazno | EST 310  
 Melo | EST 7

## INTERNATIONAL COMMERCIAL OFFICES

Algeria  
 Chile  
 China  
 Egypt  
 Hong Kong  
 Israel  
 Iran  
 Italy  
 Japan  
 Lebanon  
 Mexico  
 Switzerland  
 Saudi Arabia  
 Singapore  
 Russia  
 Taiwan  
 United Arab Emirates  
 United Kingdom  
 United States

## PROCESSING UNITS

### BRAZIL

Barretos | SIF 745

### ARGENTINA

Pilar | EST 4725  
 Rosário | EST 13

## Sustainability is our competitive advantage

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Minerva Foods has clear and ambitious goals in its Commitment to Sustainability because we understand this issue must be a priority.

## Commitment to Sustainability

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**by 2030**

Zero illegal deforestation in the entire South American supply chain.

Reduction of emission intensity by 30% (compared to 2020)

**by 2035**

Zero liquid emissions.



Minerva Foods is a participant member of the **UN Global Compact in Brazil.**

## renove

A program that engages rural producers and works together to implement a sustainable, profitable, and low-carbon agriculture chain.



**Training and technical assistance** to implement low-carbon technologies;



**Green finance**, with payment facilities for the producer;



**Technical partnerships**, with recognized methodologies and professionals.

## mycarbon

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Originates and sells carbon credits, transforming supply chains to address climate change. It connects producers and companies that have the common goal of generating income while contributing to environmental preservation.



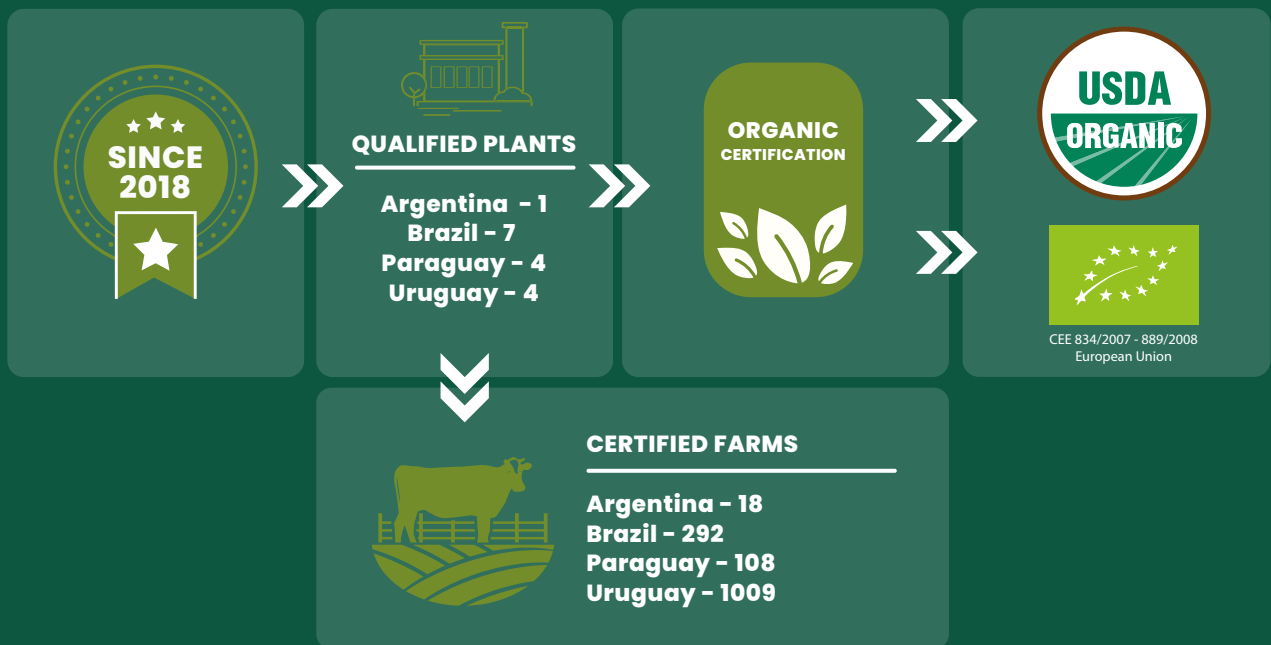


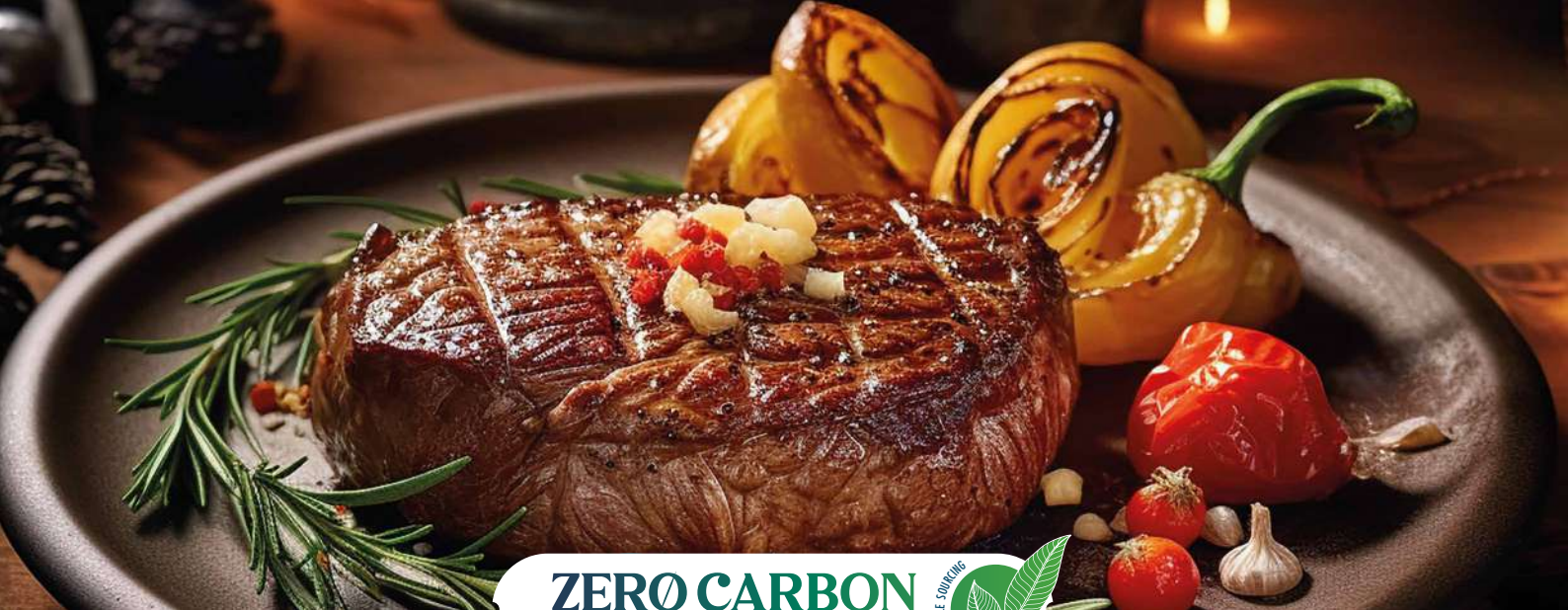
# Organic Products

## Product Quality and **Respect for Life**

We have obtained global certifications specific to organic meat production in 7 units in Brazil, all units in Paraguay and Uruguay, and the Rosario unit, in Argentina. Upon being accredited, these units undergo rigorous traceability controls that follow European Community Regulations 834/2007 and 889/2008 and the United States' National Organic Program (NOP).

All animals are guaranteed zero use of antibiotics, growth hormones, and animal-based feed, in addition to high animal welfare standards.





## Product Quality and **Respect for Life**

Zero Carbon Impact products are different because they

- Come from selected farms with zero deforestation in the last 20 years
- Come from farms and industrial units that have Greenhouse Gas Emission Reduction Plans
- Use carbon credits from projects that contribute to forest conservation or tree planting in South America for neutralization



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foods





## minerva foods

Minerva Foods offers its customers high-level products with internationally recognized brands. We know the value of healthy eating, and our products meet the most demanding levels of quality and flavor. In line with global consumption trends, we present a perfect synergy between tradition and innovation, designed to optimize your business with quality products that meet customers' most diverse and demanding needs.

### Quality and tradition

- Under the endorsement of Minerva Foods, each brand carries our legacy of excellence, sustainability, and innovation, ensuring a journey of authentic and trustworthy flavor.
- With a diversified portfolio, we are ready to meet all consumer needs.

### Our Brands

- **For everyday life: PUL** represents convenience and nutrition and offers an excellent cost-benefit ratio. It provides daily meals with quality, tasty, nutritious, and easy-to-prepare products.
- **For celebration: Estância 92** is the perfect ingredient that enhances your moments of celebration. Each product is developed to maximize the experience of your meals in the company of the people you love most.
- **For specialists: Cabaña Las Lilas** transforms meals into perfect culinary experiences. It's not just a premium meat brand. It's a unique and unforgettable sensory experience chosen by specialists.

Join us on this journey! Explore the Minerva Foods universe and discover the flavors that connect the world and turn meals into memories.



**ALLOW YOURSELF TO BE UNIQUE**



A portfolio of premium cuts selected and processed by a team of specialists who rigorously comply with the highest production standards to guarantee consistency, unique flavor, and tenderness.

Our diverse product lines include Black, Angus, Grain Fed, Grass Fed, Organic and Zero Carbon Impact.

We are not just a premium meat brand.  
We are a unique and memorable sensory experience chosen by experts.

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foods





# Black



## A UNIQUE AND MEMORABLE SENSORY EXPERIENCE



### British breeds

Premium cuts are exclusively sourced from British breeds.



### High level of marbling and juiciness

Marbling score above 5 guaranteed  
Exceptional ribeye area



### Expert's choice

Each cut is meticulously selected and crafted by a team of specialists to ensure consistent, unique flavor and exceptional tenderness.



Aging +15 days



### Protocol Black line

Cattle	<input checked="" type="checkbox"/> Female	<input checked="" type="checkbox"/> Castrated Male
Dentition	0-6 teeth	
Breed	<input checked="" type="checkbox"/> British breeds - Angus / Hereford	
Carcass weight	>240 Kg / 529 lb	
Finished	<input checked="" type="checkbox"/> Grain	<input checked="" type="checkbox"/> Grass
Marbling Score:	<input checked="" type="checkbox"/> Choice	<input checked="" type="checkbox"/> Prime
Equivalent to USDA classification		

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# Angus



## WHEN PERFECTION MEETS FLAVOR



### Angus breed

Premium cuts are exclusively sourced from the ANGUS breed. High quality consistency.



### Quality specialists

Each cut is carefully selected and crafted to provide a high quality meal.



### Expert's choice

Exceptional marbling, tenderness and distinctive flavor. Cabaña Las Lilas Angus offers a memorable gastronomic experience.



### Protocol Angus line

Cattle	<input checked="" type="checkbox"/> Female	<input checked="" type="checkbox"/> Castrated Male
Dentition	0-4 teeth	
Breed	<input checked="" type="checkbox"/> British breeds – Angus (minimum 50%)	
Carcass weight	>220 Kg / 485 lb	
Finished	<input checked="" type="checkbox"/> Grain	<input checked="" type="checkbox"/> Grass
Marbling Score:	<input checked="" type="checkbox"/> Choice	<input checked="" type="checkbox"/> Prime
Equivalent to USDA classification		

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# Grain Fed



## A SUPERIOR CULINARY EXPERIENCE



### British breed

Premium cuts are exclusively sourced from British breeds.



### Grain fed

Cattle grain fed. Tenderness and juiciness.



Aging +15 days



### Protocol Regular line

Cattle	<input checked="" type="checkbox"/> Female	<input checked="" type="checkbox"/> Castrated Male
Dentition	0-6 teeth	
Breed	<input checked="" type="checkbox"/> British breeds - Angus / Hereford	
Carcass weight	>240 Kg / 529 lb	
Finished	<input checked="" type="checkbox"/> Grain	

ALLOW YOURSELF TO BE UNIQUE

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foods



# Grass Fed



## THE AUTHENTIC TASTE OF NATURE



### British breed

Premium cuts are exclusively sourced from British breeds.



### Grass fed

Cattle raised and finished on grass-fed, with no grains, ensuring an authentic flavor.



### Authentic flavor

Tenderness and distinctive taste, the result of a process that combines tradition, selection and craft production.



Aging +15 days



### Protocol Grass Fed line

Cattle	<input checked="" type="checkbox"/> Female	<input checked="" type="checkbox"/> Castrated Male
Dentition	0-6 teeth	
Breed	<input checked="" type="checkbox"/> British breeds - Angus / Hereford	
Carcass weight	>220 Kg / 485 lb	
Finished	<input checked="" type="checkbox"/> Grass	

ALLOW YOURSELF TO BE UNIQUE

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# BRISKET



- Box - +/- 15kg / 33lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 3 to 4 months \*
- \* Country specification

Available on:



# CHUCK EYE ROLL



- Box - +/- 30kg / 66lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 3 to 4 months \*
- \* Country specification

Available on:



# CHUCK TENDER



- Box - +/- 15kg / 33lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 3 to 4 months \*
- \* Country specification

Available on:





## HEART OF RUMP "A"



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 month \*

\* Country specification

Available on:



## HEART OF RUMP "B"



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:






ALLOW YOURSELF TO BE UNIQUE

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## RIBEYE / CUBE ROLL






-  Box - +/- 15kg / 33lb
-  Frozen- shelf life maximum 24 months \*
-  Chilled- shelf life maximum 3 to 4 month \*
- \* Country specification

Available on:



## RUMP CAP



-  Box - +/- 15kg / 33lb
-  Frozen- shelf life maximum 24 months \*
-  Chilled- shelf life maximum 3 to 4 months \*
- \* Country specification

Available on:





## RUMP TAIL



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:



## SHOULDER HEART



Box - +/- 30kg / 66lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:



## SHOULDER STEAK



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:







## SILVERSIDE



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:



## STRIPLOIN



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification


Available on:





# TENDERLOIN



 Box - +/- 15kg / 33lb

 Frozen- shelf life maximum 24 months \*

 Chilled- shelf life maximum 3 to 4 months \*

\* Country specification




Available on:



# FLAP MEAT (RED MEAT)



 Box - +/- 15kg / 33lb

 Frozen- shelf life maximum 24 months \*

 Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:





# THIN FLANK



- Box - +/- 15kg / 33lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 3 to 4 months \*
- \* Country specification

Available on:



# MEAT ON THE BONE

## CHUCK SHORT RIBS



- Box - +/- 15kg/ 33lb
- Frozen- shelf life maximum 24 months \*
- \* Country specification

Available on:



## RIBS



- Box - +/- 15kg/ 33lb
- Frozen- shelf life maximum 24 months \*
- \* Country specification


Available on:





## FRONT RIBS



 Box - +/- 15kg/ 33lb

 Frozen- shelf life maximum 24 months \*


\* Country specification

Available on:



## PRIME RIB



 Box - +/- 15kg/ 33lb

 Frozen- shelf life maximum 24 months \*


\* Country specification

Available on:



## SHORT RIBS



 Box - +/- 15kg/ 33lb

 Frozen- shelf life maximum 24 months \*


\* Country specification

Available on:



## T-BONE



 Box - +/- 15kg/ 33lb

 Frozen- shelf life maximum 24 months \*

\* Country specification

Available on:





# ESTÂNCIA 92

MORE THAN BEEF, A CELEBRATION.



A product portfolio centered around the world of meat. The products are prepared and selected using strict protocols of quality, food safety, animal welfare, and environmental protection to ensure consistency, flavor, and tenderness. Every product is designed to enhance your food experiences with the people you love most.

We are so much more than beef: We offer a large selection of cuts. Our diverse product lines include Angus, Regular, Organic, and Zero Carbon Impact.

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# ESTÂNCIA 92

## ANGUS



### SUPERIOR TENDERNESS AND JUICINESS



#### Angus Breed

Minimum of 50% Angus genetics without excessive influence of Zebu genetics.



#### Young Steer

Young animals, certified by the Brazilian Angus Association (ABA) and Paraguayan Angus Breeders Association.

Cattle raised on pasture and finished on grain.



#### A superior sensory experience

Excellent marbling, tenderness and flavor.



#### Aged



Certified Angus Beef



#### Protocol Angus line

Cattle	<input checked="" type="checkbox"/> Female	<input checked="" type="checkbox"/> Castrated Male
Dentition	0 - 4 teeth	
Breed	<input checked="" type="checkbox"/> Angus	
Carcass weight	>240 Kg / 529 lb	
Finished	<input checked="" type="checkbox"/> Grain	
Marbling Score:	<input checked="" type="checkbox"/> Choice	<input checked="" type="checkbox"/> Prime
Equivalent to USDA classification		

It's not just meat. It's a celebration.

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# ESTÂNCIA 92



## SUPERIOR TENDERNESS AND JUICINESS



### Young Steer

Young animal identification control.  
Excellent tenderness.



### Fat depth: minimum of 3mm

Perfect fat coverage, rich flavor, and juiciness.



Aging +15 days



### Protocol Regular line

Cattle	<input checked="" type="checkbox"/> Female	<input checked="" type="checkbox"/> Castrated Male
Dentition	0-4 teeth	
Breed	<input checked="" type="checkbox"/> Zebu genetics	
Carcass weight	>180 Kg / 396 lb	
Finished	<input checked="" type="checkbox"/> Grain	<input checked="" type="checkbox"/> Grass

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# ESTÂNCIA 92

## BRISKET



Box - +/- 30kg / 66lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:



## CHUCK EYE ROLL



Box - +/- 30kg / 66lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:



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# ESTÂNCIA 92

## CHUCK TENDER



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:



## COWBOY STEAK



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:



## DENVER STEAK



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 3 to 4 months \*

\* Country specification

Available on:



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# ESTÂNCIA 92

## HEART OF RUMP "A"



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
FOOTPRINT

## HEART OF RUMP "B"



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
FOOTPRINT

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# ESTÂNCIA 92

## HUMP



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
FARM

## RIBEYE / CUBE ROLL



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
FARM

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# ESTÂNCIA 92

## RUMP CAP



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

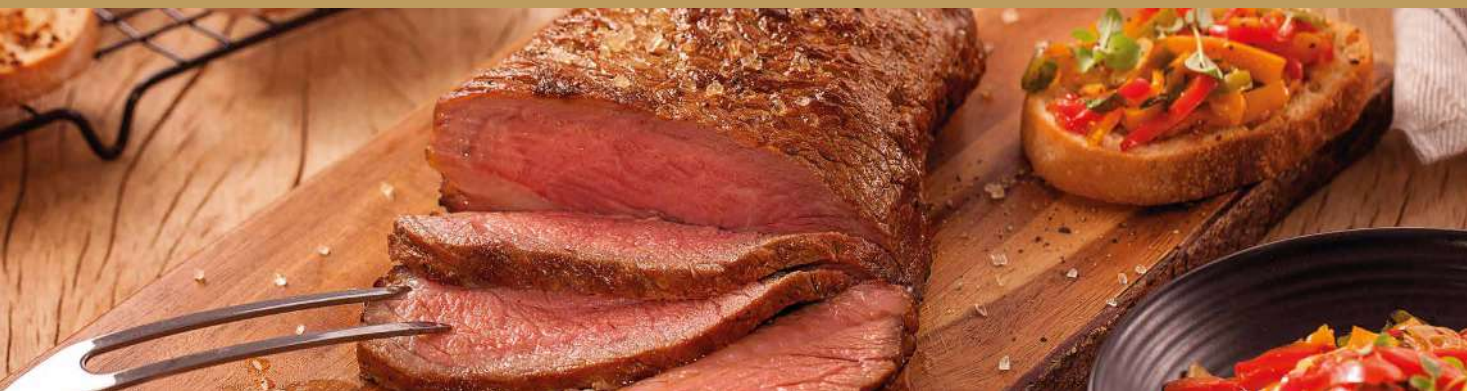
ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
MEAT

## RUMP TAIL



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
MEAT

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## SHOULDER HEART



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification



Available on:



## SHOULDER STEAK



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:





# ESTÂNCIA 92

## FLAT / SILVERSIDE



Box - +/- 30kg / 66lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:



## STRIPLOIN



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:



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# ESTÂNCIA 92

## TENDERLOIN



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
EMPAKE

## FLAP MEAT (RED MEAT)



Box- +/- 10kg



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
EMPAKE

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# ESTÂNCIA 92

## THIN FLANK



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
FOOTPRINT

## MEAT ON THE BONE



## CHUCK SHORT RIBS



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
FOOTPRINT



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*

\* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92  
ANGUS

ESTÂNCIA 92  
ORGANIC

ESTÂNCIA 92  
ZERO CARBON  
FOOTPRINT

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# ESTÂNCIA 92

## PRIME RIB



 Box - +/- 15kg / 33lb

 Frozen- shelf life maximum 24 months \*


\* Country specification

Available on:



## RIBS



 Box - +/- 15kg / 33lb

 Frozen- shelf life maximum 24 months \*


\* Country specification

Available on:



## SHORT RIBS



 Box - +/- 15kg / 33lb

 Frozen- shelf life maximum 24 months \*


\* Country specification

Available on:



## T-BONE



 Box - +/- 15kg / 33lb

 Frozen- shelf life maximum 24 months \*

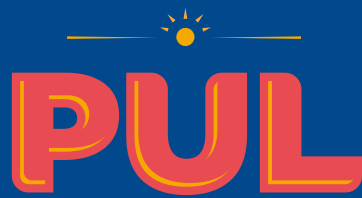
\* Country specification

Available on:



It's not just meat. It's a celebration.

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The largest portfolio of meat and processed products available on a global scale made under Minerva Foods quality standards to provide nutritious solutions for your everyday life.

Every product has been developed and extensively distributed to solve people's everyday food needs worldwide. Our diverse product lines include Selection, Pro, Regular, Organic and Zero Carbon Impact.

**The best choice, always.**

**minerva**  
foods





## CONVENIENCE FOR YOUR FAMILY'S ROUTINE

PUL is a line specially designed to meet consumers' daily menu needs, offering a wide variety and the best cost-benefit ratio, allowing them to enjoy the finest meat without leaving home and with Minerva Foods quality.



Availability guaranteed



Efficient solutions



Affordable nutrition



Largest portfolio and global scale



Protocol PUL

Cattle:

- Male / female
- Castrated male

Dentition:  
0 - 6 teeth

Breed:

- Zebu / Taurine

Finished:

- Grain
- Grass



### TO MAKE YOUR LIFE EASIER

Good serving sizes, cleanliness of cuts, ease of preparation.

### VARIETY OF CUTS

Standardized cuts, with ideal size and weight for retail.



### EFFICIENT SOLUTIONS

A product line developed to meet the specific needs of processors (butchers and chefs).

### EXCELLENT COST-BENEFIT RATIO

Heavier cuts with excellent fat marbling because of their yield and quality.

### PARTNERSHIP FOR YOUR BUSINESS

Customization, cleanliness of cuts, and ease of service.

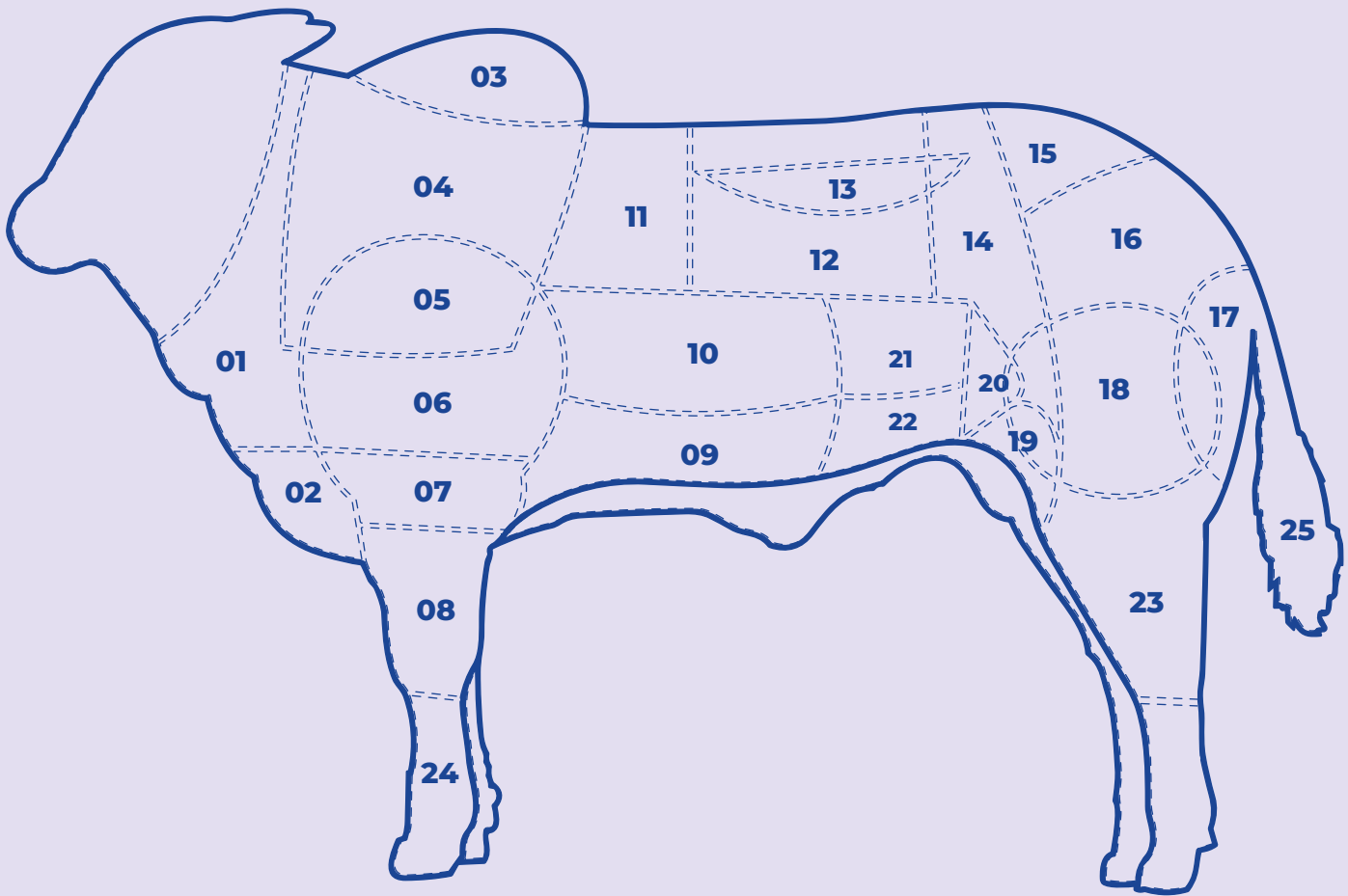
Our diverse product portfolio can be offered with different certifications:



The best choice, always.

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foods

# CUTS MAP



- 01. Neck
- 02. Brisket
- 03. Hump\*
- 04. Chuck
- 05. Shoulder Heart
- 06. Oyster Blade
- 07. Chuck Tender
- 08. Shin

- 09. Navel end Brisket
- 10. Rib end Meat
- 11. Cube Roll / Ribeye
- 12. Striploin
- 13. Tenderloin
- 14. Rump
- 15. Rump Cap
- 16. Flat

- 17. Eyeround
- 18. Topside
- 19. Knuckie
- 20. Rump Tail
- 21. Thin Flank
- 22. Flank Steak
- 23. Shank and Heel Muscle
- 24. Beef feet
- 25. Tail

\*existing only in Nelore breeds



# HINDQUARTER CUTS

## STRIPLOIN

STRIPLOIN FAT ON CHAIN ON BELLY CHAIN ON



STRIPLOIN FAT ON CHAIN ON BELLY CHAIN OFF



STRIPLOIN FAT ON CHAIN OFF BELLY CHAIN OFF



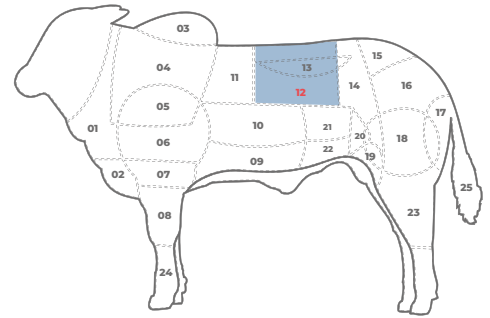
STRIPLOIN SCAN TRIM CHAIN ON BELLY CHAIN OFF



STRIPLOIN RED CHAIN OFF BELLY CHAIN OFF



Available on:



Striploin

Juicy and with enhanced flavor, the beef striploin is soft due to its fat layer on the side. It is ideal for steaks, grills, medallions, roasts, and barbecues.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

# HINDQUARTER CUTS

## CUBE ROLL / RIBEYE

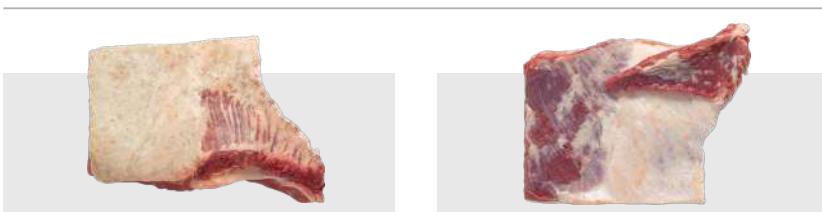
RIBEYE CAP OFF LIP ON



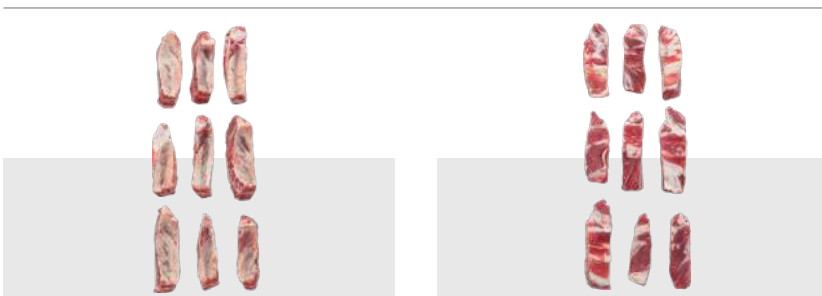
RIBEYE CAP OFF LIP OFF



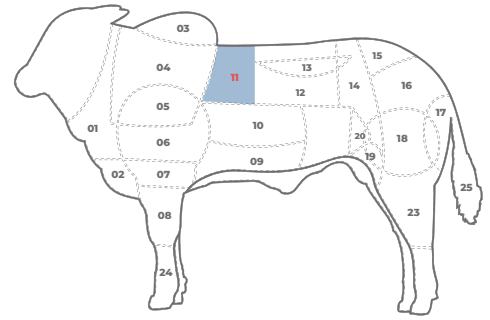
CAP OF RIBEYE



RIB FINGER



Available on:



Cube Roll / Ribeye

Juicy, flavorful, with short and hard muscle fibers, as well as soft texture due to its marbling, the cube roll is perfect for barbecues, grills, and roasts.

### Preparation method



Fry



Barbecue



Roast

### Conservation

Box - +/- 15kg / 33lb

Frozen- shelf life maximum 24 months \*

Chilled- shelf life maximum 4 months \*

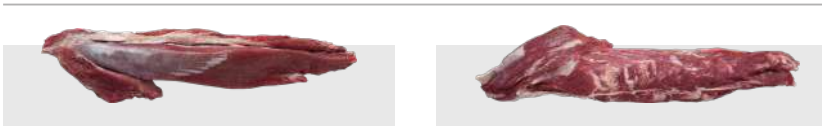
\* Country specification



# HINDQUARTER CUTS

## TENDERLOIN

### TENDERLOIN CHAIN ON



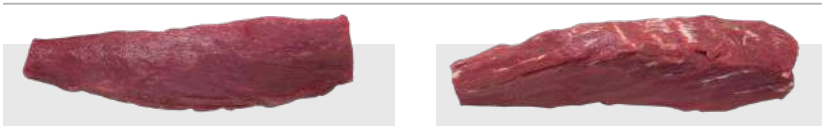
### TENDERLOIN CHAIN OFF



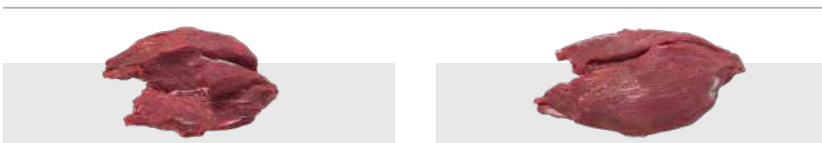
### TENDERLOIN CHAIN OFF RED



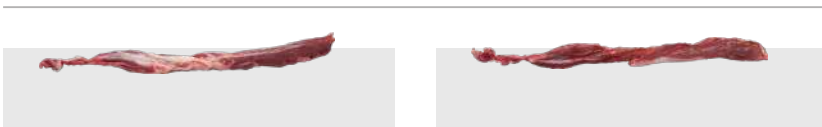
### HEART OF TENDERLOIN RED (CENTER CUT)



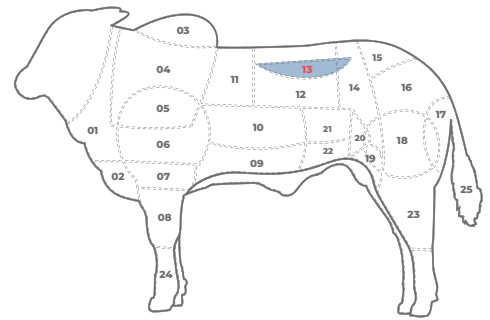
### HEAD OF TENDERLOIN RED



### CHAIN OF TENDERLOIN



Available on:



### Tenderloin

Tenderloin is the softest beef cut. With a mellow flavor and low fat content, it is ideal for steaks, quick grills, medallions, roast beef, diced beef, or exquisite preparations. Its delicate texture and premium quality make it a classic choice for beef lovers.

### Preparation method



Fry



Barbecue



Boiled

### Conservation

Box - +/- 15kg / 33lb

Frozen- shelf life maximum 24 months \*

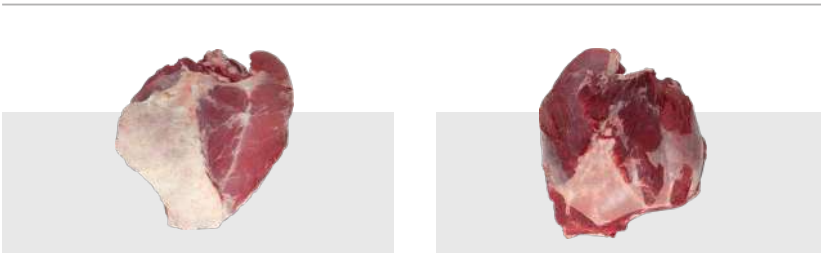
Chilled- shelf life maximum 4 months \*

\* Country specification

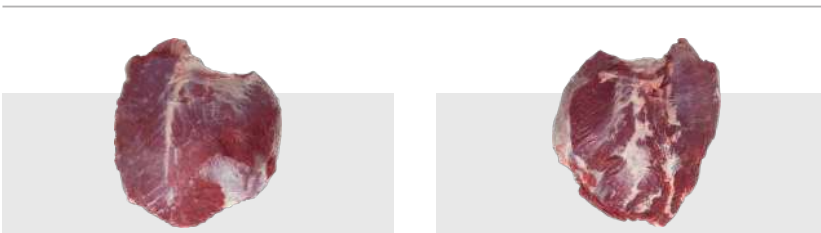
# HINDQUARTER CUTS

## RUMP

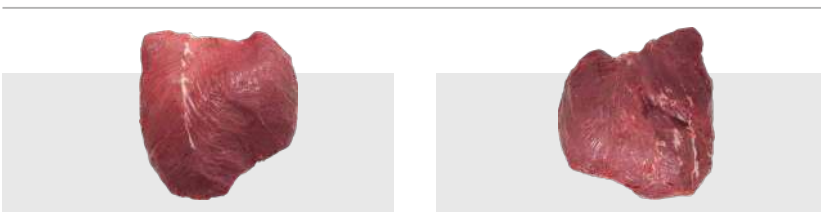
### RUMP CORK ON FAT ON MEMBRANE ON



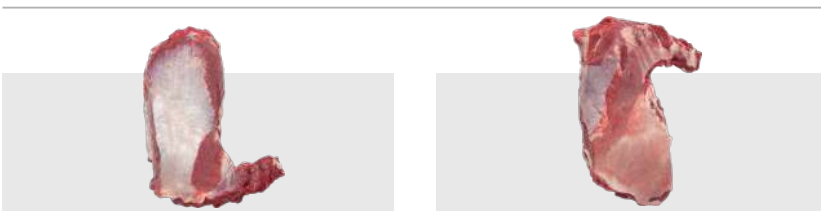
### RUMP SCAN TRIM CORK OFF FAT OFF



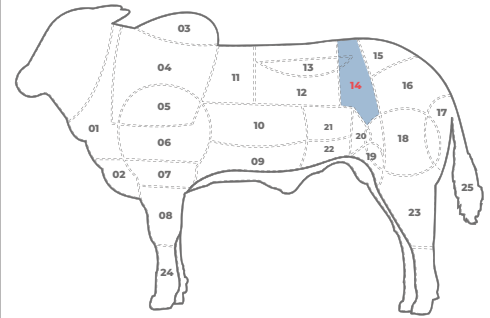
### RUMP RED CORK OFF



### CORK OF RUMP



Available on:



### Rump

Soft, juicy and with a low fat content, the beef rump is an optimum choice for grills and barbecues. With a delicate texture and mellow flavor, it is a versatile option in the kitchen, being indicated for steaks, grills, roasts, stews, diced beef, and barbecues.

### Preparation method



Fry



Barbecue



Boiled

### Conservation

Box - +/- 15kg / 33lb

Frozen- shelf life maximum 24 months \*

Chilled- shelf life maximum 4 months \*

\* Country specification



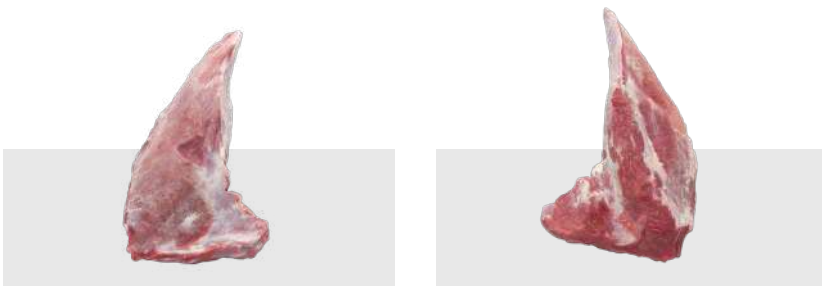
# HINDQUARTER CUTS

## RUMP TAIL

### RUMP TAIL FAT ON MEMBRANE ON



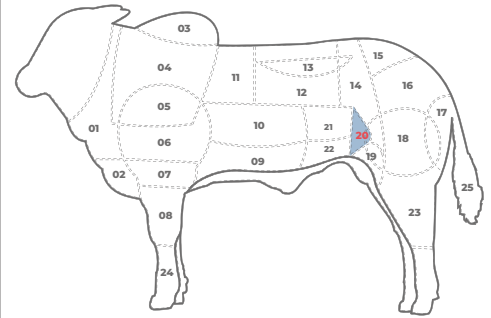
### RUMP TAIL SCAN TRIM



### RUMP TAIL RED



Available on:



Rump Tail

The rump tail is the softest part of the rump. Known for its juiciness and delicate flavor, it is perfect for quick grills, barbecues, roasts, steaks, and stews.

### Preparation method



Barbecue



Roast

### Conservation

Box - +/- 15kg / 33lb

Frozen- shelf life maximum 24 months \*

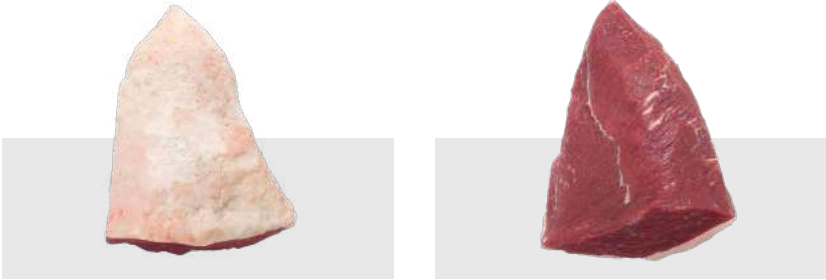
Chilled- shelf life maximum 4 months \*

\* Country specification

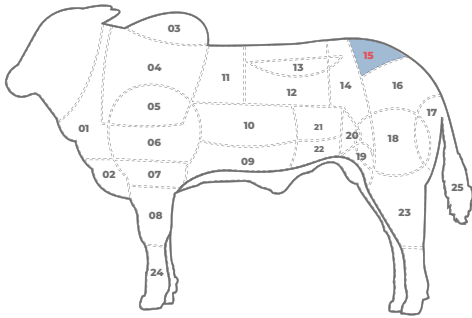
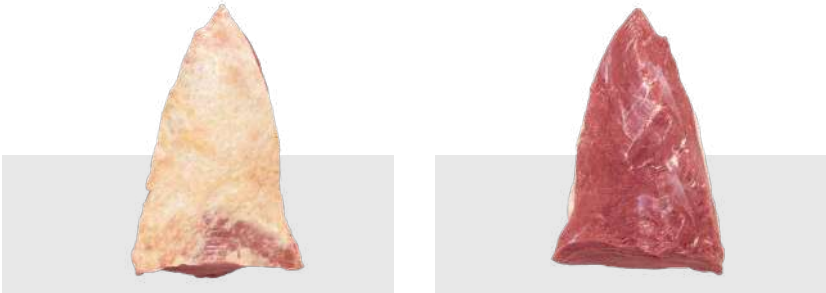
# HINDQUARTER CUTS

## RUMP CAP

### RUMP CAP "A" FAT ON MEMBRANE OFF



### RUMP CAP "B" FAT ON MEMBRANE OFF



Rump Cap

The rump cap is juicy and flavorful, being enjoyed for its softness and marbling. With a fat layer that melts during the cooking process, the rump cap is perfect for barbecue, grills, and roasts.

#### Preparation method



Fry



Barbecue



Roast

#### Conservation

Box - +/- 15kg / 33lb

Frozen- shelf life maximum 24 months \*

Chilled- shelf life maximum 4 months \*

\* Country specification

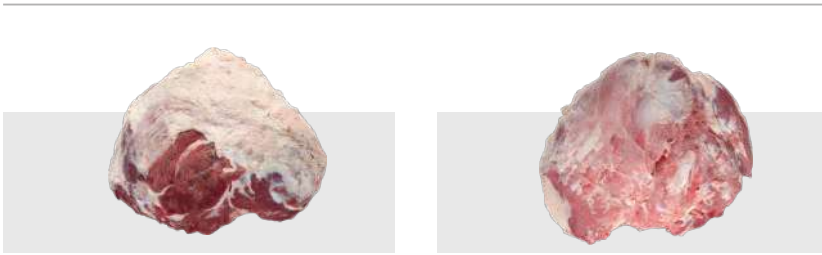
Available on:



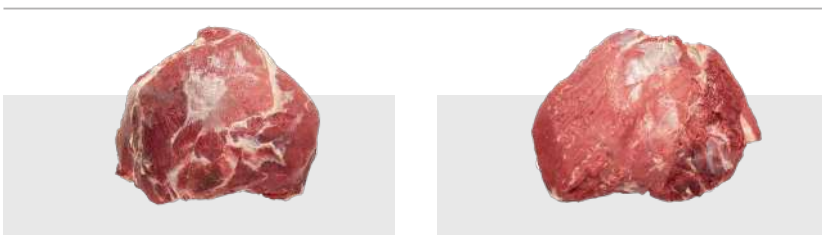
# HINDQUARTER CUTS

## TOPSIDE

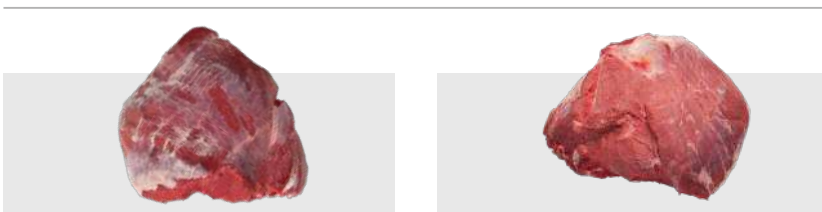
TOPSIDE CAP ON FAT ON MEMBRANE ON PEAR ON



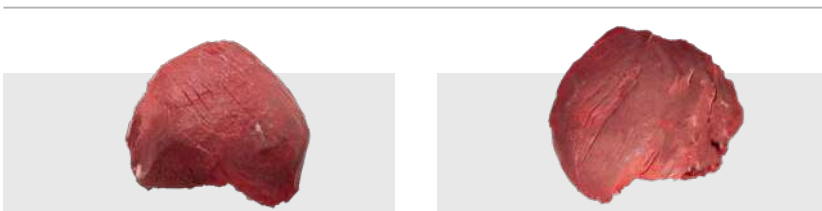
TOPSIDE CAP ON SCAN TRIM PEAR ON



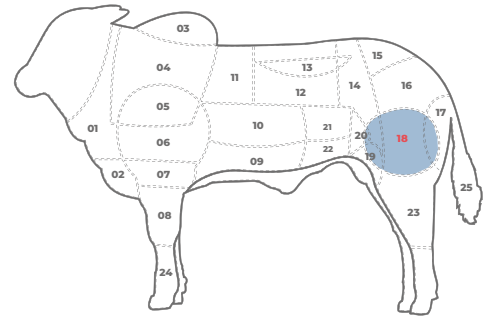
TOPSIDE CAP OFF SCAN TRIM PEAR ON



TOPSIDE CAP OFF RED PEAR OFF



Available on:



Topside

With short and soft fibers, the topside is known for being tender and having a mellow flavor. With a delicate texture, it is ideal for steaks, grills, beef escalopes, milanese, sautéed beef, and roasts.

Preparation method



Conservation

Box - +/- 30 kg/ 66lb

Frozen- shelf life maximum 24 months \*

Chilled- shelf life maximum 4 months \*

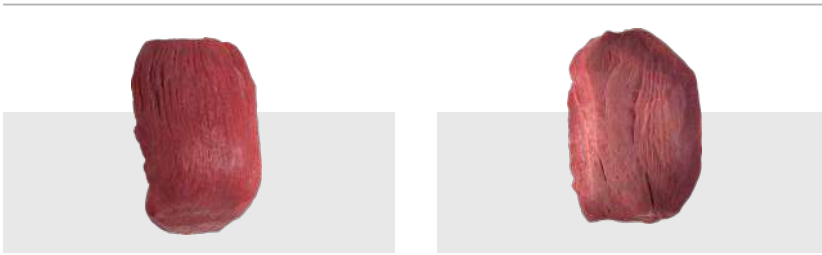
\* Country specification



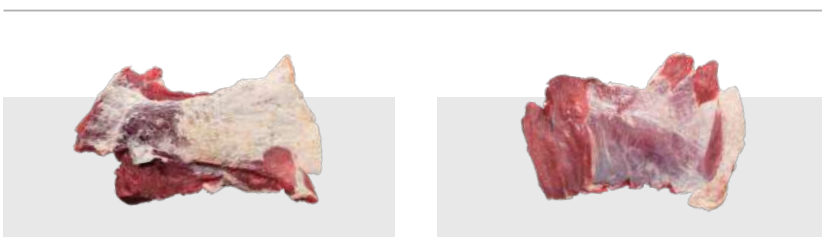
# HINDQUARTER CUTS

## TOPSIDE

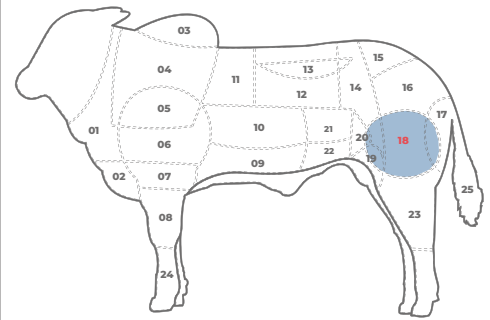
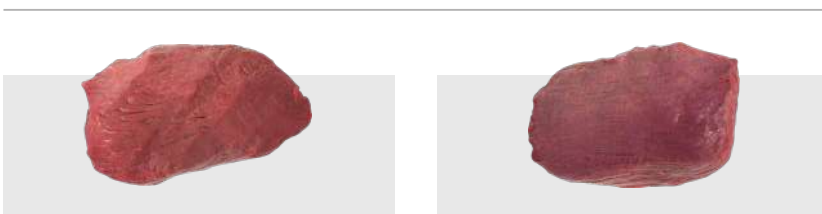
### TOPSIDE CAP OFF BABY TOP OFF (VERO BINDEN)



### CAP OF TOPSIDE



### BABY TOP RED



### Topside

With short and soft fibers, the topside is known for being tender and having a mellow flavor. With a delicate texture, it is ideal for steaks, grills, beef escalopes, milanese, sautéed beef, and roasts.

### Preparation method



Fry



Roast



Boiled

### Conservation



Box - +/- 30 kg / 66lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:



# HINDQUARTER CUTS

## KNUCKLE

### KNUCKLE CAP ON



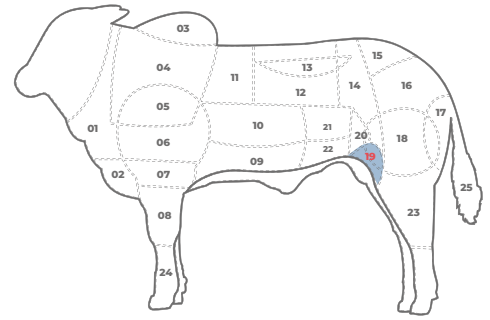
### KNUCKLE SCAN TRIM



### KNUCKLE RED



Available on:



### Knuckle

Knuckle is a low fat and versatile beef cut that is high in protein. It has a soft texture and mellow flavor, being ideal for steaks, grills, milanese, diced beef, and stews.

### Preparation method



### Conservation

Box - +/- 30 kg/ 66lb

Frozen- shelf life maximum 24 months \*

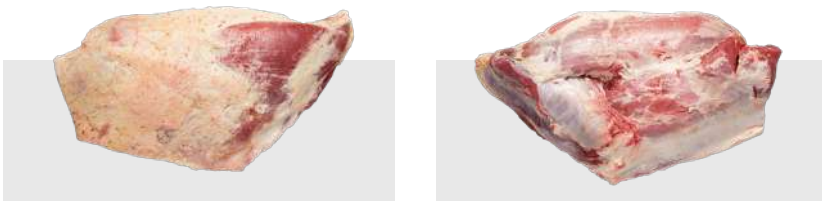
Chilled- shelf life maximum 4 months \*

\* Country specification

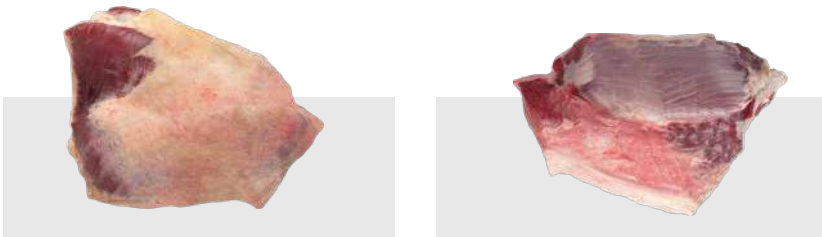
# HINDQUARTER CUTS

## FLAT WITH EYEROUND

FULL SILVERSIDE FAT ON WITH GOLDEN COIN W/O TENDON



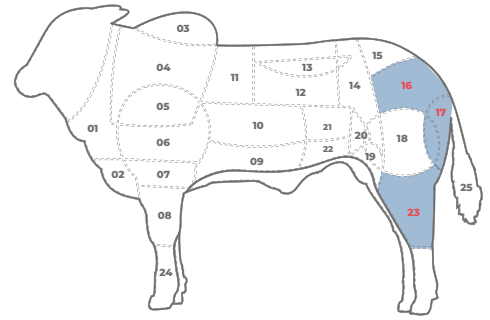
FLAT WITH EYEROUND FAT ON



FLAT WITH EYEROUND SCAN TRIM



Available on:



### Flat

With long and hard muscle fibers concentrated on the external part, the beef flat stands out for its remarkable flavor. With firm meat and dense texture, it is indicated for slow-cook recipes, being ideal for roast beef, sautéed beef, roasts, and stews.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box - +/- 30 kg/ 66lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification



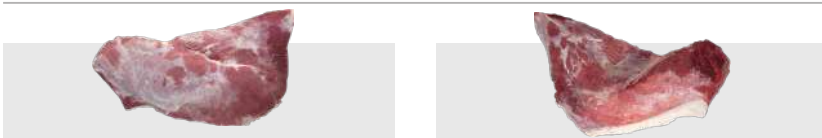
# HINDQUARTER CUTS

## FLAT

### FLAT FAT ON NERVE ON MEMBRANE ON



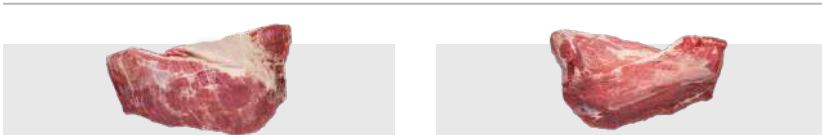
### FLAT SCAN TRIM NERVE ON



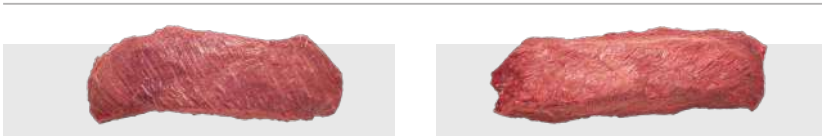
### FLAT RED



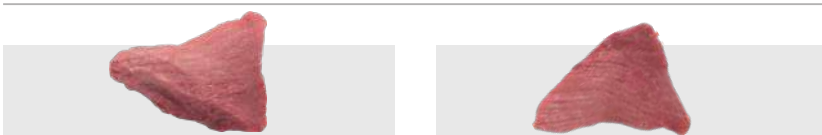
### FLAT RED WITH NATURAL FAT IN THE BUTTERFLY



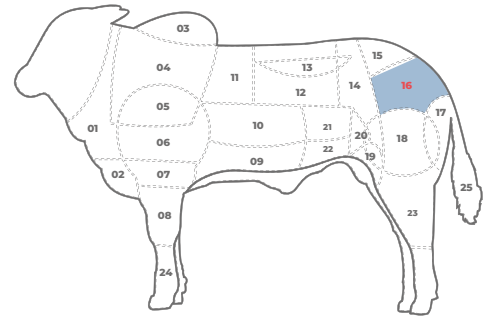
### FLAT RED WITHOUT BUTTERFLY



### BUTTERFLY OF FLAT



Available on:



### Flat

With long and hard muscle fibers concentrated on the external part, the beef flat stands out for its remarkable flavor. With firm meat and dense texture, it is indicated for slow-cook recipes, being ideal for roast beef, sautéed beef, roasts, and stews.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box - +/- 30 kg/ 66lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

# HINDQUARTER CUTS

## EYEROUND

### EYEROUND FAT ON MEMBRANE ON



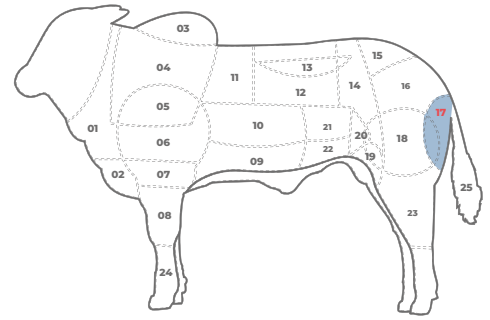
### EYEROUND SCAN TRIM



### EYEROUND RED



Available on:



### Eyerdound

With long muscle fibers and a low fat content, the eye round has a firm texture and mellow flavor. It gets soft and juicy when roasted and cooked slowly. It is indicated for stews, roasts and roast beef, in addition to the traditional beef carpaccio (raw, thinly sliced).

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation

Box - +/- 15kg / 33lb

Frozen- shelf life maximum 24 months \*

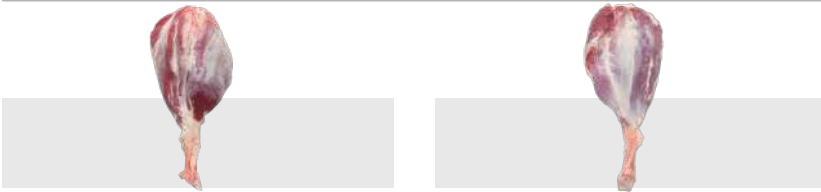
Chilled- shelf life maximum 4 months \*

\* Country specification

# HINDQUARTER CUTS

## HEEL MUSCLE

### HEEL MUSCLE WITH GOLDEN COIN TENDON ON



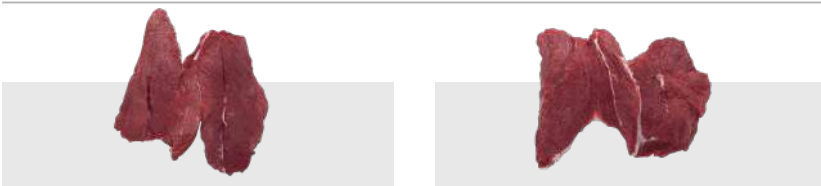
### HEEL MUSCLE WITH GOLDEN COIN TENDON OFF



### HEEL MUSCLE WITHOUT GOLDEN COIN TENDON OFF



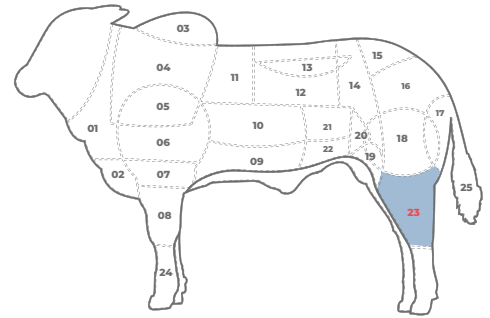
### HEEL MUSCLE RED WITHOUT GOLDEN COIN



### GOLDEN COIN



Available on:



### Heel Muscle

Cut from the lower rear leg of the animal. It is known for being lean, with dense muscle fibers and a pronounced flavor, making it ideal for slow-cooking methods like stews and roasts to ensure tenderness

### Preparation method



Boiled

### Conservation

- Box - +/- 30 kg/ 66lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 4 months \*

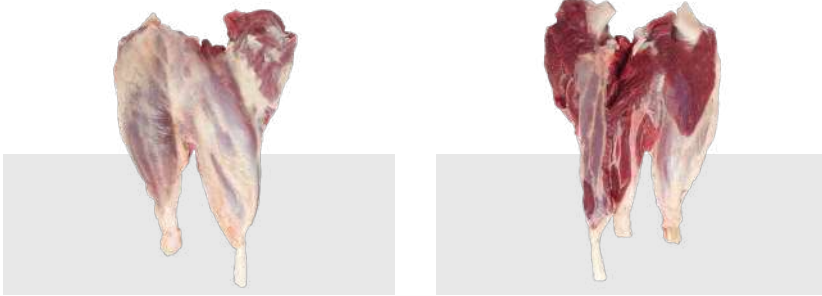
\* Country specification



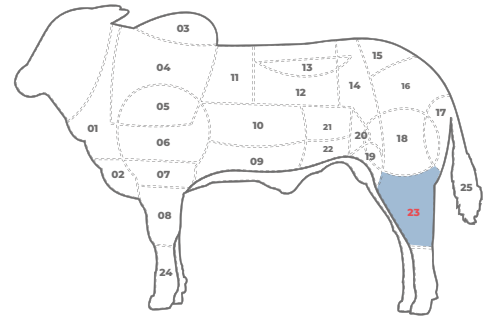
# HINDQUARTER CUTS

## SHANK

### SHANK WITH TENDON



### SHANK WITHOUT TENDON



#### Shank

Shank meat comes from the lower part of the animal's leg. It is a tough, lean cut with a lot of connective tissue and collagen, making it perfect for slow-cooking methods such as braising and stewing, which result in a rich, flavorful, and tender dish.

#### Preparation method



Boiled

#### Conservation

- Box - +/- 15kg / 33lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 4 months \*

\* Country specification

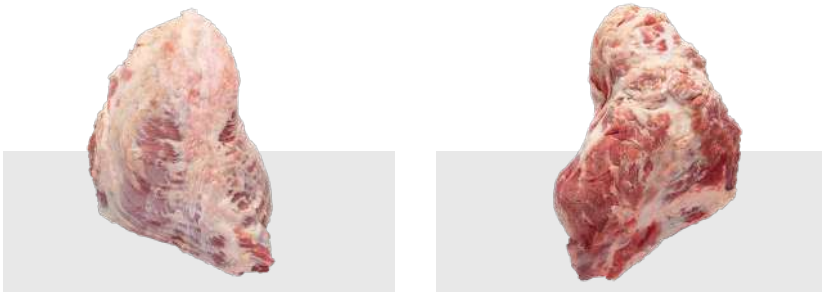
Available on:



# FOREQUARTER CUTS

## HUMP

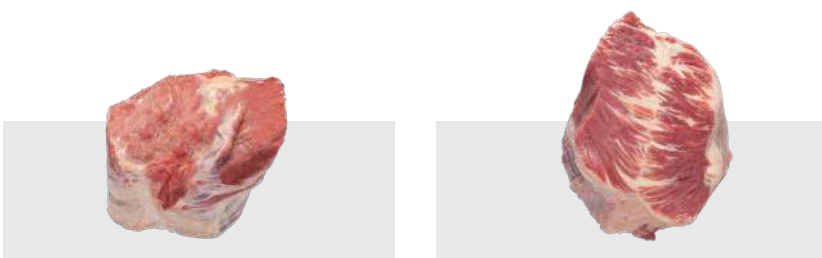
### HUMP FAT ON



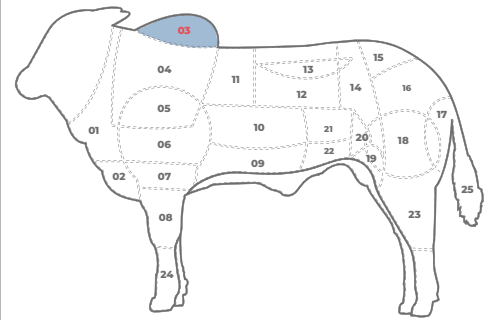
### HUMP "A"



### HUMP "B"



Available on:



Hump

The beef hump is known for its marbled texture and intense flavor. Its high intramuscular fat content provides a unique flavor. It is indicated for barbecues, roasts, and stews.

### Preparation method



### Conservation

Box - +/- 15kg / 33lb

Frozen- shelf life maximum 24 months \*

Chilled- shelf life maximum 4 months \*

\* Country specification

# FOREQUARTER CUTS

## FULL CHUCK

### FULL CHUCK (CHUCK WITH NECK AND CHUCK RIBS)



### CHUCK WITH NECK



### CHUCK LONG



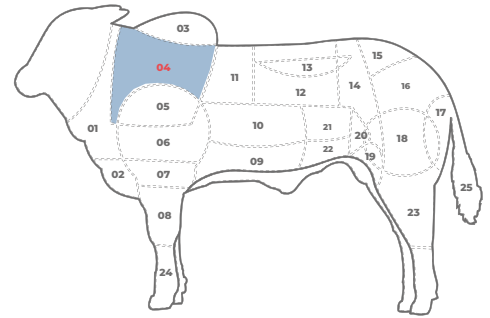
### CHUCK ROLL



### CHUCK RIBS



Available on:



### Chuck

Known for its versatility in the kitchen, chuck is a soft, flavorful and juicy cut from the forequarter of the cattle. It is indicated for various recipes like stews, diced beef, boiled beef, roasts, sautéed beef, and steak stews.

### Preparation method



Roast



Boiled

### Conservation



Box - +/- 30 kg/ 66lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification



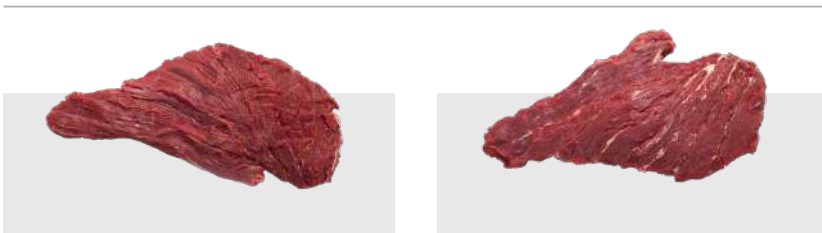
# FOREQUARTER CUTS

## CHUCK

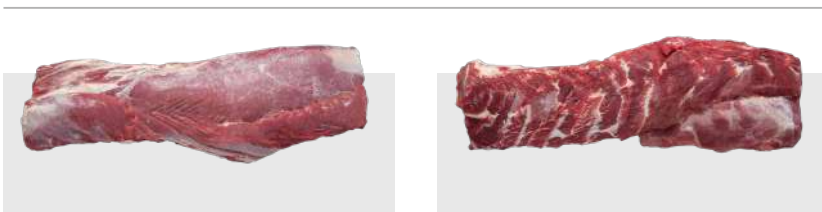
### CHUCK – SOBRECOSTILLA SCAN TRIM



### CHUCK – SOBRECOSTILLA RED



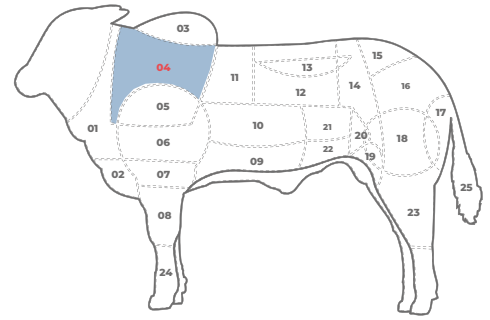
### CHUCK – HUACHALOMO SCAN TRIM



### CHUCK – HUACHALOMO RED



Available on:



### Chuck

Known for its versatility in the kitchen, chuck is a soft, flavorful and juicy cut from the forequarter of the cattle. It is indicated for various recipes like stews, diced beef, boiled beef, roasts, sautéed beef, and steak stews.

### Preparation method



### Conservation

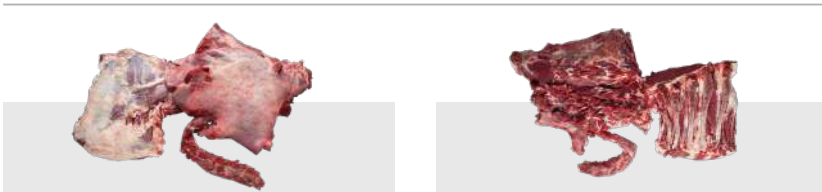
- Box - +/- 30 kg/ 66lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 4 months \*

\* Country specification

# FOREQUARTER CUTS

## NECK

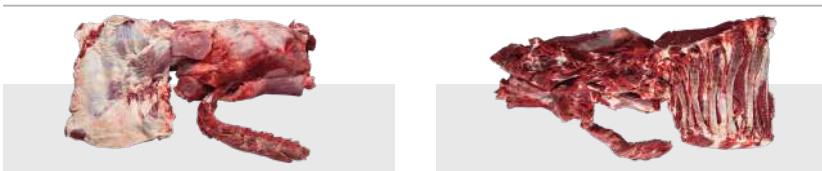
### NECK LARGE WITH CHUCK RIBS



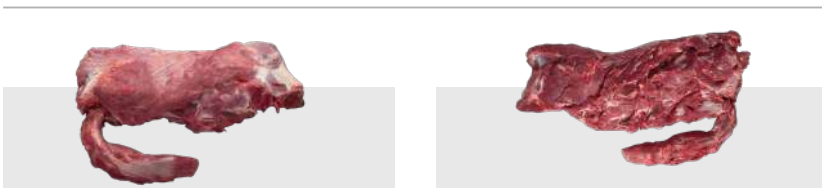
### NECK LARGE



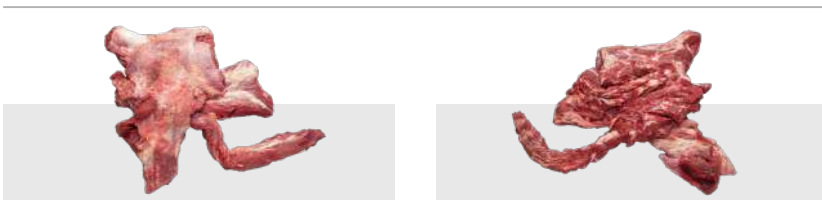
### NECK WITH CHUCK RIBS



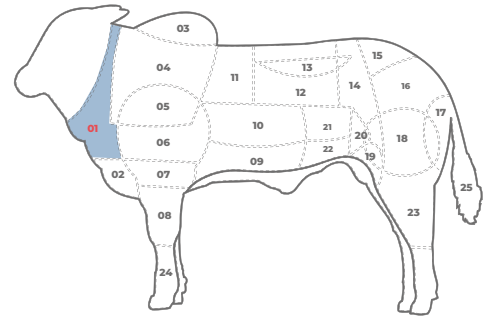
### NECK SCAN TRIM



### NECK SMALL



Available on:



### Neck

With a juicy texture that is full of collagen, the beef neck is flavorful, soft and tasty when cooked slowly. It is ideal for long-cook stews.

### Preparation method



Roast



Boiled

### Conservation

Box - +/- 30 kg/ 66lb

Frozen- shelf life maximum 24 months \*

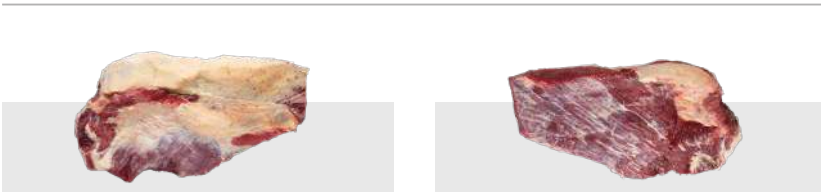
Chilled- shelf life maximum 4 months \*

\* Country specification

# FOREQUARTER CUTS

## BRISKET

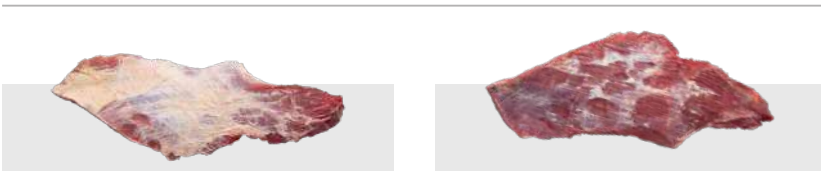
### BRISKET DECKLE ON FAT ON



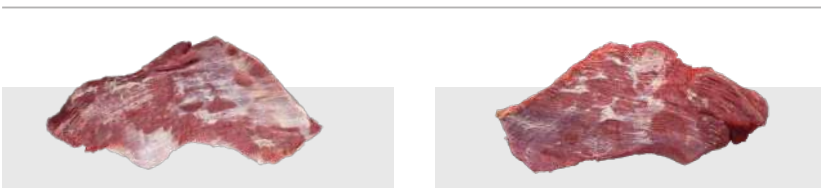
### BRISKET DECKLE ON SCAN TRIM



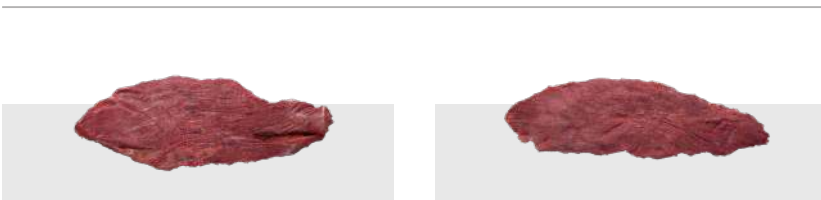
### BRISKET DECKLE OFF FAT ON



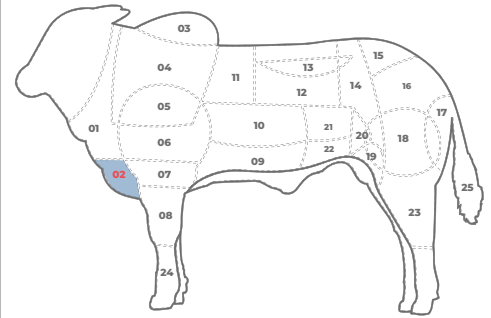
### BRISKET DECKLE OFF SCAN TRIM



### BRISKET DECKLE OFF RED



Available on:






### Brisket

The beef brisket has a remarkable flavor and is perfect for slow-cook dishes. With a fibrous texture, it is ideal for marinades and long-cook techniques that enhance its flavor. For barbecue or grill, it should be roasted slowly over intense heat.

### Preparation method

-  Barbecue
-  Roast
-  Boiled

### Conservation

-  Box - +/- 30 kg/ 66lb
-  Frozen- shelf life maximum 24 months \*
-  Chilled- shelf life maximum 4 months \*

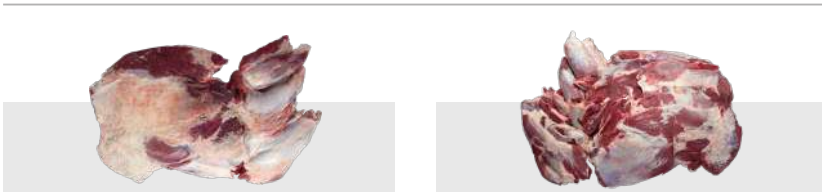
\* Country specification



# FOREQUARTER CUTS

## FULL SHOULDER

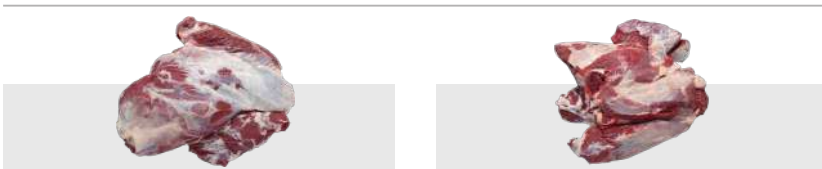
### SHOULDER FAT ON WITH SHIN



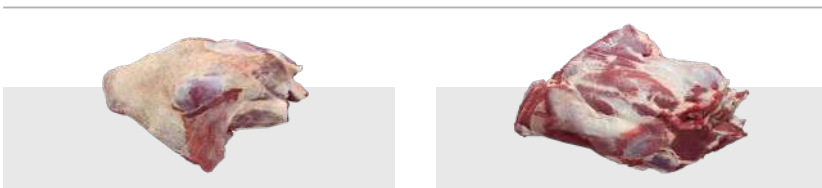
### SHOULDER W/O SHIN FAT ON



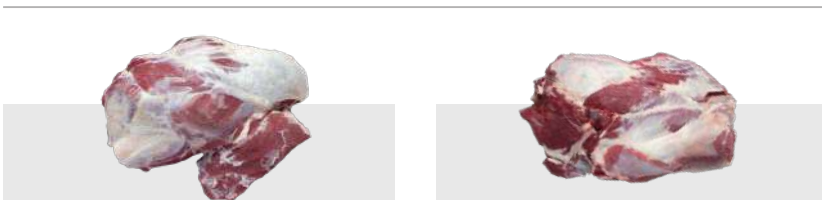
### SHOULDER W/O SHIN SCAN TRIM



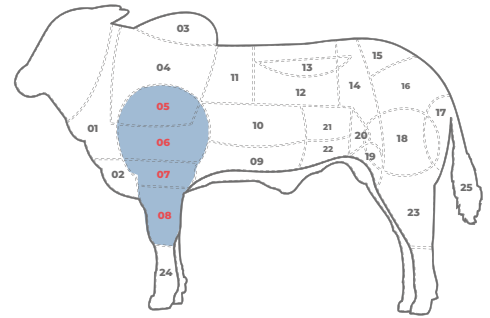
### SHOULDER W/O SHIN AND CHUCK TENDER FAT ON



### SHOULDER W/O SHIN AND CHUCK TENDER SCAN TRIM



Available on:



### Shoulder

The beef shoulder is known for exceptional juiciness and flavor. Being a common ingredient for sauces, stews and roasts, it has a soft texture and is ideal for slow-cook dishes.

### Preparation method

- Barbecue
- Roast
- Boiled

### Conservation

- Box - +/- 30 kg/ 66lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 4 months \*

\* Country specification

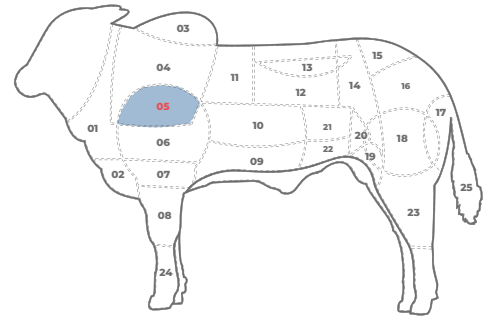
# FOREQUARTER CUTS

## SHOULDER CLOD WITH COVER

### SHOULDER CLOD WITH COVER FAT ON



### SHOULDER CLOD WITH COVER SCAN TRIM



#### Shoulder

The beef shoulder is known for exceptional juiciness and flavor. Being a common ingredient for sauces, stews and roasts, it has a soft texture and is ideal for slow-cook dishes.

#### Preparation method



#### Conservation

Box - +/- 30 kg/ 66lb

Frozen- shelf life maximum 24 months \*

Chilled- shelf life maximum 4 months \*

\* Country specification

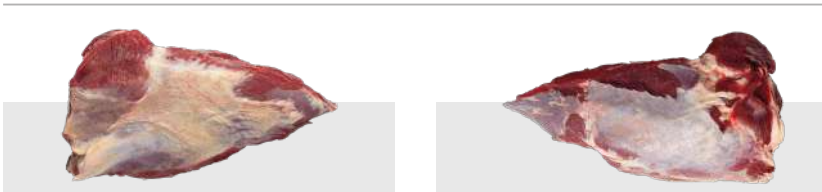
Available on:



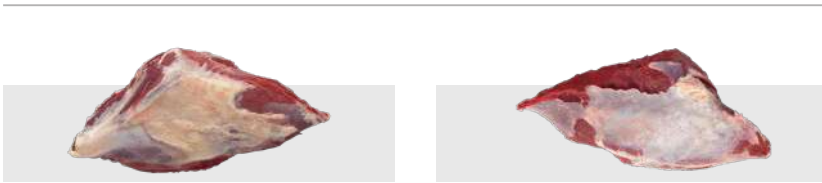
# FOREQUARTER CUTS

## SHOULDER CLOD

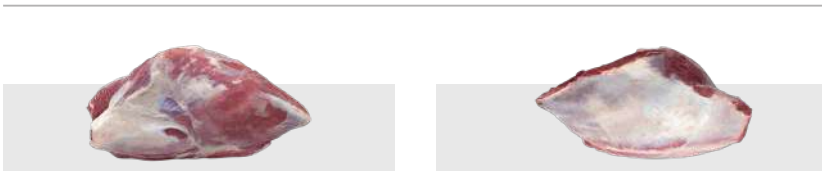
### SHOULDER CLOD FAT ON



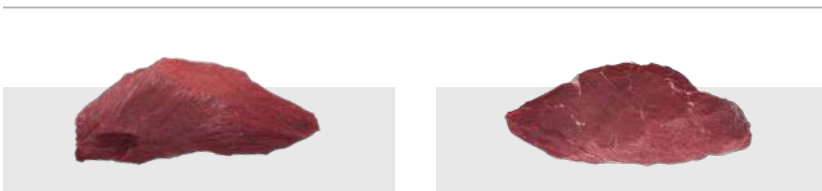
### SHOULDER CLOD W/O AUXILIARY MUSCLE FAT ON



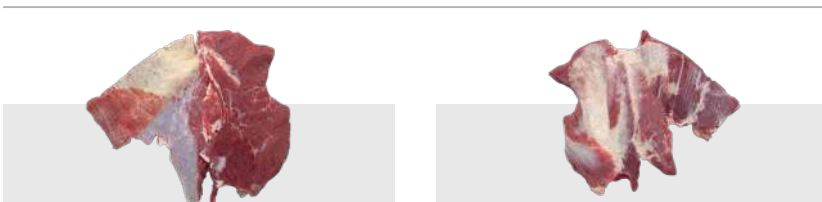
### SHOULDER CLOD W/O AUXILIARY MUSCLE SCAN TRIM



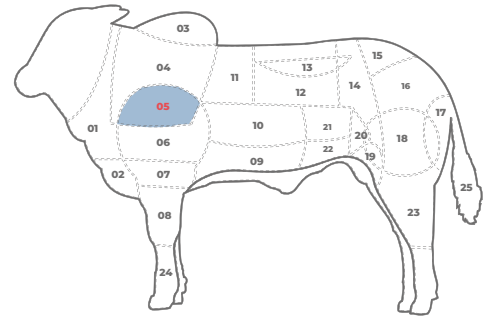
### SHOULDER CLOD W/O AUXILIARY MUSCLE RED



### SHOULDER COVER FAT ON



Available on:






### Shoulder

The beef shoulder is known for exceptional juiciness and flavor. Being a common ingredient for sauces, stews and roasts, it has a soft texture and is ideal for slow-cook dishes.

### Preparation method

-  Barbecue
-  Roast
-  Boiled

### Conservation

-  Box - +/- 30 kg/ 66lb
-  Frozen- shelf life maximum 24 months \*
-  Chilled- shelf life maximum 4 months \*

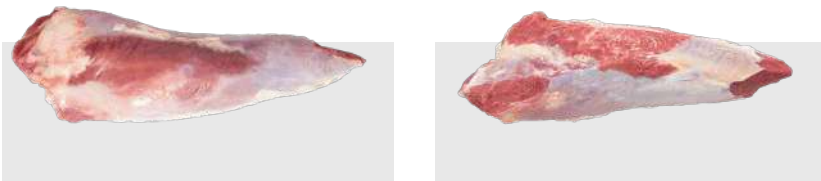
\* Country specification



# FOREQUARTER CUTS

## CHUCK TENDER

### CHUCK TENDER FAT ON



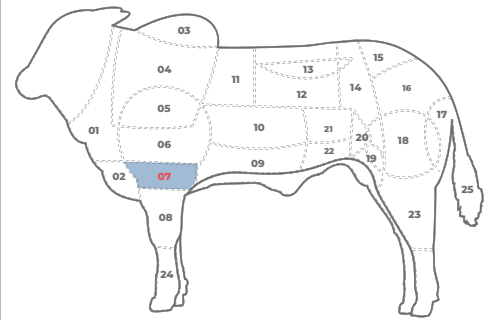
### CHUCK TENDER SCAN TRIM



### CHUCK TENDER RED



Available on:



Chuck Tender

Chuck tender is a lean cut from the shoulder area of the animal. Despite its name, it is relatively tough and benefits from slow-cooking methods such as braising or roasting to achieve tenderness and bring out its rich flavor.

### Preparation method



### Conservation

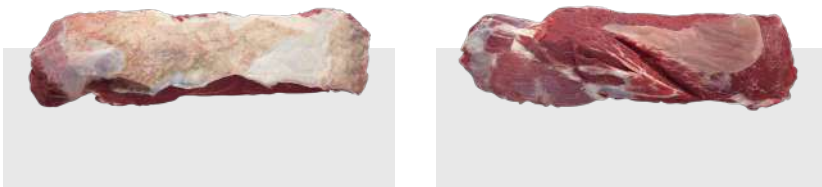
- Box - +/- 15kg / 33lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 4 months \*

\* Country specification

# FOREQUARTER CUTS

## OYSTER BLADE

### OYSTER BLADE FAT ON



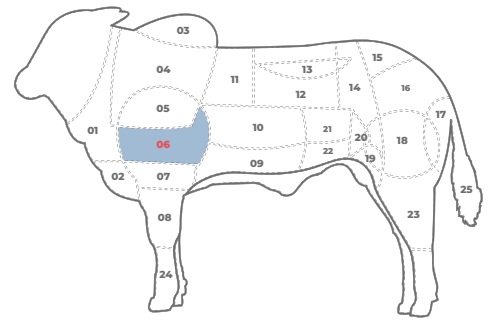
### OYSTER BLADE SCAN TRIM



### OYSTER BLADE RED



Available on:



Oyster Blade

Oyster blade is a cut from the shoulder blade of the animal. It has a distinctive seam of gristle running through the center, which melts and tenderizes the meat when cooked slowly. It's well-suited for grilling, braising, or slow roasting, delivering a rich and flavorful dish.

### Preparation method



### Conservation

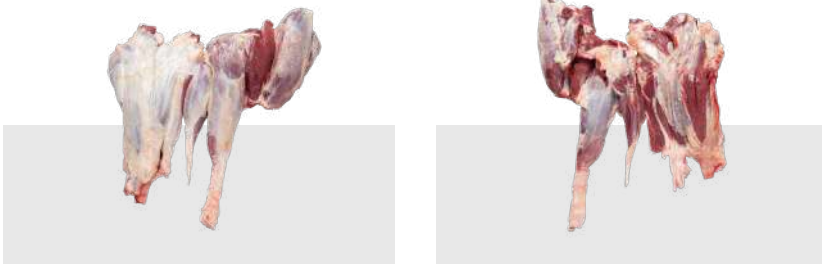
- Box - +/- 15kg / 33lb
- Frozen- shelf life maximum 24 months \*
- Chilled- shelf life maximum 4 months \*

\* Country specification

# FOREQUARTER CUTS

## SHIN

### SHIN WITH TENDON



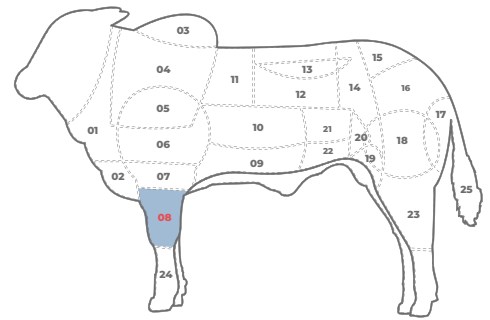
### SHIN WITHOUT TENDON



### CONICAL SHIN



Available on:



### Shin

Shin meat is a cut from the lower leg of the animal. It is characterized by its tough, lean texture and high amount of connective tissue, making it ideal for slow-cooking methods such as braising or stewing. These methods break down the collagen, resulting in a rich, flavorful, and tender dish.

### Preparation method



### Conservation

Box - +/- 15kg / 33lb

Frozen- shelf life maximum 24 months \*

Chilled- shelf life maximum 4 months \*

\* Country specification



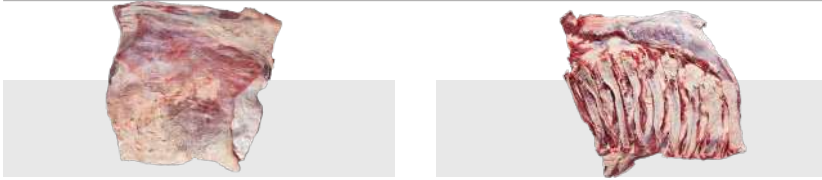
# FLANK

## FLANK - BONELESS

### FLANK WITH THIN FLANK AND FLANK STEAK



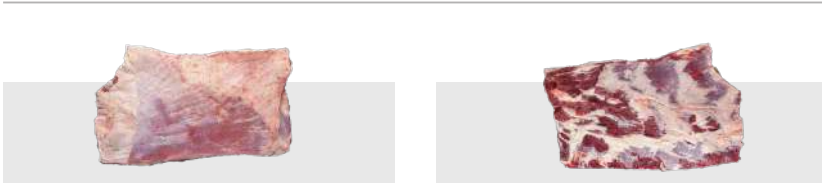
### FLANK



### FLANK WITHOUT INSIDE SKIRT



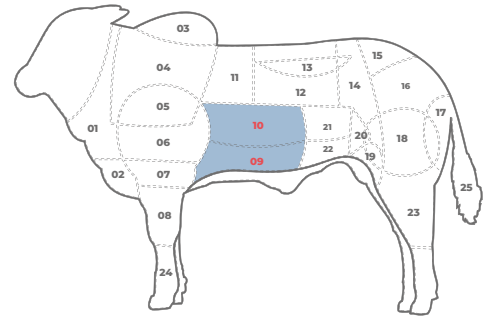
### NAVEL END BRISKET



### RIB END MEAT



Available on:






### Flank

Flank has a unique combination of flavor and texture. It is ideal for slow-cook preparations and stews, rendering flavorful and juicy meat.

### Preparation method

-  Barbecue
-  Roast
-  Boiled

### Conservation

-  Box - +/- 30 kg/ 66lb
-  Frozen- shelf life maximum 24 months \*
-  Chilled- shelf life maximum 4 months \*

\* Country specification

# FLANK

## FLANK - BONELESS

### ROSE MEAT



### SHORT PLATE



### SHORT PLATE DOUBLE LAYER



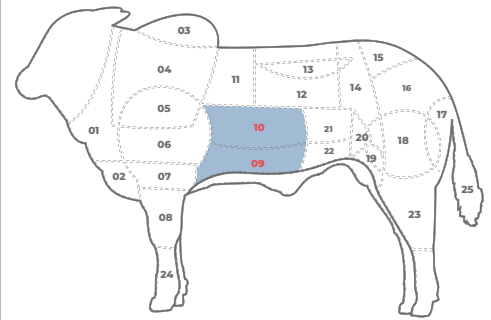
### SUPER PLATE



### INSIDE SKIRT



Available on:






### Flank

Flank has a unique combination of flavor and texture. It is ideal for slow-cook preparations and stews, rendering flavorful and juicy meat.

### Preparation method

-  Barbecue
-  Roast
-  Boiled

### Conservation

-  Box - +/- 30 kg/ 66lb
-  Frozen- shelf life maximum 24 months \*
-  Chilled- shelf life maximum 4 months \*

\* Country specification

# FLANK

## FLANK - BONE IN

### NAVEL END BRISKET



### RIB END MEAT LARGE



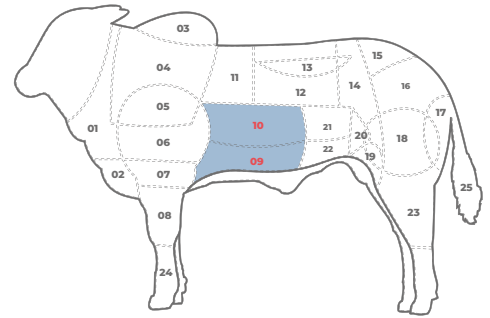
### SHORT RIBS (STRIPS)



### SHORT RIBS SQUARE CUT



### SHORT PLATE



Flank

Flank has a unique combination of flavor and texture. It is ideal for slow-cook preparations and stews, rendering flavorful and juicy meat.

### Preparation method



### Conservation

Box - +/- 30 kg/ 66lb

Frozen- shelf life maximum 24 months \*

Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:





# FLANK

## THIN FLANK AND FLANK STEAK

### FLANK STEAK SCAN TRIM



### FLANK STEAK RED



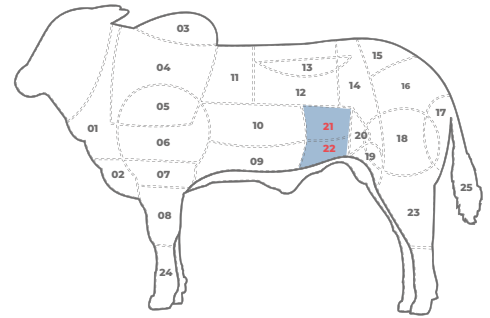
### THIN FLANK FAT ON MEMBRANE ON



### FLAP MEAT RED MEAT 100VL



### THIN SKIRT



Flank

Flank has a unique combination of flavor and texture. It is ideal for slow-cook preparations and stews, rendering flavorful and juicy meat.

### Preparation method



Barbecue




Roast



Boiled

### Conservation

 Box - +/- 15kg / 33lb

 Frozen- shelf life maximum 24 months \*

 Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:



# RAW MEAT

## T-BONE



## PORTERHOUSE






## COWBOY STEAK



## SHORT RIBS



### Conservation

-  Box - +/- 30kg / 66lb
-  Frozen- shelf life maximum 24 months \*
-  Chilled- shelf life maximum 4 months \*
- \* Country specification

Available on:



# RAW MATERIALS BONE IN

## CHUCK SHORT RIBS



## PRIME RIBS



## TOMAHAWK



### Conservation

- Box - +/- 30kg / 66lb
  - Frozen- shelf life maximum 24 months \*
  - Chilled- shelf life maximum 4 months \*
- \* Country specification

Available on:





minerva  
foods

# Industrial Cuts

# Industrial Cuts

## TRIMMING : PIECES UP TO 200G

TRIMMING 50VL



TRIMMING 60VL



TRIMMING 70VL



TRIMMING 80VL



## ROBBED : PIECES 200G UP

ROBBED 60VL



ROBBED 70VL



ROBBED 80VL



ROBBED 90VL



ROBBED 98VL



# Industrial Cuts

## ROBBED PREMIUM : PIECES 200G UP

ROBBED PREMIUM HINDQUARTER (CAP OF RIBEYE + CAP OF TOPSIDE + PEAR OF TOPSIDE)



ROBBED FOREQUARTER (SHOULDER COVER + AUXILIARY MUSCLE OF SHOULDER CLOD)



ROBBED QUARTERS (CHAIN OF TENDERLOIN + SPIDER STEAK + CORK OF RUMP)



ROBBED QUARTERS PREMIUM (CHAIN OF TENDERLOIN + SPIDER STEAK + CORK OF RUMP) + (CAP OF RIBEYE + CAP OF TOPSIDE + PEAR OF TOPSIDE)





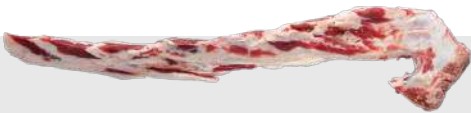
# Industrial Cuts

## BONE IN

### NECK BONE



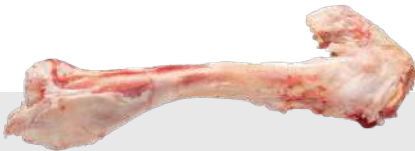
### BONE OF BRISKET



### BACK RIBS



### TIBIA



### FÊMUR

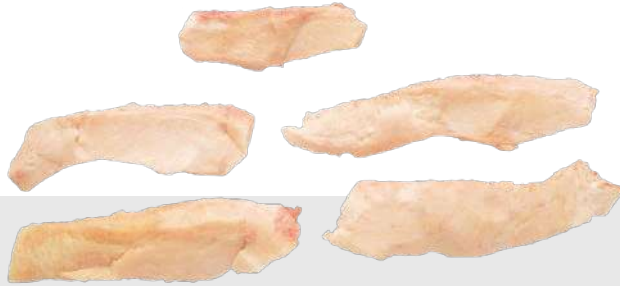


# Industrial Cuts

## BONELESS

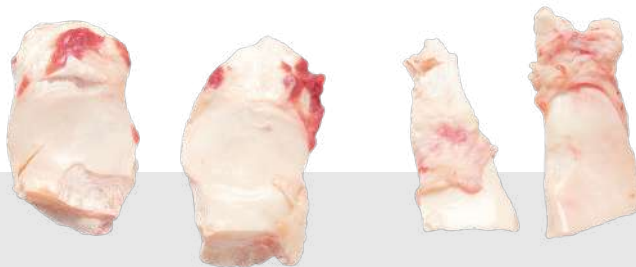
### BRISKET FAT

---



### SINEWS

---



### SHOULDER CARTILAGE

---



### ACHILES TENDON (HEEL MUSCLE)

---



# Industrial Cuts

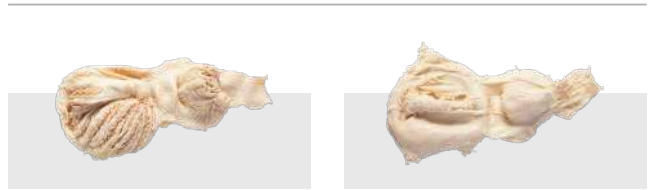
## OFFALS

### STOMACH

ABOMASUM COOKED



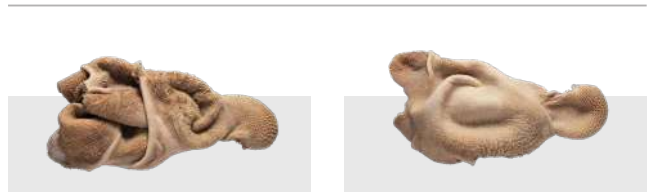
ABOMASUM BLEACHED



TRIPLE GREEN WITHOUT HONEYCOMB



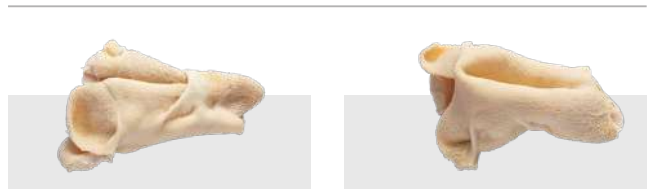
TRIPLE NATURAL WITH HONEYCOMB



TRIPLE NATURAL COOKED WITHOUT HONEYCOMB



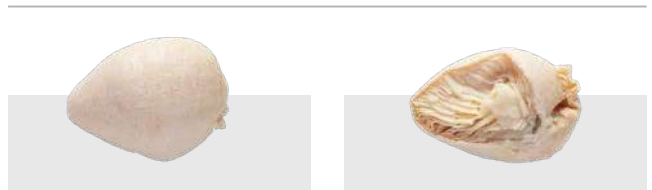
TRIPLE BLEACHED WITHOUT HONEYCOMB



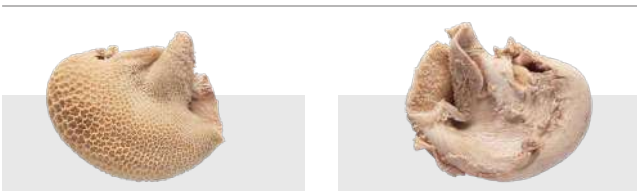
OMASUM NATURAL COOKED



OMASUM BLEACHED



HONEYCOMB NATURAL COOKED



HONEYCOMB BLEACHED

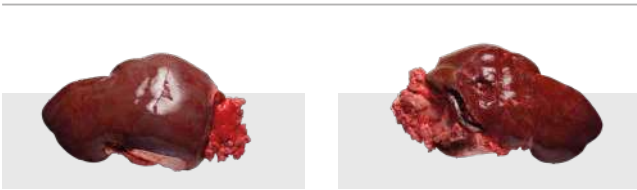


# Industrial Cuts

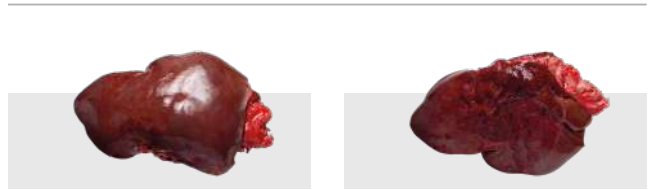
## OFFALS

### OFFALS RED - PRODUCTS

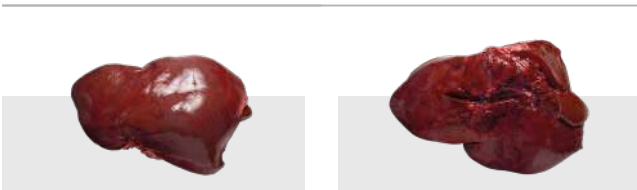
LIVER WITH FAT AND MEMBRANE



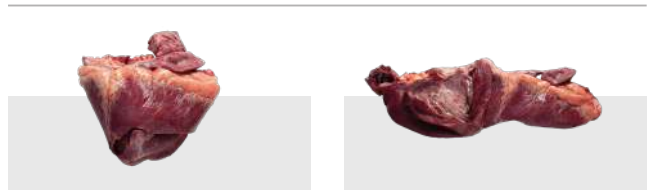
LIVER WITH FAT WITHOUT MEMBRANE



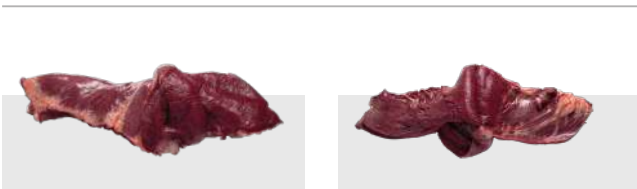
LIVER WITHOUT FAT AND MEMBRANE



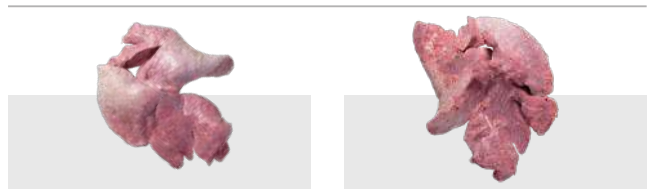
HEART



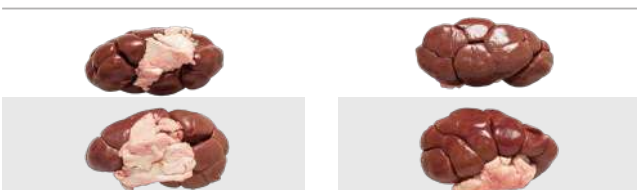
HEART CROWN OFF



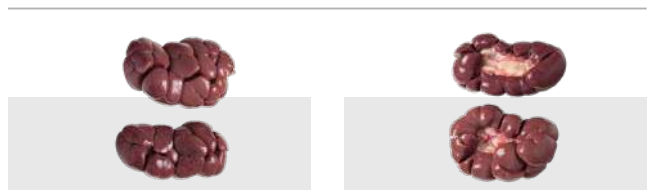
LUNG



KIDNEY WITH FAT



KIDNEY WITHOUT FAT



SPLEEN



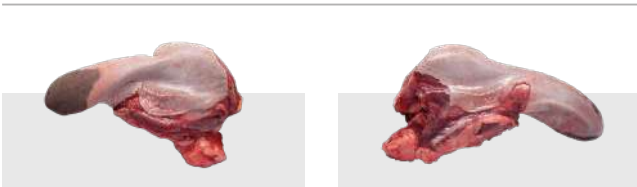


# Industrial Cuts

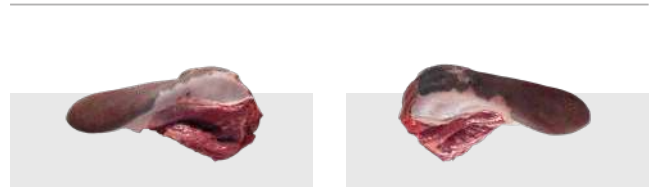
## OFFALS

### OFFALS RED - PRODUCTS

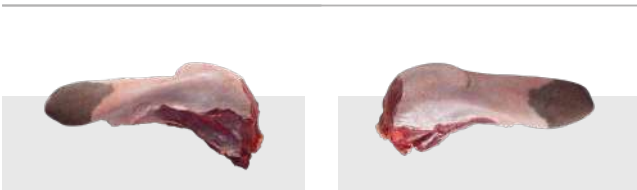
TONGUE WITH FAT



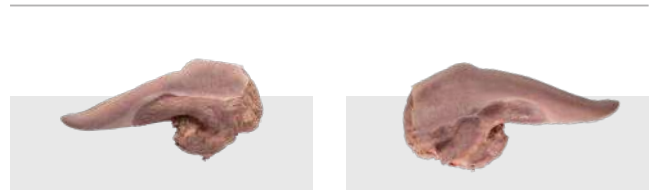
TONGUE WITHOUT FAT



TONGUE WITHOUT MUSCLE



TONGUE W/O FAT AND SKIN



TAIL FAT ON



TAIL FAT OFF

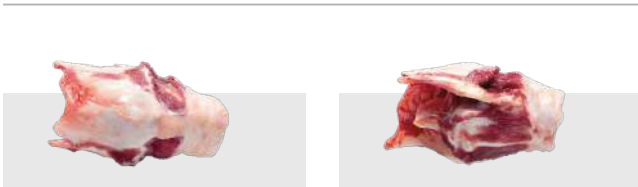


# Industrial Cuts

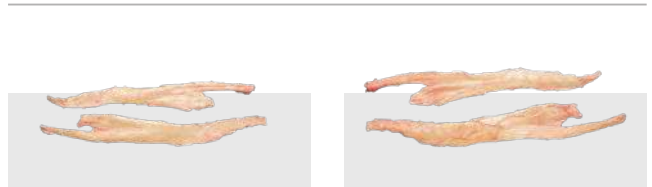
## OFFALS

### OTHER OFFALS

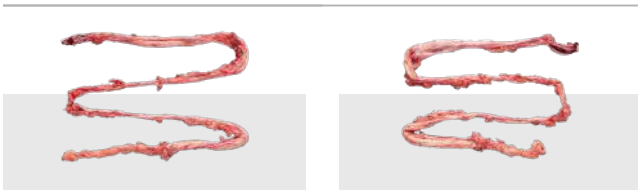
**GLOTE**



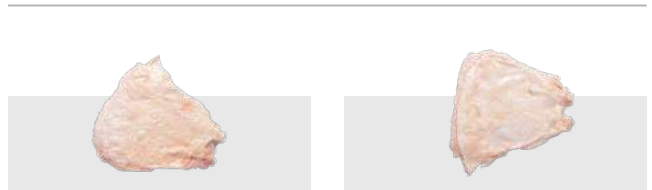
**PADDYWACK**



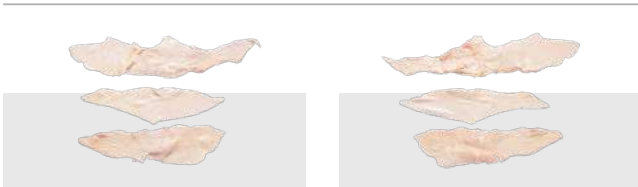
**SPINAL CORD**



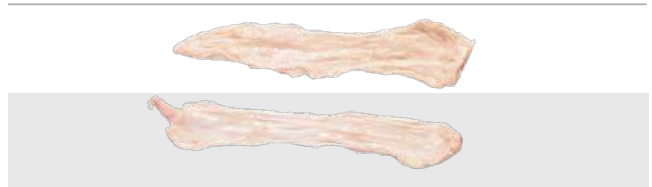
**FLANK MEMBRANE**



**DIAPHRAGM MEMBRANE**



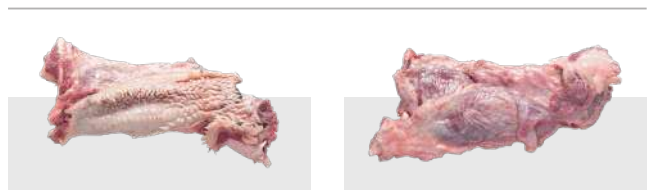
**KNUCKLE MEMBRANE**



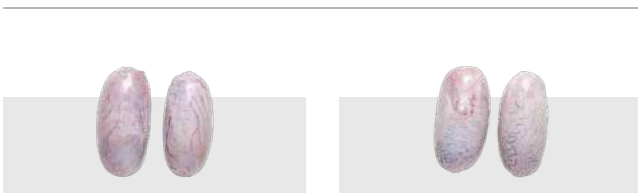
**BRAIN**



**LIPS**



**TESTICLE**



**SWEETBREAD HEART**



# Industrial Cuts

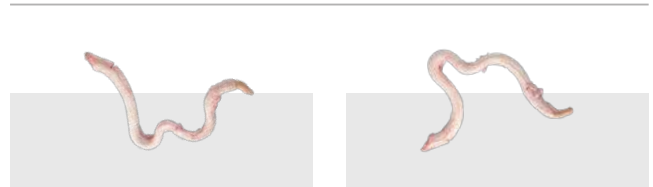
## OFFALS

### OTHER OFFALS

TRAQUEA



PIZZLE



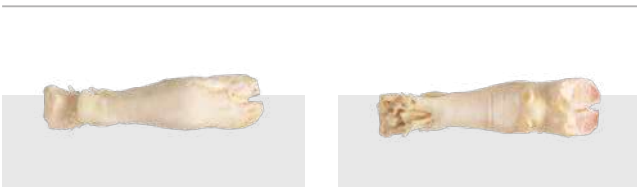
CAP OF PIZZLE



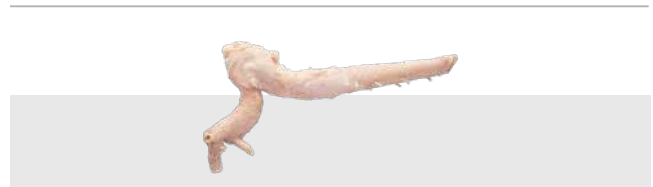
NASAL CARTILAGE



BEEF FEET BLEACHED



AORTA



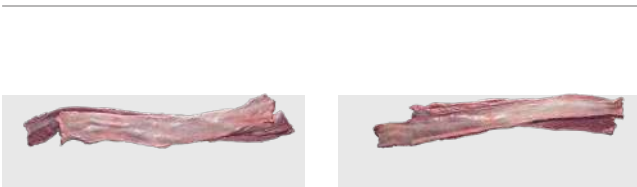
AORTA PIPE



AORTA TUBE



ESOPHAGUS



# Industrial Cuts

## OFFALS

### OFFALS RED - INDUSTRIAL

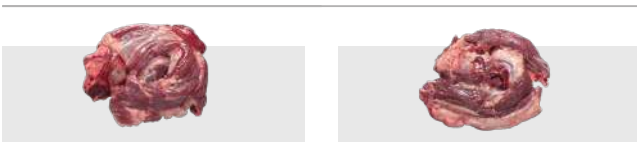
INDUSTRIAL MEAT 1



INDUSTRIAL MEAT 2



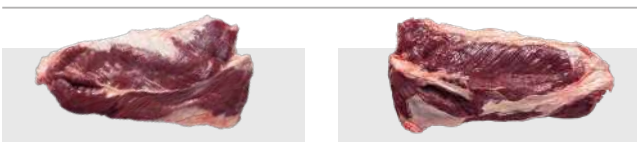
INDUSTRIAL MEAT - SANGRIA



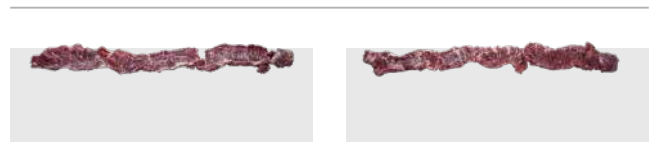
HEAD MEAT



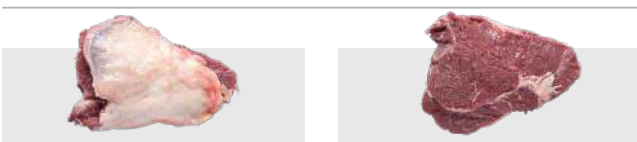
THICK SKIRT



THIN SKIRT



CHEEK BEEF CLOSED



CHEEK BEEF OPEN



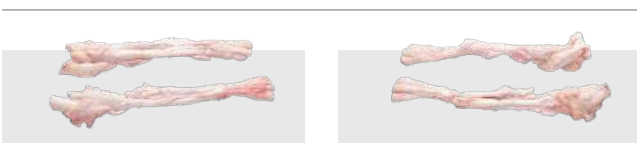
TENDON FOREQUARTER



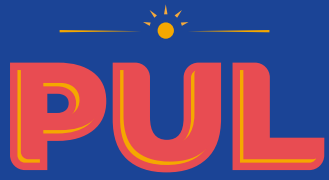
TENDON HINDQUARTER



TENDON SMALL







minerva  
foods

## Industrialized Products





# The most modern technology in processed meats



Minerva Foods operates in the processed meat segment to supply food service, retail and industrial market in Brazil and abroad.

Operations started in 2009 and the industrial plants were designed to offer the best and most modern technology in processed meats. A state of the art plant allows the combination of different preparation processes, with an extensive line of products: chicken, beef and pork. We count with modern and versatile equipment, used to prepare different products: grilled, roasted, smoked and steamed, cooked in different formats: pieces, strips, dices, slices or formed, and also, products cooked with sauces and vegetables.

Minerva Foods Industrialized produces under the “ready to eat” process. It means, safe food to be consumed without posterior thermal process.

# Assured Quality



Minerva Fine Foods counts with a rigorous quality system that ensures control of all stages of the process and also the production environment, complying with HACCP and with main importing countries and customers directives.

In order to provide sustainability to this goal, the company has established a series of policies and programs to monitor raw material, inputs, packaging, production environment, equipment and finished product. This whole system is permanently checked by Federal Inspections, periodically audited by customers, and goes through a certification process every year, following BRC (British Retail Consortium) norm, the most rigorous European norm for food production.





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foods



Ready to Eat



Breaded



Ready to cook



Hamburger





minerva  
foods

Ready to Eat



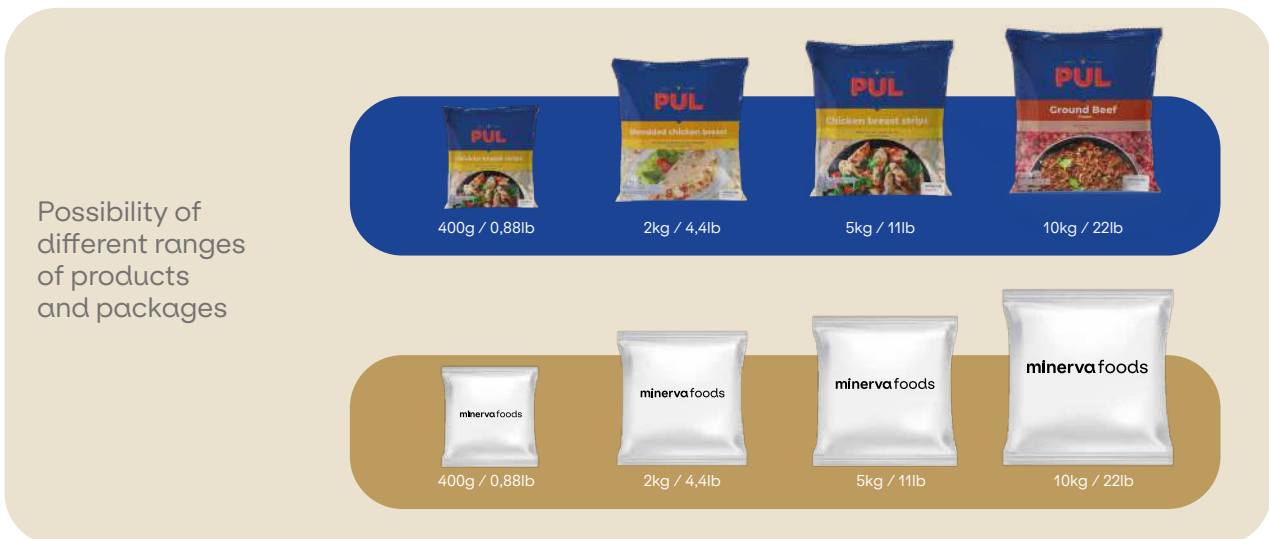
minerva  
foods

Our Ready-to-Eat Products are developed for convenience. They are fully cooked and come ready to use right out of the bag, easily incorporating into any signature recipe.

Our ready-to-use products make cooking effortless, allowing you to enjoy delicious, hearty dishes with just a simple heating step. We emphasize our rigorous quality control processes, guaranteeing that every product meets our high standards for taste and freshness.

## PRESENTATION

Products available in the following brands: PUL and Minerva Foods



## ADVANTAGES AND BENEFITS

Extensive and diversified product portfolio



Performance standard



Quality standard



Workforce reduction



Transport and storage optimization



Easy fractioning process



Waste reduction (IQF)



Personalized products



Food safety



Predictable cost

CHICKEN

GRILLED CHICKEN BREAST



STEAMED CHICKEN BREAST



GRILLED CHICKEN BREAST STRIPS



ROASTED CHICKEN BREAST STRIPS



Available on:



minerva  
foods

CHARACTERISTICS



Lightly seasoned, grilled, and roasted.



Individually frozen, thus preventing losses and waste.



To heat the product, all it takes is 2 to 3 minutes in the microwave.



They can be consumed cold or hot.

Conservation

Frozen -18°C



CHICKEN

STEAMED CHICKEN BREAST STRIPS



CHICKEN BREAST DICED



SHREDDED CHICKEN BREAST



COMPACTED DICED CHICKEN



Available on:



minerva  
foods

CHARACTERISTICS



Lightly seasoned, grilled, and roasted.



Individually frozen, thus preventing losses and waste.



To heat the product, all it takes is 2 to 3 minutes in the microwave.



They can be consumed cold or hot.

Conservation

Frozen -18°C



## CHICKEN

### CHICKEN PATTY



### COOKED SEASONED CHICKEN WINGS



## CHARACTERISTICS



Lightly seasoned,  
grilled, and roasted.



Individually frozen,  
thus preventing  
losses and waste.



To heat the product,  
all it takes is 2 to 3 minutes  
in the microwave.



They can be consumed  
cold or hot.

Available on:



minerva  
foods

### Conservation

 Frozen-18°C

## BEEF

### COOKED BEEF (WHOLE MUSCLE OF SILVERSIDE, TOPSIDE AND EYEROUND)



### BEEF STRIPS



### DICED BEEF



### COOKED BEEF SQUARES (SHAVED STEAK)



Available on:



## CHARACTERISTICS



Cooked and frozen, thus preventing losses and waste.



Convenience and versatility: they can be consumed whole, sliced, or portioned.



Ready to heat and serve.



They can absorb approximately 10% of water or sauce during preparation.



To heat the product, all it takes is 2 to 3 minutes in the microwave.



They can be consumed cold or hot.

## Conservation

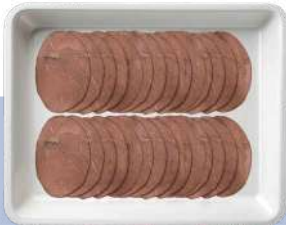
 Frozen -18°C

## BEEF

### PULLED BEEF



### SLICED ROAST BEEF



### COMPACTED DICED BEEF



### COOKED BEEF TOPPING



Available on:



minerva  
foods

## CHARACTERISTICS



Cooked and frozen, thus preventing losses and waste.



Convenience and versatility: they can be consumed whole, sliced, or portioned.



Ready to heat and serve.



They can absorb approximately 10% of water or sauce during preparation.



To heat the product, all it takes is 2 to 3 minutes in the microwave.



They can be consumed cold or hot.

## Conservation

 Frozen -18°C

## BEEF

### COOKED GROUND BEEF IQF



### GROUND BEEF WITH SOY



### BEEF PATTY



### BEEF MEATBALL



Available on:



minerva  
foods

## CHARACTERISTICS



Cooked and frozen, thus preventing losses and waste.



Convenience and versatility: they can be consumed whole, sliced, or portioned.



Ready to heat and serve.



They can absorb approximately 10% of water or sauce during preparation.



To heat the product, all it takes is 2 to 3 minutes in the microwave.



They can be consumed cold or hot.

## Conservation

Frozen -18°C



## BEEF

### BEEF TONGUE



This product can also be sold in cube format



### BEEF JERKY



### BEEF JERKY - FLANK STEAK



## CHARACTERISTICS



Cooked and frozen, thus preventing losses and waste.



Convenience and versatility: they can be consumed whole, sliced, or portioned.



Ready to heat and serve.



They can absorb approximately 10% of water or sauce during preparation.



They can be consumed cold or hot.

Available on:



### Conservation

Frozen-18°C

## PORK

### SLICED HAM



### COOKED HAM SQUARES



### SLICED ROASTED BACON



Available on:



minerva  
foods

## CHARACTERISTICS



Guarantee of uniform slice weight and thickness.



100% slice utilization, with no waste from the ends.



Frozen product, in thin, intact slices, with standardized weight.



Just thaw it in the refrigerator, and it's ready to use.

## Conservation

Frozen -18°C

## MEAT WITH SAUCE

### CHICKEN WITH SAUCE



### GROUND BEEF WITH SAUCE



### SHREDDED BEEF WITH SAUCE



Available on:



minerva  
foods

## CHARACTERISTICS



Products with sauce incorporated into the recipe.



Ready to serve.

## Conservation

Frozen -18°C

## SAUSAGES AND SPREADABLES

### SAUSAGES



### SPREADABLES



### CHARACTERISTICS



Prepared with selected meat.



Individually frozen, thus preventing losses and waste.



Practical and versatile.

### CHARACTERISTICS



Trans fat free.



Excellent consistency.



Versatility for different preparations.

Available on:



minerva  
foods

Conservation



Frozen -18°C





minerva  
foods

Breaded



minerva  
foods

Discover the perfect combination of flavor and convenience with our breaded products. Our selection is crafted to bring joy to every meal. Whether for a quick snack, a family dinner, or a party treat, our breaded delights are always a crowd-pleaser.

## PRESENTATION

Products available in the following brands: PUL and Minerva Foods



## ADVANTAGES AND BENEFITS

Extensive and diversified product portfolio



Performance standard



Quality standard



Workforce reduction



Transport and storage optimization



Easy fractioning process



Waste reduction (IQF)



Personalized products



Food safety



Predictable cost



## BREADED

### BEEF NUGGETS



### CHICKEN NUGGETS



### CHICKEN STEAK



### BREADED CHICKEN FINGERS



Available on:



minerva  
foods

## CHARACTERISTICS



Pre-fried and frozen breaded chicken.



Pre-fried and frozen breaded beef.



Frozen product, in thin, intact slices with standardized weight.



Easy to portion.

### Conservation

Frozen -18°C



minerva  
foods

Ready to cook



minerva  
foods



Expertise in the processed meat segment, with the know-how, technology and experience necessary to develop and produce ready to cook products to food service, caterings, industries, retail and school ready meals.

We emphasize our rigorous quality control processes, guaranteeing that every product meets our high standards for taste and freshness.

## PRESENTATION

Products available in the following brands: PUL and Minerva Foods



## ADVANTAGES AND BENEFITS

Extensive and diversified product portfolio



Performance standard



Quality standard



Workforce reduction



Transport and storage optimization



Easy fractioning process



Waste reduction (IQF)



Personalized products



Food safety



Predictable cost

## CHICKEN

### SEASONED WHOLE CHICKEN BREAST



### CHICKEN STRIPS



### DICED CHICKEN



Available on:



minerva  
foods

## CHARACTERISTICS



Sourced from selected cuts to ensure superior flavor and tenderness.



Individually frozen slices for easy portioning and preparation.



Flash-frozen to preserve natural taste, texture and nutrients.



Ideal for grilling, pan-searing, or baking to suit various recipes.

## Conservation



Frozen -18°C

## BEEF

### BEEF STEAK



Shelf life maximum 12 months \*  
 \* Country specification

### MEDALLION BEEF



Shelf life maximum 12 months \*  
 \* Country specification

### BEEF STRIPS



Shelf life maximum 12 months \*  
 \* Country specification

### DICED BEEF



Shelf life maximum 12 months \*  
 \* Country specification

Available on:



minerva  
foods

## CHARACTERISTICS



Sourced from selected cuts to ensure superior flavor and tenderness.



Individually frozen slices for easy portioning and preparation.



Flash-frozen to preserve natural taste, texture and nutrients.



Ideal for grilling, pan-searing, or baking to suit various recipes.

It can be customized with the cuts: ribeye, striploin, rump, rump cap, oyster blade, Chuck, knuckle, tenderloin, flat, heart of rump and topside, varying according to the client's needs.

### Conservation

Frozen -18°C

## BEEF

### GROUND BEEF



It can be customized with 4%, 10% or 20% fat. The cut can vary according to the customer's needs.



✓ Shelf life maximum 12 months \*  
\* Country specification

### MEATBALLS (RAW)



✓ Shelf life maximum 12 months \*  
\* Country specification

## CHARACTERISTICS



Sourced from selected cuts to ensure superior flavor and tenderness.



Individually frozen slices for easy portioning and preparation.



Flash-frozen to preserve natural taste, texture and nutrients.



Ideal for grilling, pan-searing, or baking to suit various recipes.

Available on:



minerva  
foods

Conservation



Frozen -18°C



## PORK

### PORK STEAK



Shelf life maximum 12 months \*  
 \* Country specification

### MEDALLION PORK



Shelf life maximum 12 months \*  
 \* Country specification

### PORK STRIPS



Shelf life maximum 12 months \*  
 \* Country specification

### DICED PORK



Shelf life maximum 12 months \*  
 \* Country specification

Available on:



minerva  
foods

## CHARACTERISTICS



Sourced from selected cuts to ensure superior flavor and tenderness.



Individually frozen slices for easy portioning and preparation.



Flash-frozen to preserve natural taste, texture and nutrients.



Ideal for grilling, pan-searing, or baking to suit various recipes.

## Conservation



Frozen -18°C





minerva  
foods

# Hamburger



minerva  
foods





Indulge in the ultimate burger experience with our versatile selection of ready to eat and ready to cook options. From patties for grilling at home to pre-cooked burgers perfect for quick meals, we have something for every taste and occasion.

Crafted with quality ingredients and packed with flavor, our hamburgers are designed to make every bite unforgettable.

## PRESENTATION

Products available in the following brands:  
Cabaña las Lilas, PUL and Minerva Foods

Possibility of different ranges of products and packages



## ADVANTAGES AND BENEFITS

Extensive and diversified product portfolio



Performance standard



Quality standard



Workforce reduction



Transport and storage optimization



Easy fractioning process



Waste reduction (IQF)



Personalized products



Food safety



Predictable cost





## HAMBURGER

### READY TO EAT:

#### BEEF HAMBURGER



#### MIXED MEAT HAMBURGER



### READY TO COOK:

#### BEEF HAMBURGER



Available on:



## CHARACTERISTICS



Ready for consumption, with no losses during cooking and no shrinkage of the piece.



Approximately 2 to 3 minutes of heating are required in a microwave, saucepan, or on a griddle.

## CHARACTERISTICS



Pre-shaped patties, perfectly portioned for quick and easy preparation.



Flash-frozen to lock in taste, texture, and nutritional value.



Perfect for grilling, pan-frying, or oven-cooking.



Available in a variety of sizes and weights to perfectly suit any recipe or appetite.

### Conservation



Frozen-18°C



# Lamb





# Australian Lamb



All Natural Grass Fed  
No Added Antibiotics or Hormones  
Nutritious and Mild Tasting



#### Only the best

We source livestock from the finest lamb producing areas in Australia renowned for fresh, green, clean farming lands.



#### Global appeal

Our range of innovative lamb products are designed to satisfy the discerning tastes of each of our diverse markets, providing unsurpassed quality and a satisfaction guarantee.



#### In safe hands

We are one of the most highly regarded lamb processing companies in Australia, licensed to supply product domestically and Internationally. Exporting to more than 70 countries worldwide.





# SOVEREIGN

Australia's Finest Lamb



## A unique culinary experience

Sovereign is synonymous with exclusivity, offering pasture-raised lamb, free from growth hormones, sourced from the high-rainfall regions of Australia. We work directly with elite producers, hand-selecting each lamb to ensure the unparalleled quality of our products.

### Exclusivity

This commitment to exclusivity is reflected in every cut. The result is the excellence of our cuts, the consistency in flavor, and the tenderness that are hallmark traits of Sovereign.

### Speciality

The meticulous selection of lambs and the development of a portfolio of premium cuts are carried out by a team that spares no effort in striving for perfection.

### Experience

To create unforgettable culinary experiences, Sovereign offers lamb cuts that elevate any occasion, from everyday meals to sophisticated dinners.





## Premium lamb for any occasion

The Ambassador Premium Lamb brand stands out as a synonym for excellence, offering products sourced from the finest lamb-producing regions, renowned for their fresh and clean farmlands. Hand-selected by a dedicated team, the lambs are raised under strict quality protocols, resulting in fresh, tender, and flavorful products that satisfy the most discerning palates. Each cut is carefully prepared to ensure the consistency, flavor, and tenderness that make Ambassador Premium Lamb "the world's best lamb."

### High standard of quality

The commitment to quality is complemented by artisanal care and respect for the environment. This meticulous attention to detail, from lamb selection to final presentation, reinforces customer trust in the brand and strengthens its reputation for excellence in the premium meat market.

### Promoting experiences

Combining tradition, quality, and innovation, Ambassador Premium Lamb not only delivers delicious products but also inspires connections and celebrations around the dining table.



# Certification



Australian Government  
Department of Agriculture





# Chilean Lamb



Natural Feeding  
Rich in fiber and nutrients, without grain supplementation.  
Premium Quality and Distinct Flavor



#### Natural Feeding:

Production system that respects the limits of nature and local traditions. Juiciness, tenderness, and delicate flavor.



#### Quality and Delicate Flavor:

The cold climate and a diet based on native, fiber-rich grasses contribute to meat with light marbling, tender texture, and delicate flavor.



#### An authentic and regional experience:

Each cut is reflexion of local tradition and hand crafted by a dedicated team who carefully comply with the highest quality protocols to guarantee unforgettable culinary experience.





**PATAGONIA**  
Lamb Meat



## More than quality food, a story of connection with the land

The union of Patagonia's strength and flavor with care and respect for nature are the pillars of the Patagônia Lamb Meat brand.

Bring to your table a flavor that transcends time, born from generations of dedication and the grandeur of one of the most beautiful and purest regions on the planet.

### Premium Quality and Distinct Flavor:

Lamb meat with a mild flavor, light marbling, and tender texture, thanks to a natural diet of native grasses and extensive grazing practices.

### Versatile Cuts:

Available in traditional and specialty cuts, perfect for fine dining and everyday use.

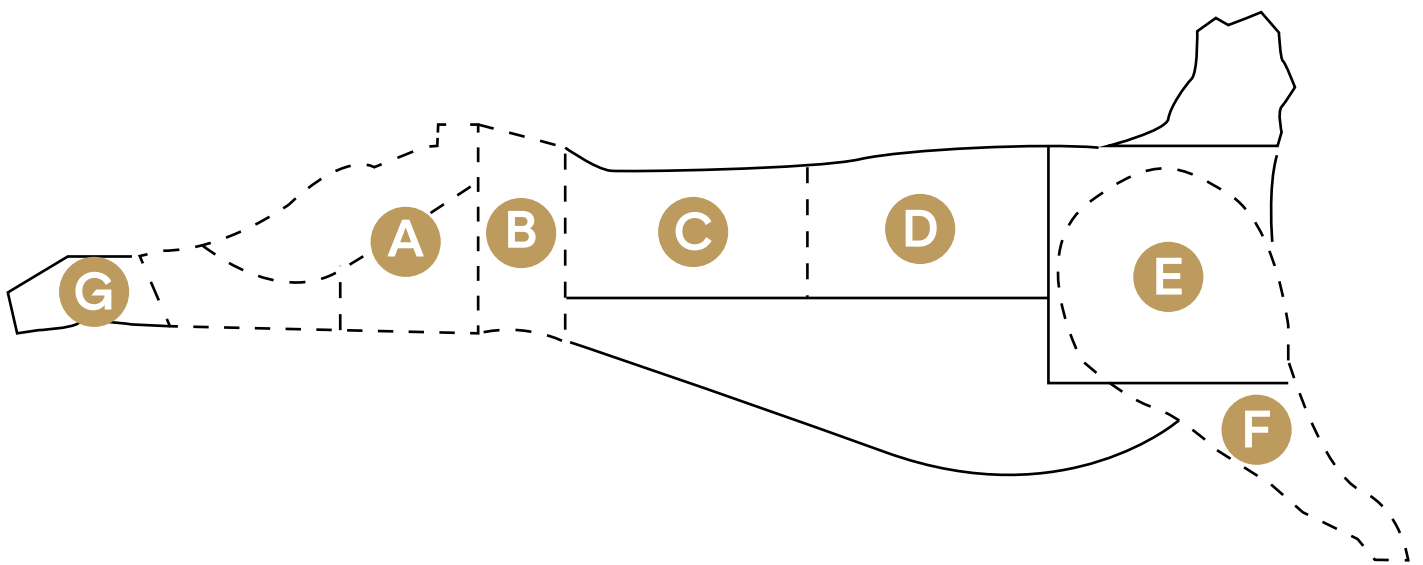
### High Nutritional Value:

Rich in protein, B vitamins, iron, and omega-3 fatty acids, making it a nutritious and healthy choice.



# Lamb

## Cuts Map



### Full carcass

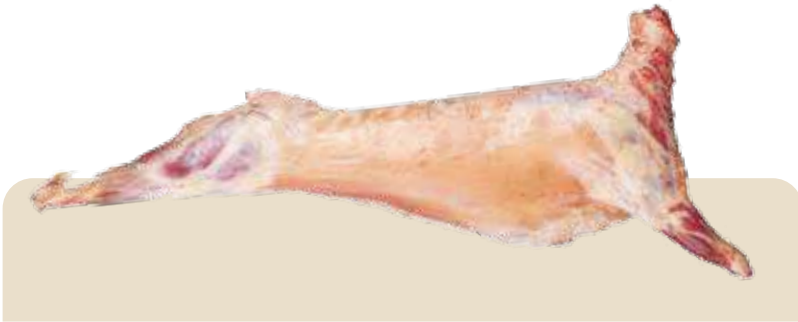
### Cuts

- A** Leg cuts
- B** Chump
- C** Loin cuts
- D** Rack cuts
- E** Shoulder cuts
- F** Foreshank
- G** Hindshank

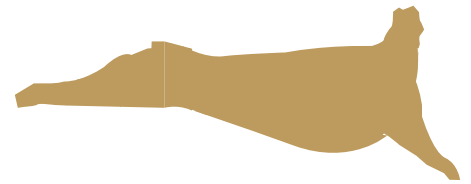
### Industrial cuts

# Lamb

## FULL CARCASE



## 6 WAY CUT



### Full carcass

Carcass includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

**SOVEREIGN**  
Australia's Finest Lamb

**AMBASSADOR**  
PREMIUM LAMB

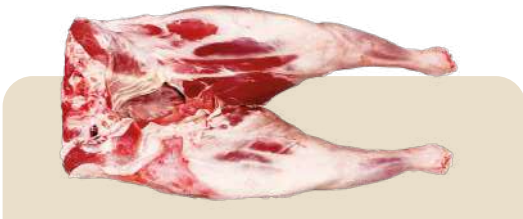
**PATAGONIA**  
Lamb Meat

**minerva**  
foods

# Lamb

## LEG CUTS

### PAIR



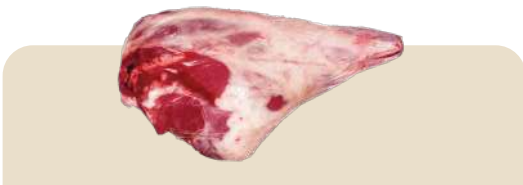
### LONG CUT (FULL BONE IN TIPPED)



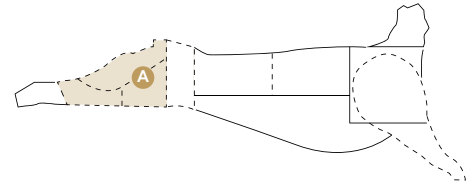
### CKT AB IN - CHUMP ON / SHANK OFF



### CKT AB IN - CHUMP OFF



Available on:



### Leg

Leg cuts are juicy and tender, perfect for roasting, grilling, steaking and barbecue. Bone-in cuts are best for slow cooking.

Rich in flavor, they are often seasoned with herbs like rosemary and garlic. It's a good choice for festive meals and special occasions.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification



# Lamb

## LEG CUTS

### CENTRE CUT



### ABO - CHUMP ON / SHANK ON



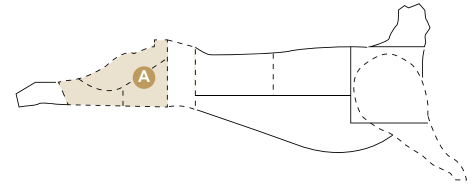
### FBO - CHUMP ON / SHANK OFF



### EASY CARVE



Available on:



### Leg

Leg cuts are juicy and tender, perfect for roasting, grilling, steaking and barbecue. Bone-in cuts are best for slow cooking.

Rich in flavor, they are often seasoned with herbs like rosemary and garlic. It's a good choice for festive meals and special occasions.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

# Lamb

## LEG CUTS

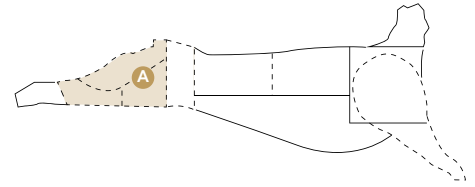
### BONELESS CHUMP ON SHANK OFF



### BONELESS - CHUMP OFF / SHANK OFF



### BONELESS CHUMP OFF /SHANK OFF NETTED



### Leg

Leg cuts are juicy and tender, perfect for roasting, grilling, steaking and barbecue. Bone-in cuts are best for slow cooking.

Rich in flavor, they are often seasoned with herbs like rosemary and garlic. It's a good choice for festive meals and special occasions.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

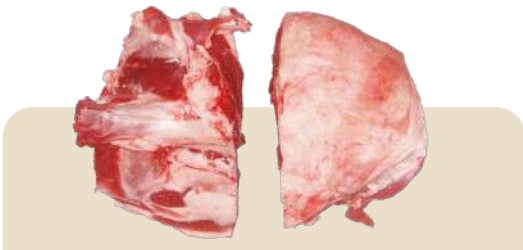
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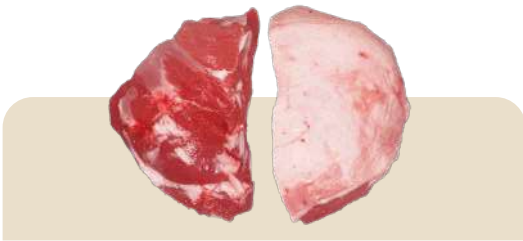
# Lamb

## CHUMP

### CAP ON - BONE IN



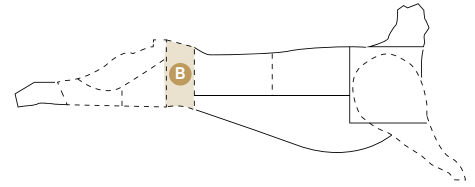
### RUMP - CAP ON



### RUMP - CAP OFF/DENUDED



Available on:



### Chump

The chump is a versatile cut located between the back of the loin and the leg of the lamb. It combines juiciness and tenderness, making it an excellent choice for grilling, roasting, or even cutting into cubes for skewers. Its balanced flavor allows for a variety of seasonings, enhancing the overall dining experience.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification



# Lamb

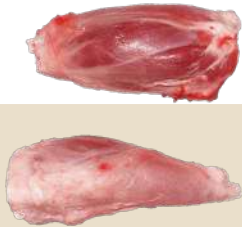
## HINDSHANK

### NO SET WEIGHT

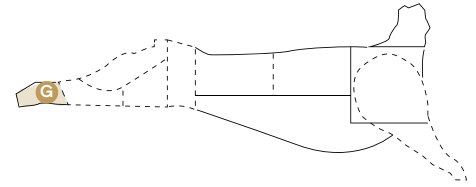


UNDER 20OZ (<570GMS)  
OVER 20 OZ (>570GMS)

### DRUMSTICK



DRUMSTICK 10 - 14 OZ  
DRUMSTICK 14 - 18 OZ



### Hindshank

The hindshank, taken from the back leg of the lamb, is a robust and flavorful cut. Like the foreshank, it benefits from slow-cooking techniques, allowing the meat to reach an irresistible level of tenderness. It is perfect for dishes such as osso buco and slow-cooked stews with aromatic herbs.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

**SOVEREIGN**  
Australia's Finest Lamb

**AMBASSADOR**  
PREMIUM LAMB

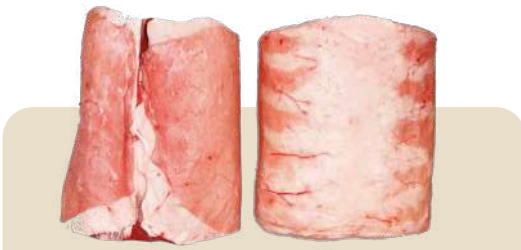
**PATAGONIA**  
Lamb Meat

**minerva**  
foods

# Lamb

## LOIN CUTS

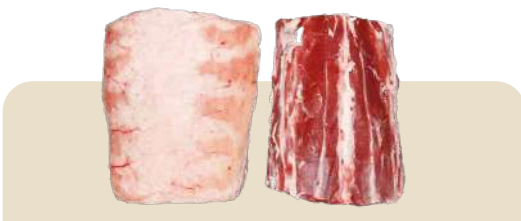
### SHORTLOIN 3" INCHES



### SHORTLOIN 1" INCHES



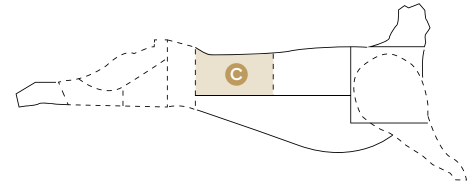
### TAIL OFF



### TAIL OFF - CAP OFF



Available on:



## Loin

Loin cuts, prized for their tender and juicy meat, are premium cuts from the back of the animal. Known for their delicate flavor and versatility, they're often grilled, roasted, barbecue or pan-fried to perfection.

## Preparation method



Fry



Barbecue




Roast



Boiled

## Conservation

 Box + - 22kg/49lb

 Frozen- shelf life maximum 24 months \*

 Chilled- shelf life maximum 4 months \*

\* Country specification

# Lamb

## LOIN CUTS

### SHORT LOIN - SPLIT



### EYE OF SHORTLOIN SS/ON



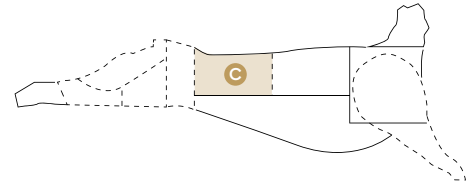
### EYE OF SHORTLOIN SS/OFF



### TENDERLOIN



Available on:



### Loin

Loin cuts, prized for their tender and juicy meat, are premium cuts from the back of the animal. Known for their delicate flavor and versatility, they're often grilled, roasted, barbecue or pan-fried to perfection.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

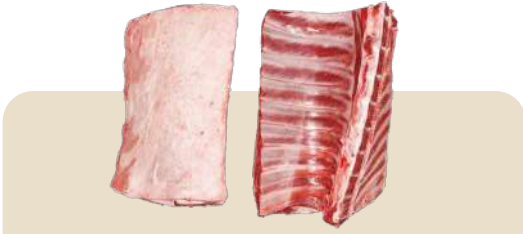
\* Country specification



# Lamb

## RACK CUTS

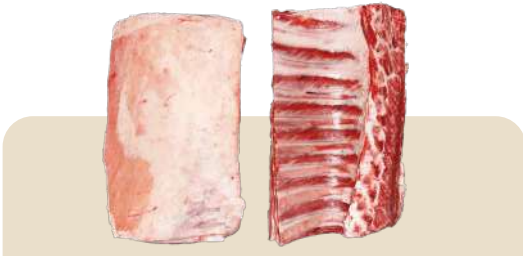
### STANDARD - 8 RIBS



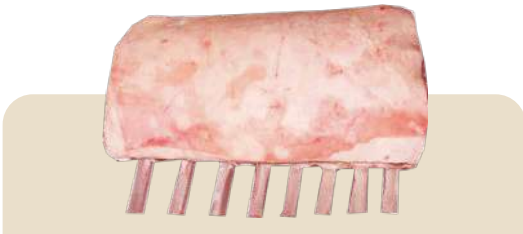
### STANDARD CAP OFF - RACK



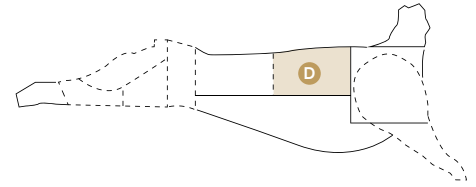
### CFO - RACK



### CAP ON FRENCHED



Available on:



### Rack

Rack cuts, renowned for their succulent tenderness, are a gourmet delight. Whether grilled, braised, or slow-roasted, they offer a rich and flavorful experience.

### Preparation method



Fry



Barbecue




Roast



Boiled

### Conservation

 Box + - 22kg/49lb

 Frozen- shelf life maximum 24 months \*

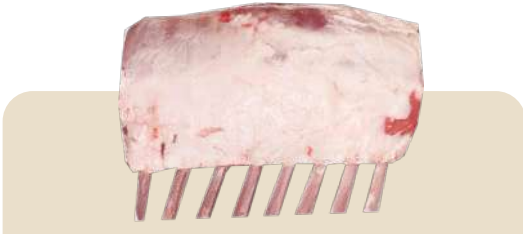
 Chilled- shelf life maximum 4 months \*

\* Country specification

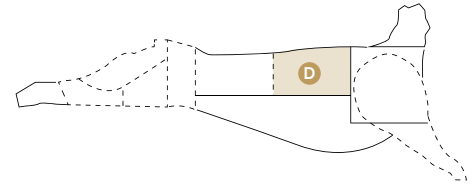
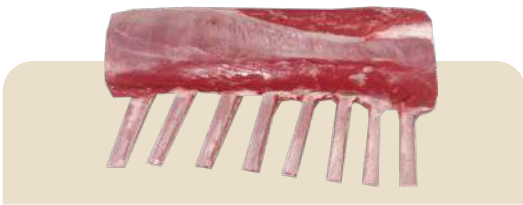
# Lamb

## RACK CUTS

### FRENCHED - CAP OFF



### FRENCHED CAP OFF DENUDED



### Rack

Rack cuts, renowned for their succulent tenderness, are a gourmet delight. Whether grilled, braised, or slow-roasted, they offer a rich and flavorful experience.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

**SOVEREIGN**  
Australia's Finest Lamb

**AMBASSADOR**  
PREMIUM LAMB

**PATAGONIA**  
Lamb Meat

**minerva**  
foods

# Lamb

## SHOULDER CUTS

### FULL FOREQUARTER



### SQUARE CUT



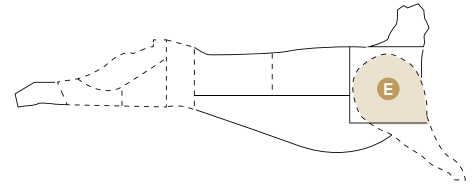
### SHOULDER MEAT 85 CL



### SHOULDER RACK - UNFRENCHED



Available on:



### Shoulder cuts

Shoulder cuts offer a perfect balance of tenderness and flavor. Whether slow-cooked in stews or roasted to perfection, they promise a delicious dining experience.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

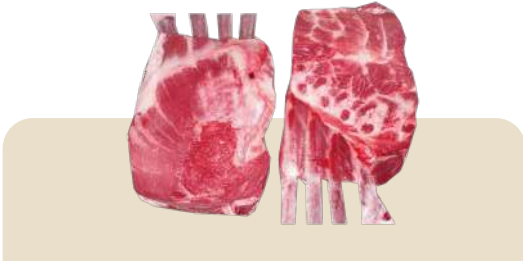
\* Country specification



# Lamb

## SHOULDER CUTS

### SHOULDER RACK - FRENCHED



### SQUARE CUT - FULL BONELESS



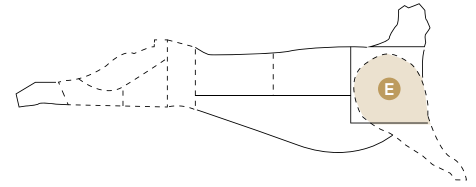
### OYSTER BONELESS



### OYSTER BONE IN - SHANK ON



Available on:



### Shoulder cuts

Shoulder cuts offer a perfect balance of tenderness and flavor. Whether slow-cooked in stews or roasted to perfection, they promise a delicious dining experience.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

# Lamb

## SHOULDER CUTS

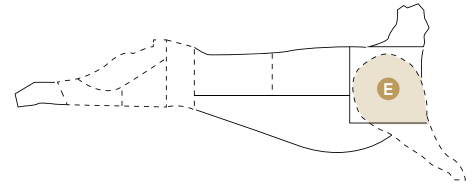
### OYSTER BONE IN - SHANK OFF



### BONE IN NECK



### CHUCK ROLL



### Shoulder cuts

Shoulder cuts offer a perfect balance of tenderness and flavor. Whether slow-cooked in stews or roasted to perfection, they promise a delicious dining experience.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

**SOVEREIGN**  
Australia's Finest Lamb

**AMBASSADOR**  
PREMIUM LAMB

**PATAGONIA**  
Lamb Meat

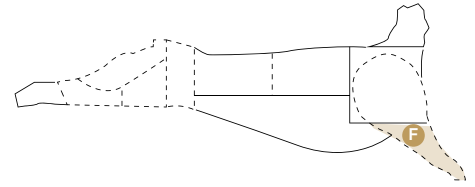
**minerva**  
foods

# Lamb

## FORESHANK



NO SET WEIGHT  
UNDER 10oz (<280GMS)  
10-14OZ (280-395GMS)  
14-18OZ (395-510GMS)  
18OZ+ (510>GMS)



### Foreshank

The foreshank is a cut taken from the front leg of the lamb, known for its firm texture and deep flavor. It is ideal for slow-cooking methods such as stews and braises, as the collagen present transforms into a succulent tenderness. When properly prepared, it delivers a rich and comforting dish.

### Preparation method



Fry



Barbecue



Roast



Boiled

### Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months \*



Chilled- shelf life maximum 4 months \*

\* Country specification

Available on:

**SOVEREIGN**  
Australia's Finest Lamb

**AMBASSADOR**  
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Lamb Meat

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# Industrial Cuts

## COMMODITY

BODY FAT



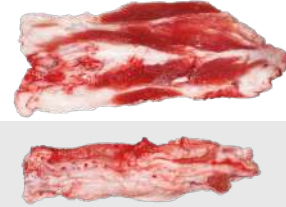
RACK CAP



BLADE BONE



LOIN FAT



NECK BONES



CHINE BONES RACK



CHINE BONES SHOULDER



LOIN BONES



RIB PLATE BONES



LEG FEMUR BONES



### Conservation



Box + - 27kg/60lb



Frozen- shelf life maximum 24 months \*Country specification

# Industrial Cuts

## COMMODITY

LEG AITCH BONES



HUMEROS



SHANK TIPS



NECK



NECK FILLET



INTERCOSTAL



Conservation



Box + - 27kg/60lb



Frozen- shelf life maximum 24 months \*Country specification

# Industrial Cuts

## COMMODITY

### TRIMMING

TRIMMING 40CL



TRIMMING 50CL



TRIMMING 65CL



SHOULDER MEAT



#### Conservation



Box + - 27kg/60lb



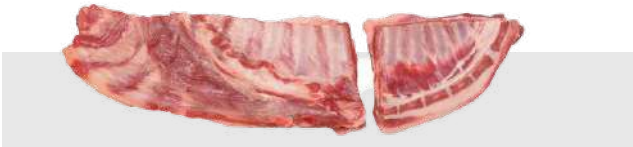
Frozen- shelf life maximum 24 months \*Country specification

# Industrial Cuts

## COMMODITY

### FLAP

BREAST & FLAP



RACK ONE PIECE



LOIN ONE PIECE



TWO PIECES



BREAST PIECE



SPARE RIB - CAP ON



### Conservation



Box + - 27kg/60lb



Frozen- shelf life maximum 24 months \*Country specification



# minerva foods



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[www.minervafoods.com](http://www.minervafoods.com)