

BRAND PORTFOLIO



minerva
foods

Availability and geographical diversification are our signature



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**.

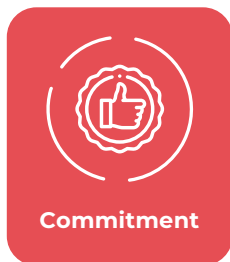
Our purpose

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

Our values



Results Driven



Commitment



Sustainability

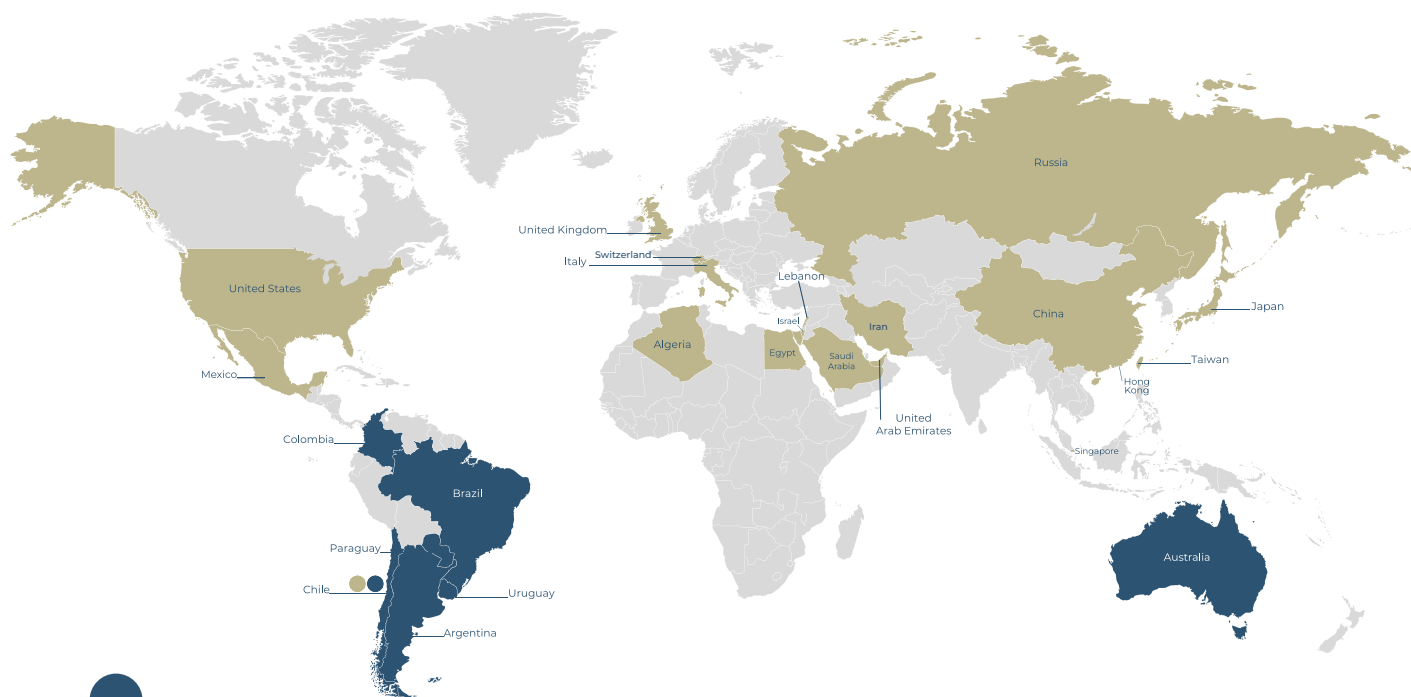


Innovation



Recognition

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

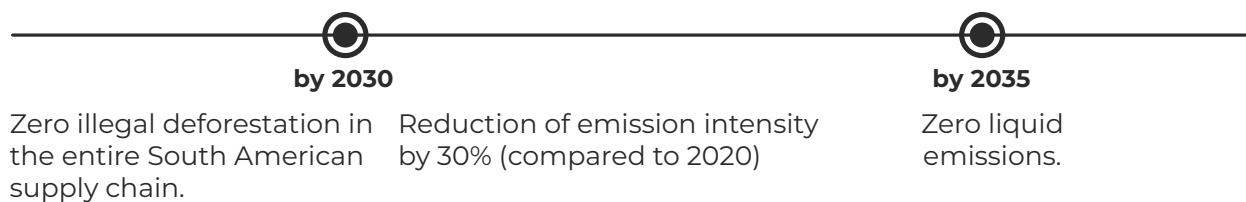
ARGENTINA

Pilar | EST 4725
Rosário | EST 13

Sustainability is our competitive advantage

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

Commitment to Sustainability



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

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.

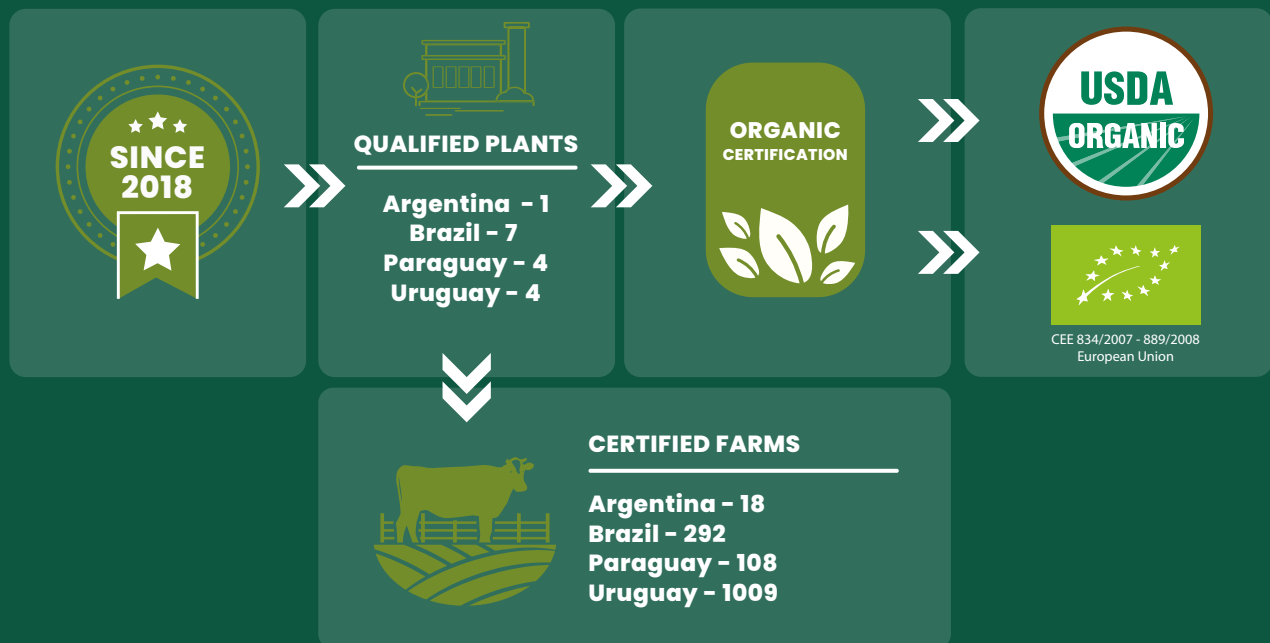


Organic Products

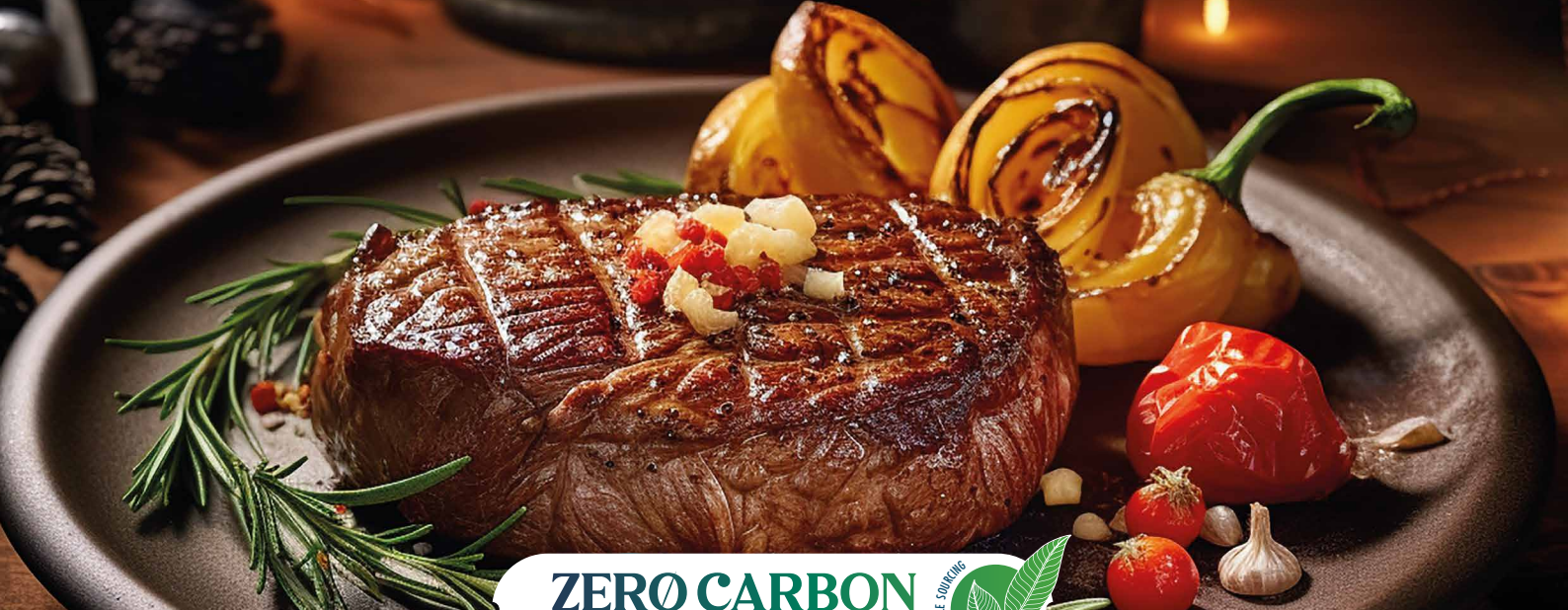
Product Quality and **Respect for Life**

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.



minerva
foods



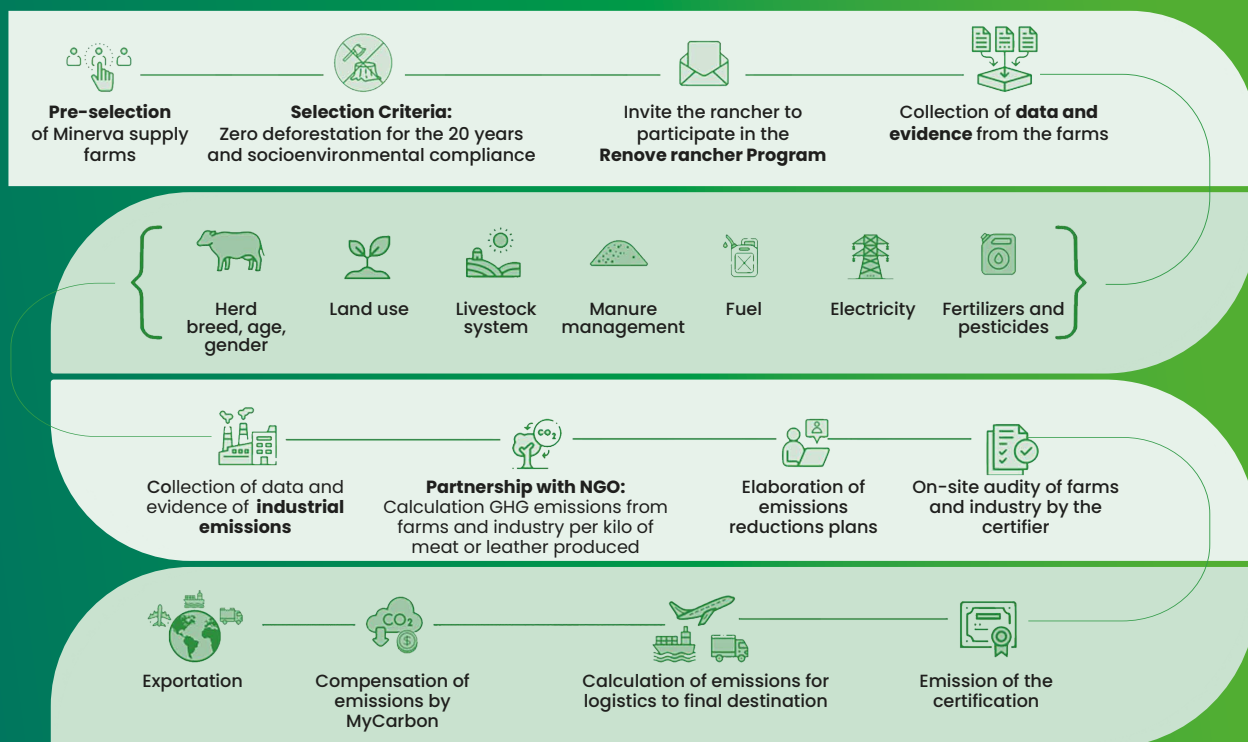
ZERO CARBON I M P A C T



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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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.

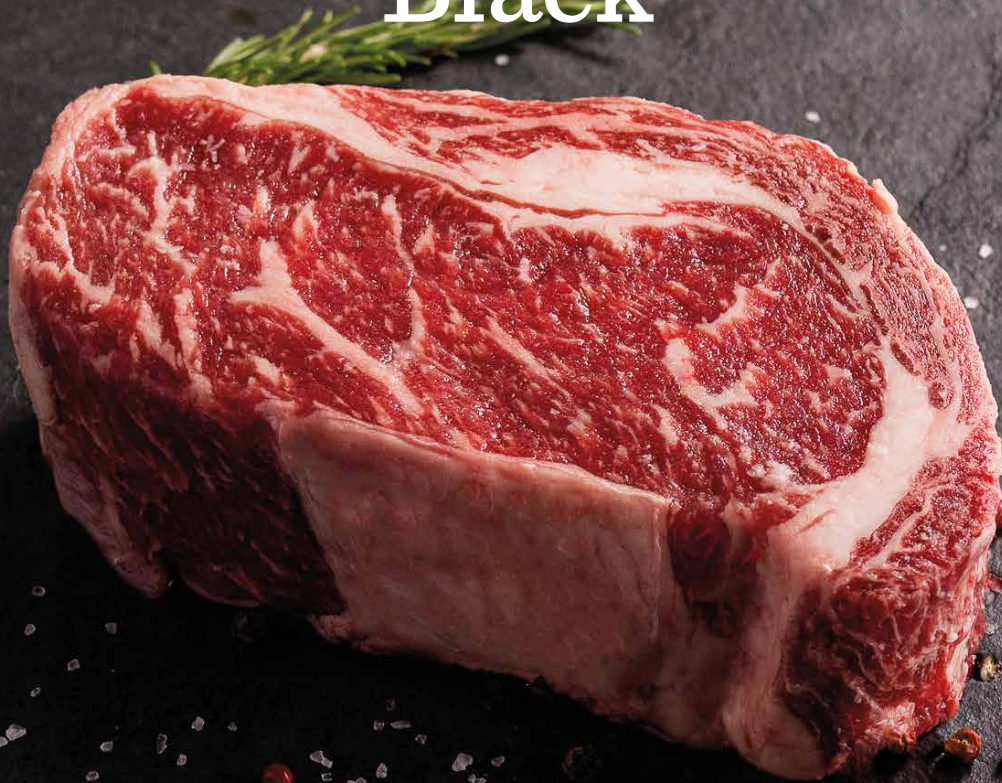
Our diverse product lines include Black, Angus, Grain Fed, Grass Fed, Organic and Zero Carbon Impact.

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

minerva
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	
Marbling Score:	<input checked="" type="checkbox"/> Choice	<input checked="" type="checkbox"/> Prime
Equivalent to USDA classification		

ALLOW YOURSELF TO BE UNIQUE

minerva
foods



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	
Marbling Score:	<input checked="" type="checkbox"/> Choice	<input checked="" type="checkbox"/> Prime
Equivalent to USDA classification		

ALLOW YOURSELF TO BE UNIQUE

minerva
foods



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

minerva
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	
Diet	<input checked="" type="checkbox"/> Grass	

ALLOW YOURSELF TO BE UNIQUE

minerva
foods



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:



ALLOW YOURSELF TO BE UNIQUE

minerva
foods



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

minerva
foods



RIBEYE / CUBE ROLL



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months *



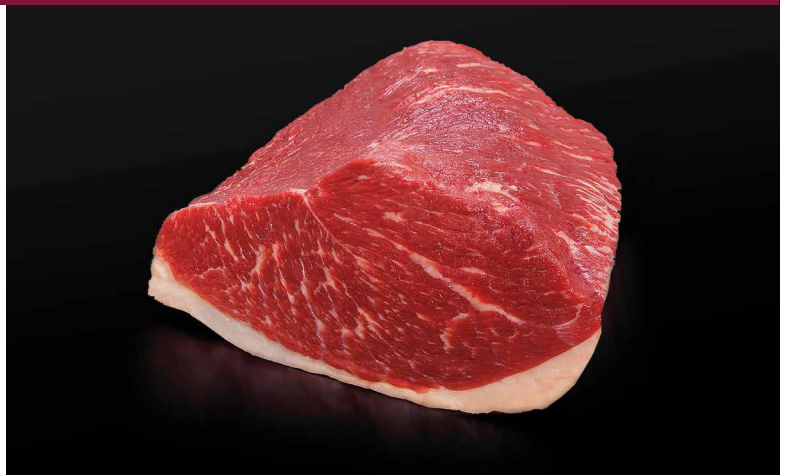
Chilled- shelf life maximum 3 to 4 month *

* 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:



ALLOW YOURSELF TO BE UNIQUE

minerva
foods



RUMP TAIL



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months *



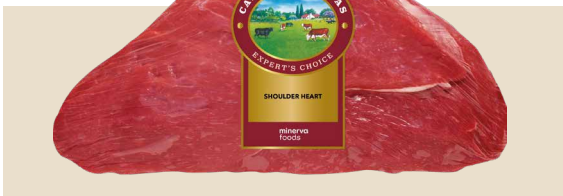
Chilled- shelf life maximum 3 to 4 months *

* 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:



ALLOW YOURSELF TO BE UNIQUE

minerva
foods



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:



ALLOW YOURSELF TO BE UNIQUE

minerva
foods



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:



ALLOW YOURSELF TO BE UNIQUE

minerva
foods



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



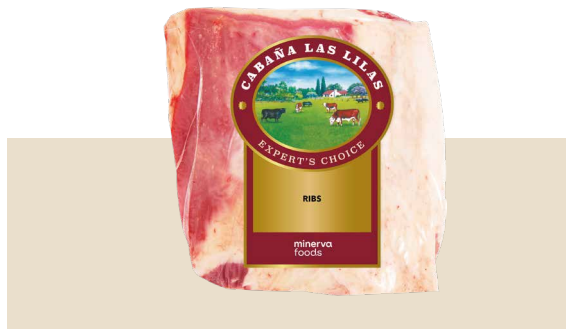
Frozen- shelf life maximum 24 months *

* Country specification

Available on:



RIBS



Box - +/- 15kg/ 33lb



Frozen- shelf life maximum 24 months *

* Country specification

Available on:



ALLOW YOURSELF TO BE UNIQUE

minerva
foods



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:



ALLOW YOURSELF TO BE UNIQUE

minerva
foods

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.

minerva
foods

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	>205 kg / 451 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.

minerva
foods

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

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

minerva
foods

ESTÂNCIA 92

BRISKET



Box - +/- 30kg / 66lb



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
EMPAK

CHUCK EYE ROLL



Box - +/- 30kg / 66lb



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
EMPAK

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

minerva
foods

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:

ESTÂNCIA 92

ESTÂNCIA 92
ANGUS

ESTÂNCIA 92
ORGANIC

ESTÂNCIA 92
ZERO CARBON
100% BEEF

COWBOY STEAK



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 3 to 4 months *

* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92
ANGUS

ESTÂNCIA 92
ORGANIC

ESTÂNCIA 92
ZERO CARBON
100% BEEF

DENVER STEAK



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 3 to 4 months *

* Country specification

Available on:

ESTÂNCIA 92

ESTÂNCIA 92
ANGUS

ESTÂNCIA 92
ORGANIC

ESTÂNCIA 92
ZERO CARBON
100% BEEF

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

minerva
foods

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
IMPACT

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

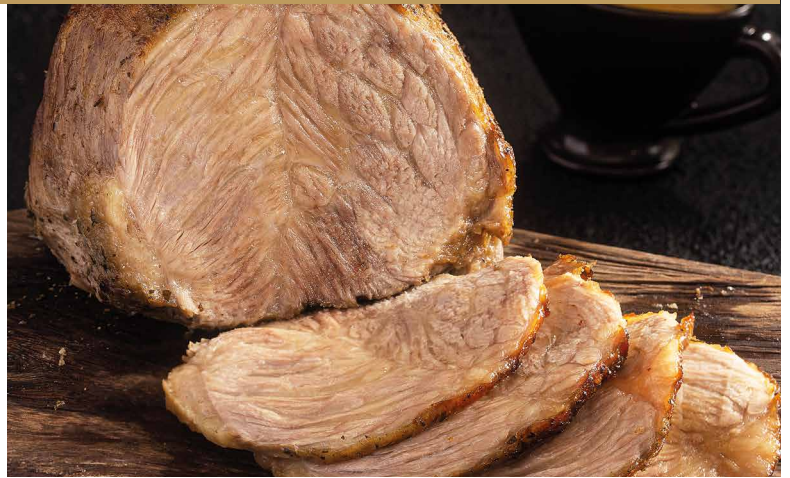
ESTÂNCIA 92
ZERO CARBON
IMPACT

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

minerva
foods

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
FOOTPRINT

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
FOOTPRINT

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

minerva
foods

RUMP CAP



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

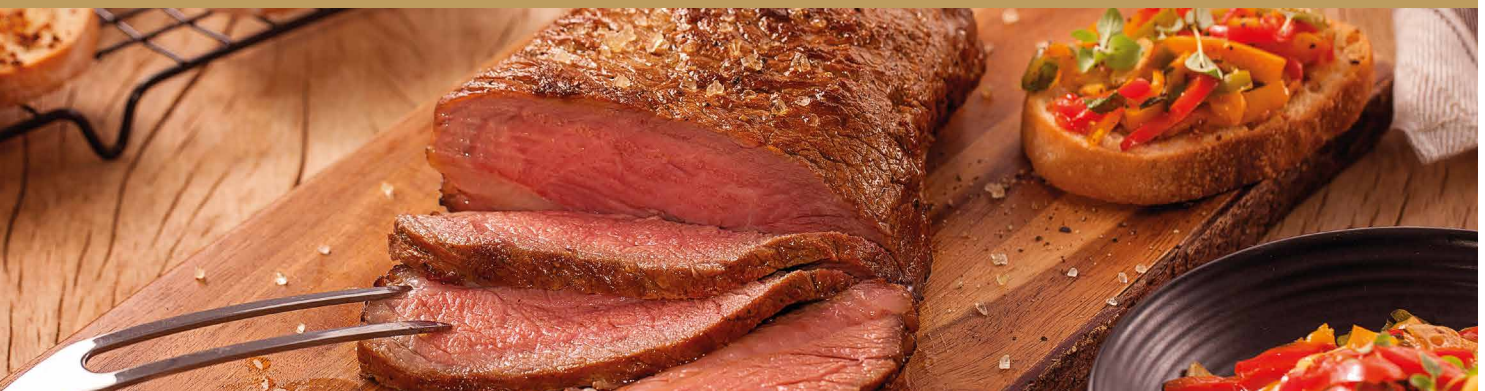
ESTÂNCIA 92

ESTÂNCIA 92
ANGUS

ESTÂNCIA 92
ORGANIC

ESTÂNCIA 92
ZERO CARBON
FARM

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
FARM

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

minerva
foods

SHOULDER HEART



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
IMPACT

SHOULDER STEAK



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
IMPACT

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

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foods

ESTÂNCIA 92

FLAT / SILVERSIDE



Box - +/- 30kg / 66lb



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
IMPACT

STRIPLOIN



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
IMPACT

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

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foods

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
IMPACT

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
IMPACT

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

minerva
foods

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

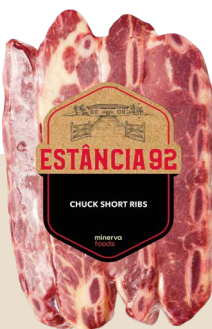
ESTÂNCIA 92
ORGANIC

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


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

minerva
foods

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 *

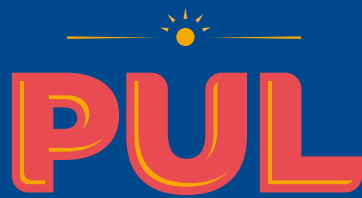
* Country specification

Available on:



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

minerva
foods



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.

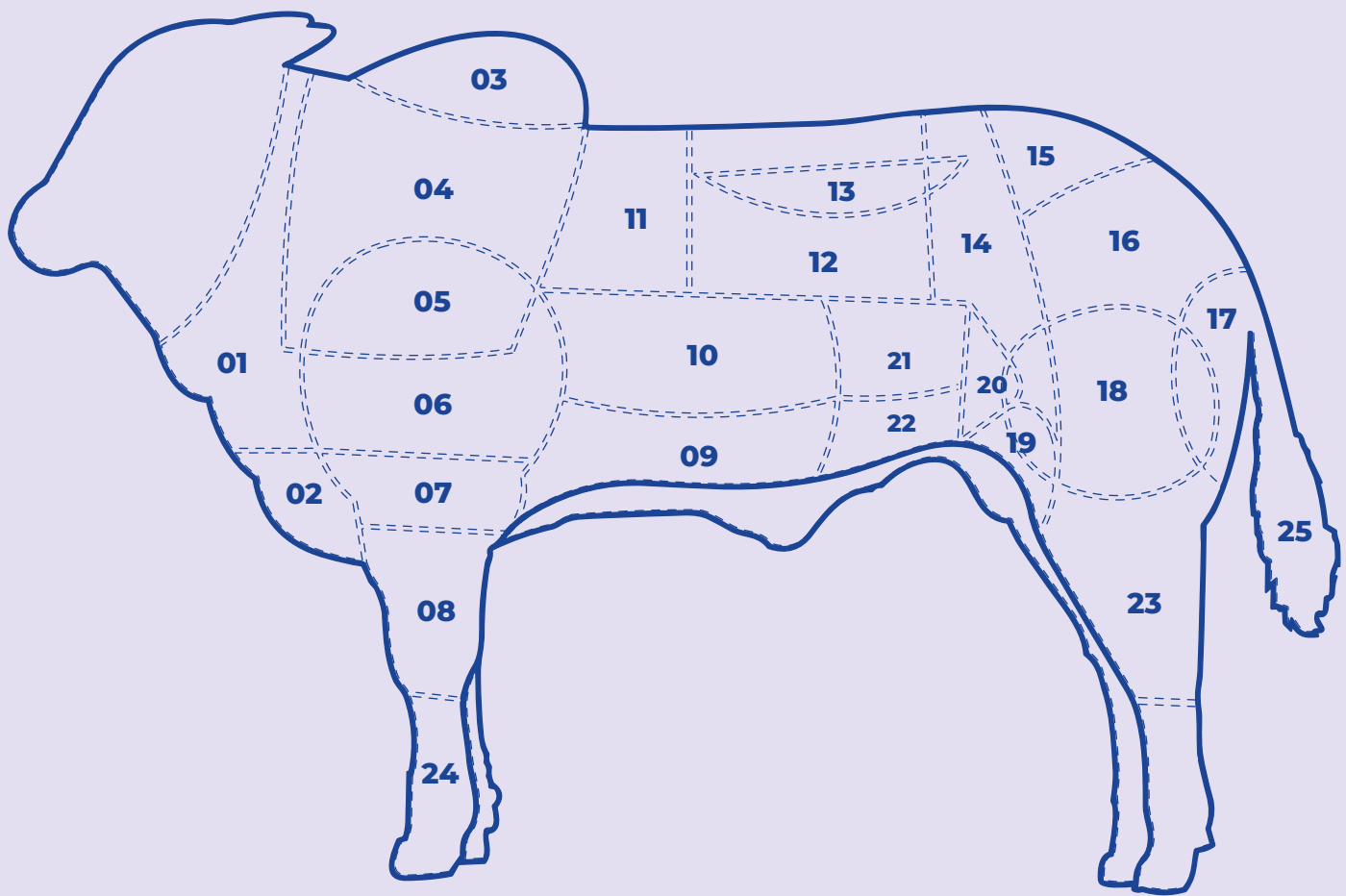
Our diverse product portfolio can be offered with different certifications:



The best choice, always.

minerva
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



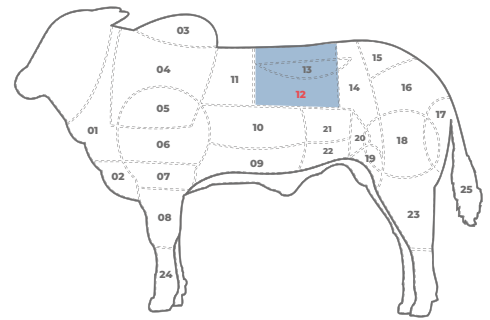
STRIPLOIN SCAN TRIM CHAIN ON BELLY CHAIN OFF



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



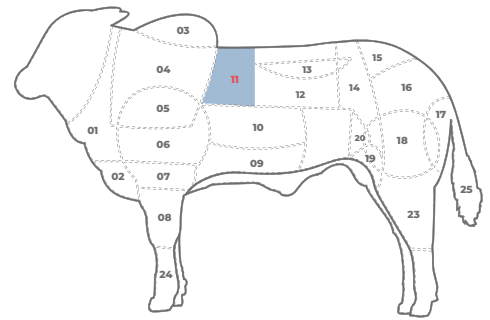
CAP OF RIBEYE



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)



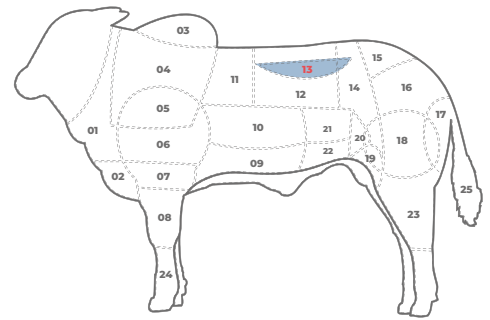
HEAD OF TENDERLOIN RED



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



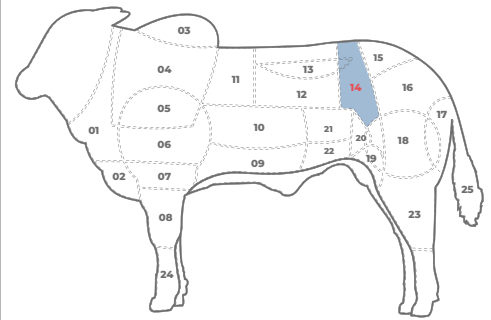
RUMP RED CORK OFF



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



Conservation

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

* Country specification

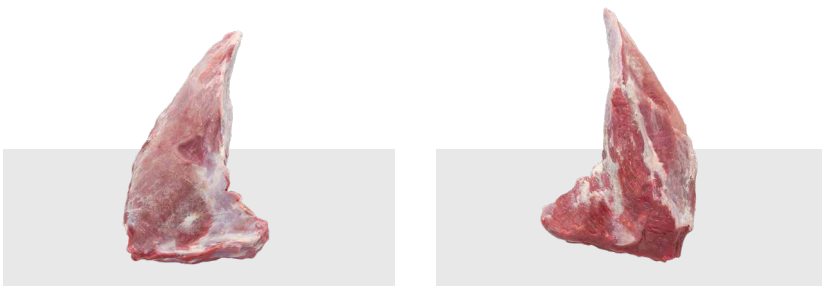
HINDQUARTER CUTS

RUMP TAIL

RUMP TAIL FAT ON MEMBRANE ON



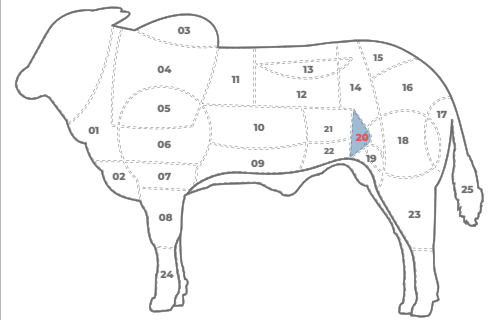
RUMP TAIL SCAN TRIM



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 *



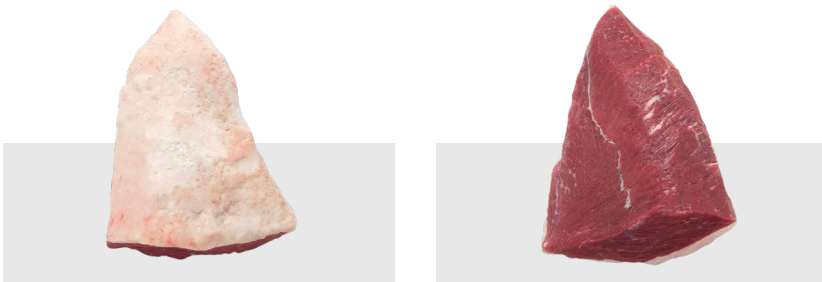
Chilled- shelf life maximum 4 months *

* Country specification

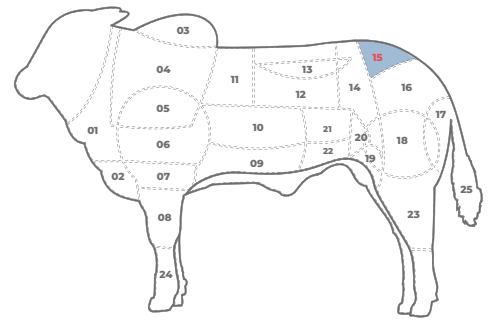
HINDQUARTER CUTS

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

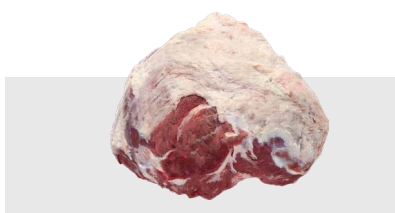
Available on:



HINDQUARTER CUTS

TOPSIDE

TOPSIDE CAP ON FAT ON MEMBRANE ON PEAR ON



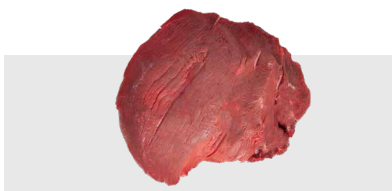
TOPSIDE CAP ON SCAN TRIM PEAR ON



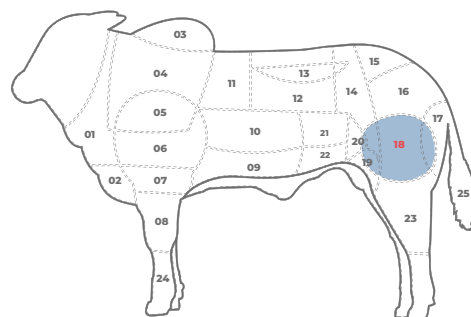
TOPSIDE CAP OFF SCAN TRIM PEAR ON



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



Fry



Roast



Boiled

Conservation

Box - +/- 30 kg/ 66lb

Frozen- shelf life maximum 24 months *

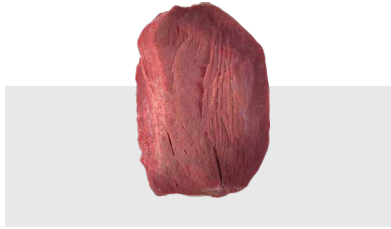
Chilled- shelf life maximum 4 months *

* Country specification

HINDQUARTER CUTS

TOPSIDE

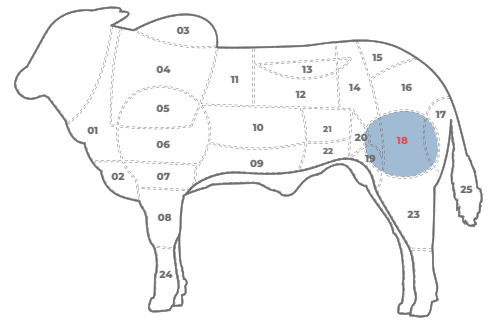
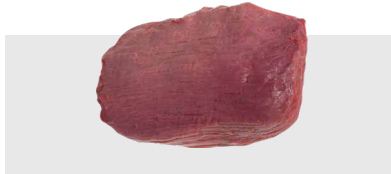
TOPSIDE CAP OFF BABY TOP OFF (VERO BINDEN)



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

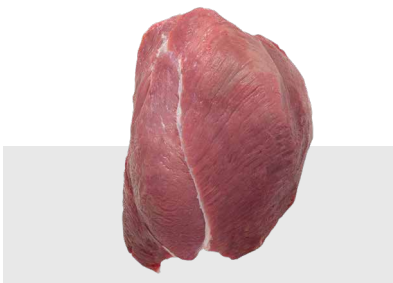
KNUCKLE CAP ON



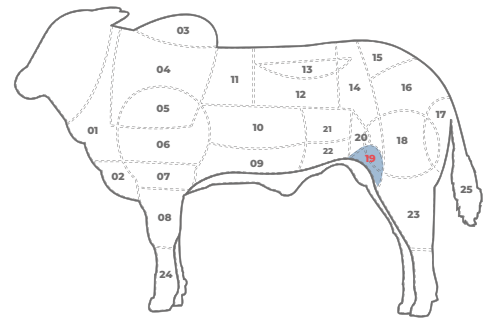
KNUCKLE SCAN TRIM



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



Fry



Roast

Conservation



Box - +/- 30 kg/ 66lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

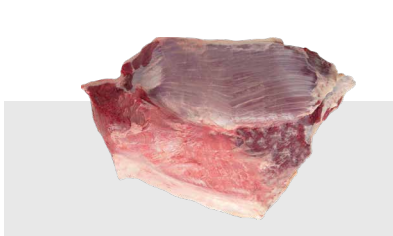
HINDQUARTER CUTS

FLAT WITH EYEROUND

FULL SILVERSIDE FAT ON WITH GOLDEN COIN W/O TENDON



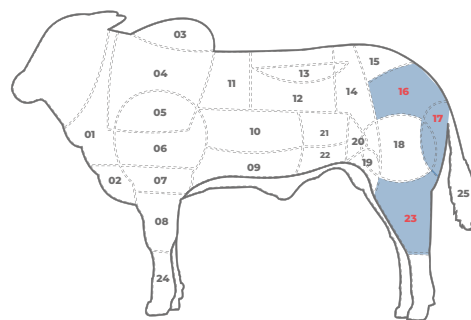
FLAT WITH EYEROUND FAT ON



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 *



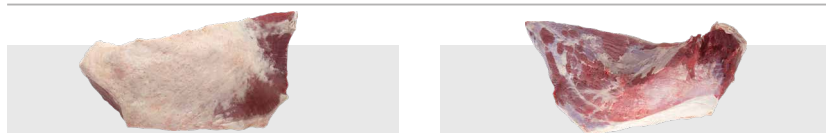
Chilled- shelf life maximum 4 months *

* Country specification

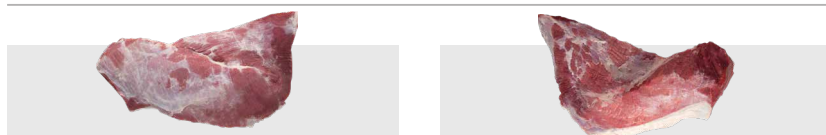
HINDQUARTER CUTS

FLAT

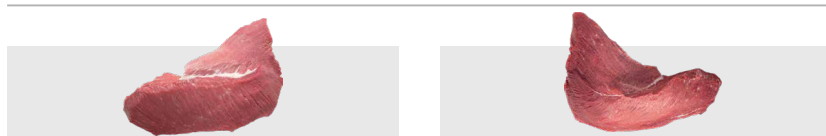
FLAT FAT ON NERVE ON MEMBRANE ON



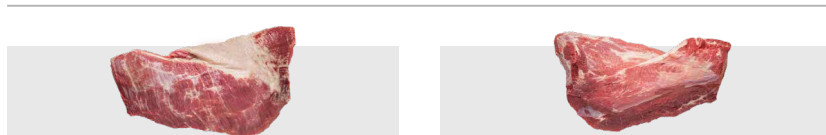
FLAT SCAN TRIM NERVE ON



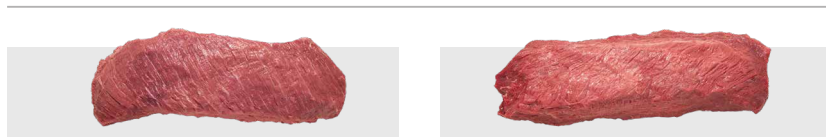
FLAT RED



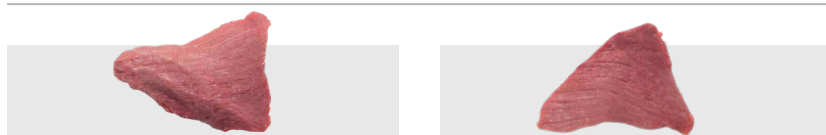
FLAT RED WITH NATURAL FAT IN THE BUTTERFLY



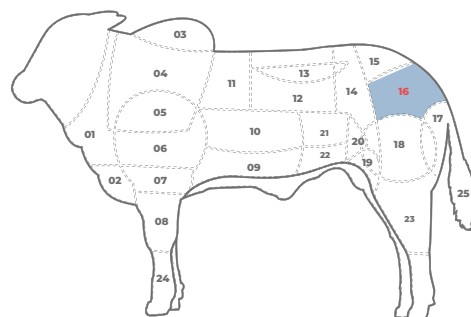
FLAT RED WITHOUT BUTTERFLY



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 *



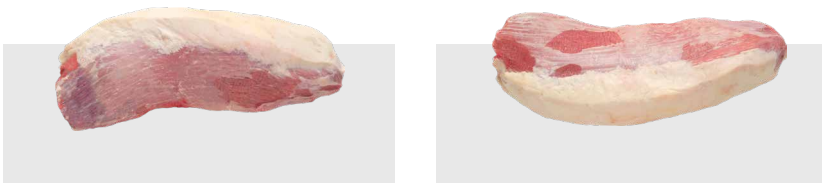
Chilled- shelf life maximum 4 months *

* Country specification

HINDQUARTER CUTS

EYEROUND

EYEROUND FAT ON MEMBRANE ON



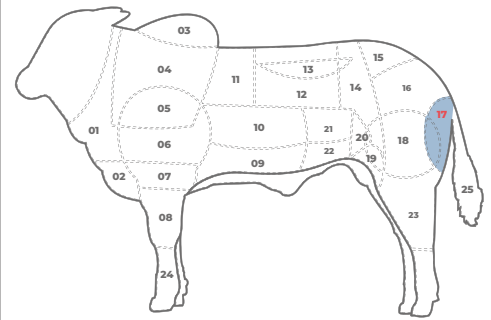
EYEROUND SCAN TRIM



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 *



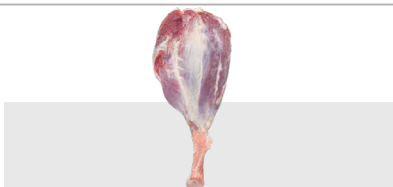
Chilled- shelf life maximum 4 months *

* 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



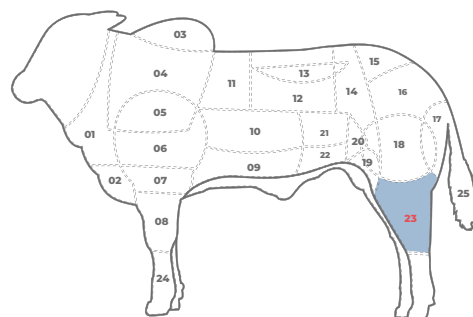
HEEL MUSCLE RED WITHOUT GOLDEN COIN



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

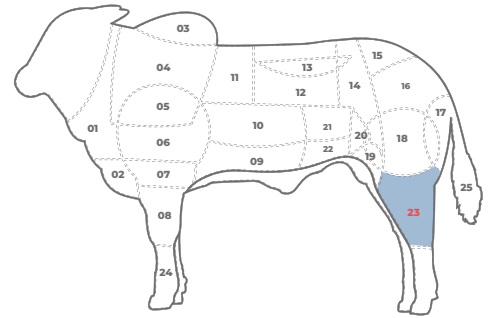
HINDQUARTER CUTS

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



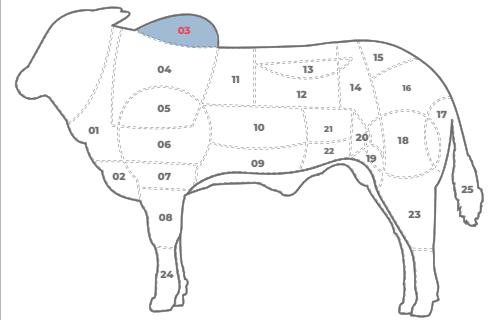
HUMP "A"



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



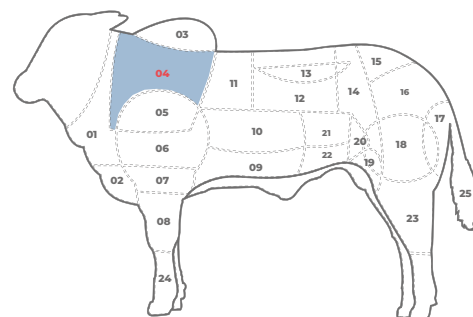
CHUCK ROLL



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



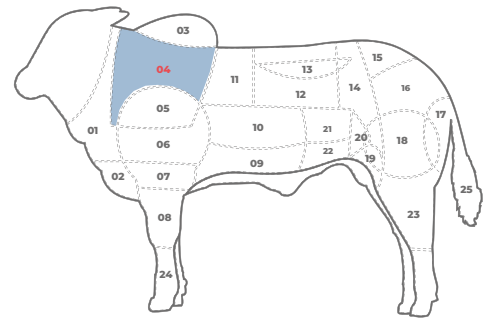
CHUCK – HUACHALOMO SCAN TRIM



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



Roast



Boiled

Conservation



Box - +/- 30 kg/ 66lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

FOREQUARTER CUTS

NECK

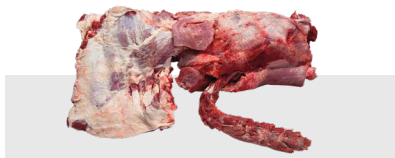
NECK LARGE WITH CHUCK RIBS



NECK LARGE



NECK WITH CHUCK RIBS



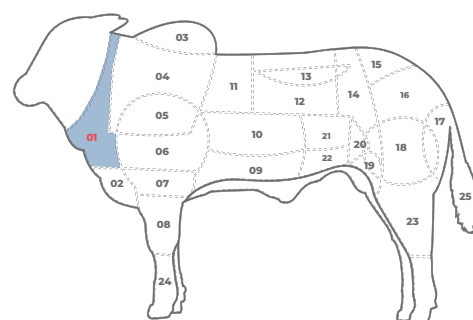
NECK SCAN TRIM



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



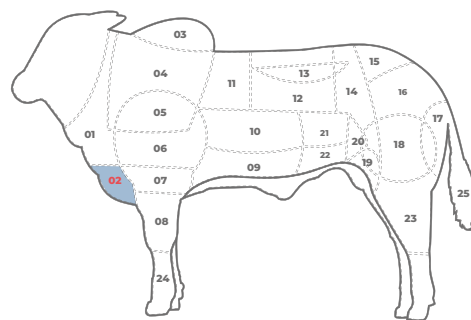
BRISKET DECKLE OFF SCAN TRIM



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



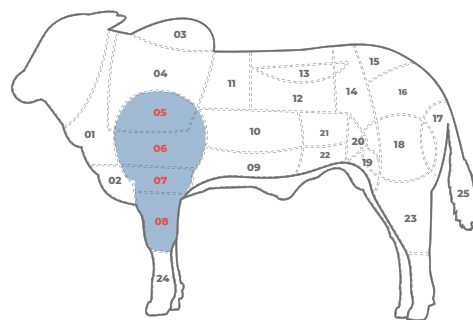
SHOULDER W/O SHIN AND CHUCK TENDER FAT ON



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

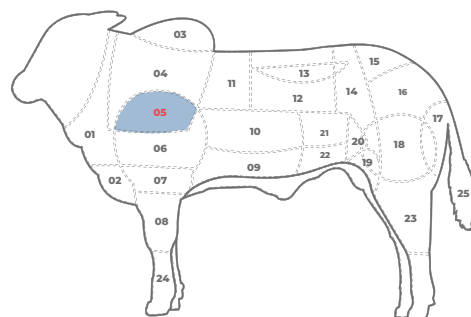
FOREQUARTER CUTS

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



Barbecue



Roast



Boiled

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



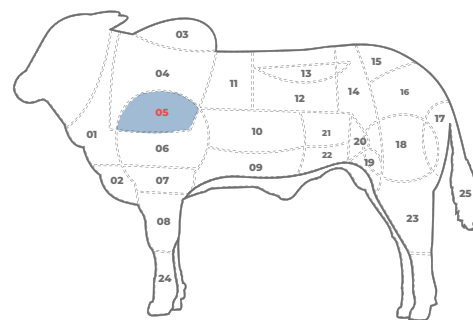
SHOULDER CLOD W/O AUXILIARY MUSCLE RED



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



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



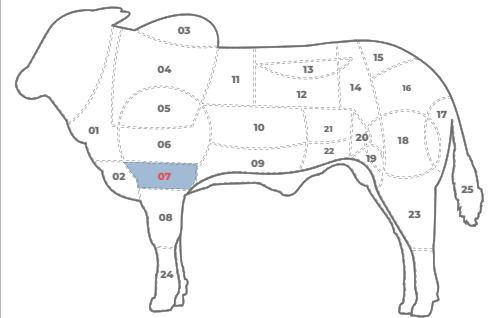
CHUCK TENDER SCAN TRIM



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



Roast



Boiled

Conservation



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

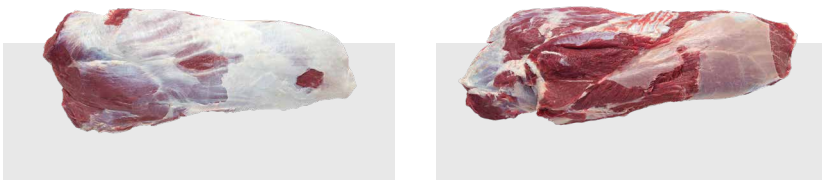
FOREQUARTER CUTS

OYSTER BLADE

OYSTER BLADE FAT ON



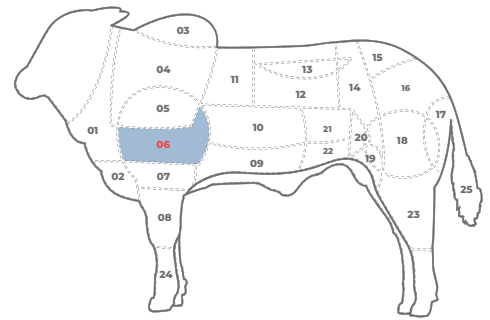
OYSTER BLADE SCAN TRIM



OYSTER BLADE RED



Available on:



Oysten 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



Roast



Boiled

Conservation



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

FOREQUARTER CUTS

SHIN

SHIN WITH TENDON



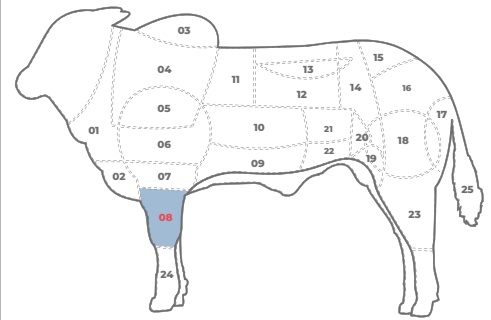
SHIN WITHOUT TENDON



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



Fry



Roast



Boiled

Conservation



Box - +/- 15kg / 33lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

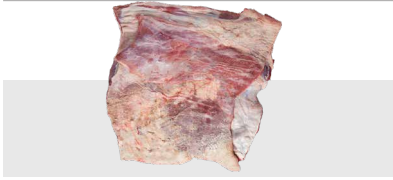
FLANK

FLANK - BONELESS

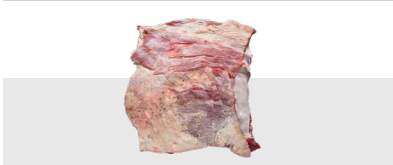
FLANK WITH THIN FLANK AND FLANK STEAK



FLANK



FLANK WITHOUT INSIDE SKIRT



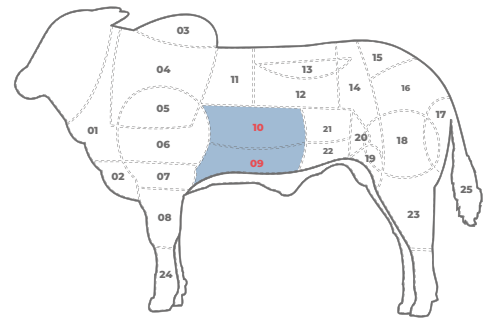
NAVEL END BRISKET



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



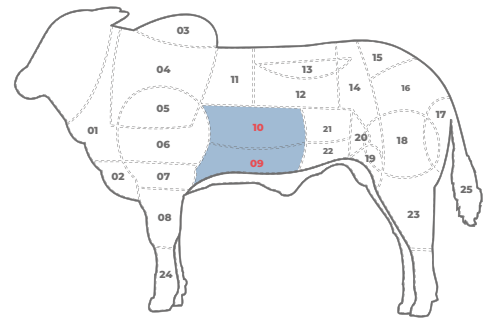
SUPER PLATE



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



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



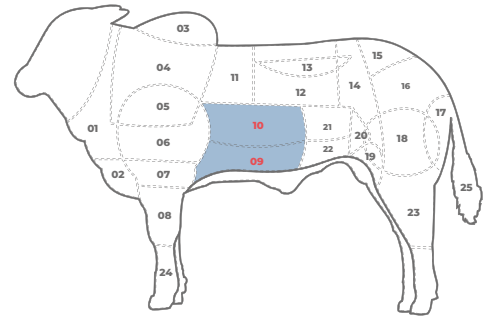
SHORT RIBS (STRIPS)



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



Barbecue



Roast



Boiled

Conservation



Box - +/- 30 kg/ 66lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:



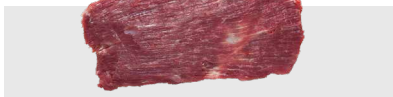
FLANK

THIN FLANK AND FLANK STEAK

FLANK STEAK SCAN TRIM



FLANK STEAK RED



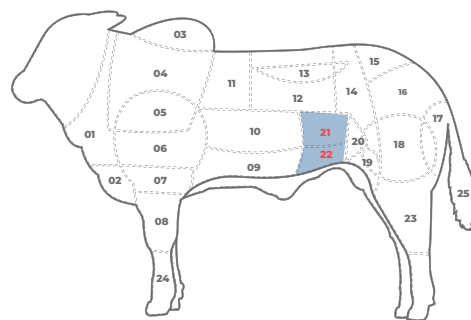
THIN FLANK FAT ON MEMBRANE ON



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:

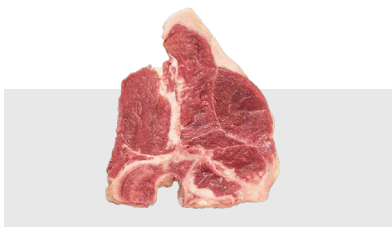


RAW MEAT

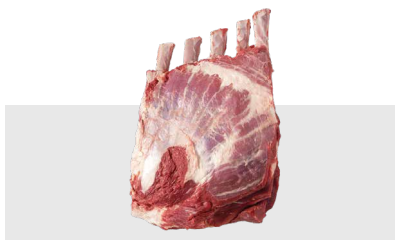
T-BONE



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:



The best choice, always.

minerva
foods

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



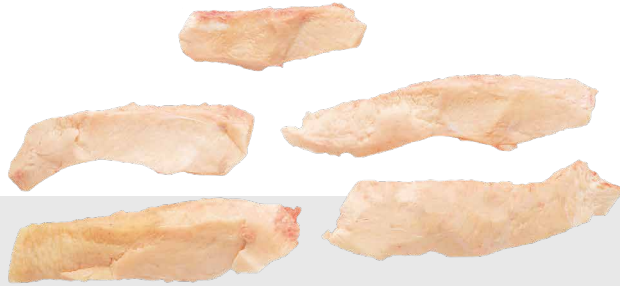
FÊMUR



Industrial Cuts

BONELESS

BRISKET FAT



SINEWS



SHOULDER CARTILAGE



ACHILES TENDON (HEEL MUSCLE)



Industrial Cuts

OFFALS

STOMACH

ABOMASUM COOKED



ABOMASUM BLEACHED



TRIPE GREEN WITHOUT HONEYCOMB



TRIPE NATURAL WITH HONEYCOMB



TRIPE NATURAL COOKED WITHOUT HONEYCOMB



TRIPE BLEACHED WITHOUT HONEYCOMB



OMASUM NATURAL COOKED



OMASUM BLEACHED



HONEYCOMB NATURAL COOKED



HONEYCOMB BLEACHED



Industrial Cuts

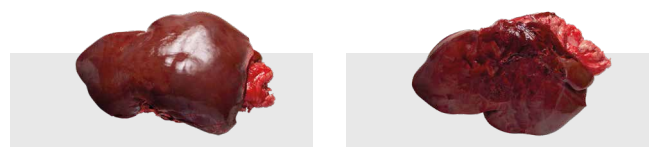
OFFALS

OFFALS RED - PRODUCTS

LIVER WITH FAT AND MEMBRANE



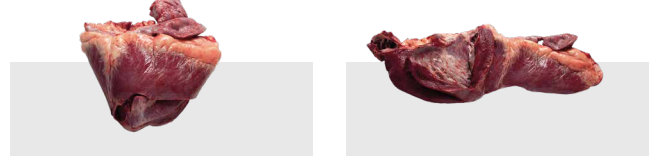
LIVER WITH FAT WITHOUT MEMBRANE



LIVER WITHOUT FAT AND MEMBRANE



HEART



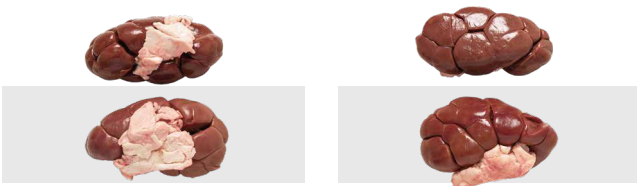
HEART CROWN OFF



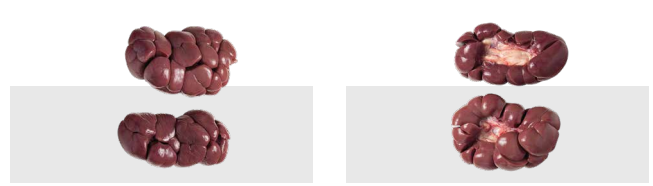
LUNG



KIDNEY WITH FAT



KIDNEY WITHOUT FAT



SPLEEN

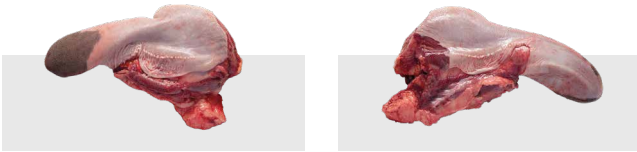


Industrial Cuts

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

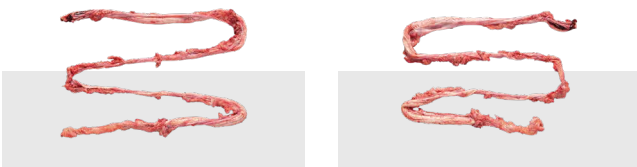
GLOTE



PADDYWACK



SPINAL CORD



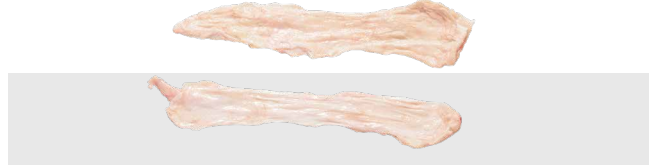
FLANK MEMBRANE



DIAPHRAGM MEMBRANE



KNUCKLE MEMBRANE



BRAIN



LIPS



TESTICLE



SWEETBREAD HEART



Industrial Cuts

OFFALS

OTHER OFFALS

TRAQUEA



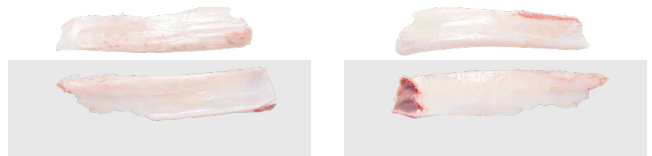
PIZZLE



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



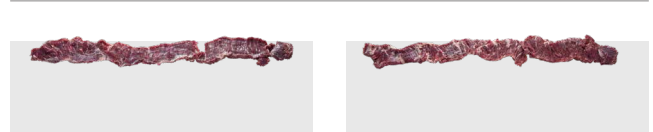
HEAD MEAT



THICK SKIRT



THIN SKIRT



CHEEK BEEF CLOSED



CHEEK BEEF OPEN



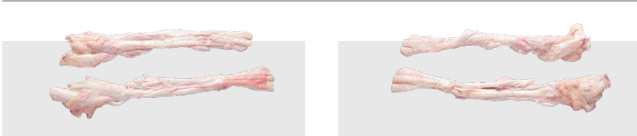
TENDON FOREQUARTER



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.





minerva
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

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

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



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

Available on:



minerva
foods

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:



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

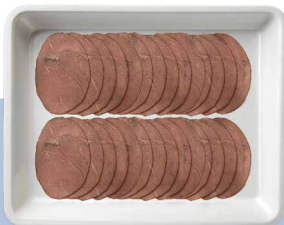
 Frozen -18°C

BEEF

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:



minerva
foods

Conservation

 Frozen -18°C

PORK

SLICED HAM



COOKED HAM SQUARES



SLICED ROASTED BACON



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.

Available on:



minerva
foods

Conservation

 Frozen -18°C

MEAT WITH SAUCE

CHICKEN WITH SAUCE



GROUND BEEF WITH SAUCE



SHREDDED BEEF WITH SAUCE



CHARACTERISTICS



Products with sauce incorporated into the recipe.



Ready to serve.

Available on:



minerva
foods

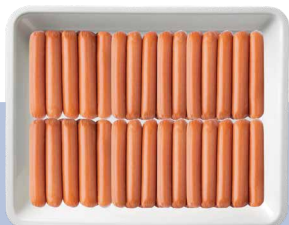
Conservation



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:

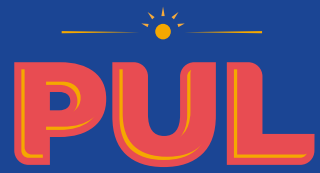


minerva
foods

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

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

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

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

CHICKEN

SEASONED WHOLE CHICKEN BREAST



CHICKEN STRIPS



DICED CHICKEN



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

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.

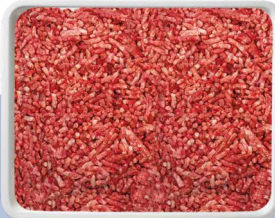
Conservation



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



minerva
foods

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.



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:

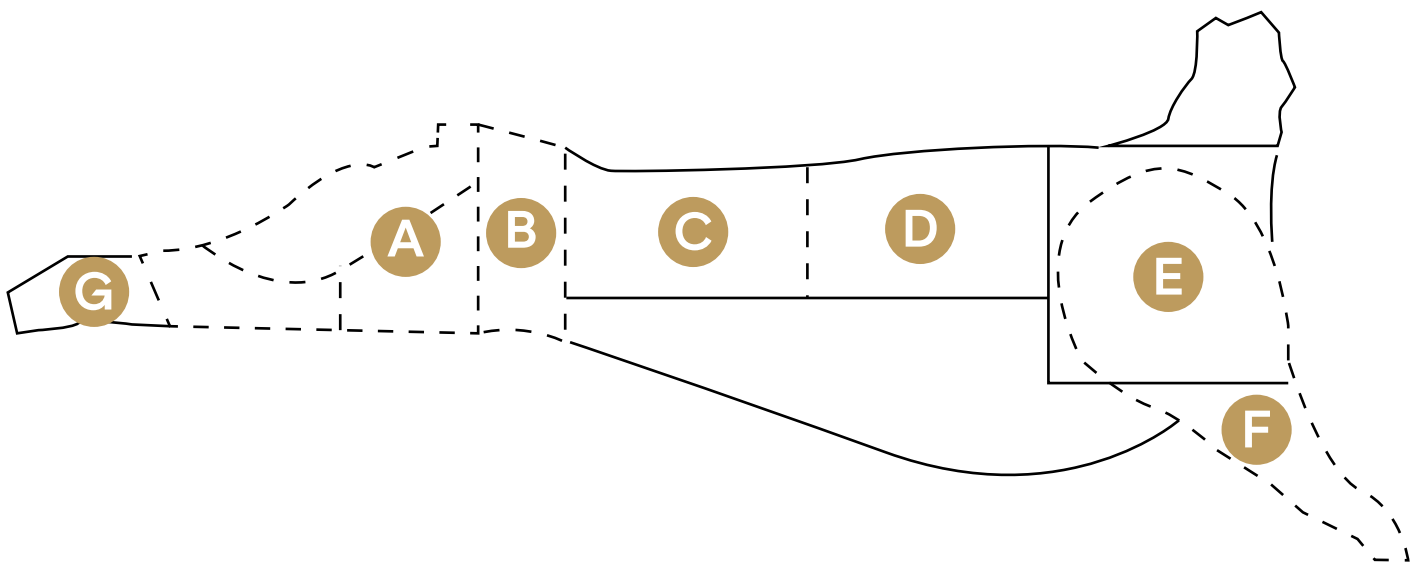
Available in traditional and specialty cuts, perfect for fine dining and everyday use.

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

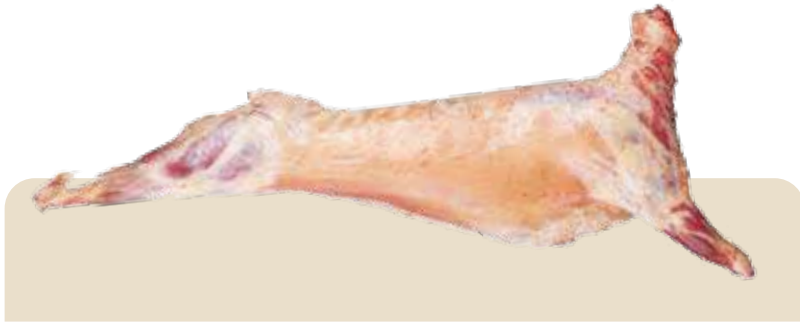
Cuts

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

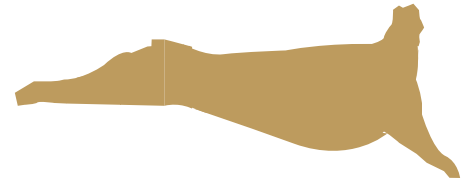
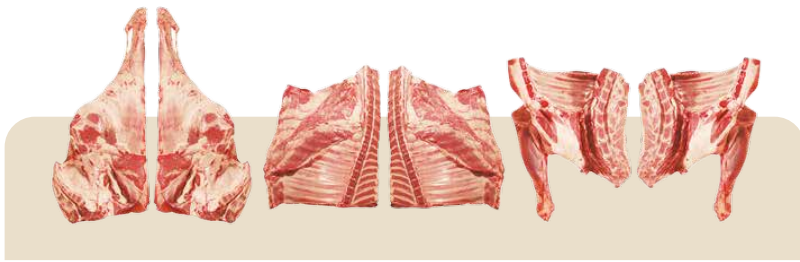
Industrial cuts

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.

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

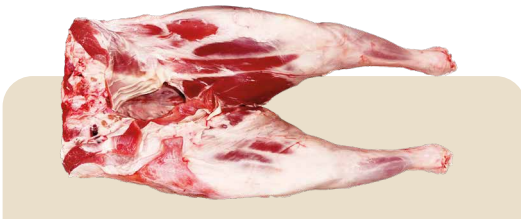
PATAGONIA
Lamb Meat

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Lamb

LEG CUTS

PAIR



LONG CUT (FULL BONE IN TIPPED)



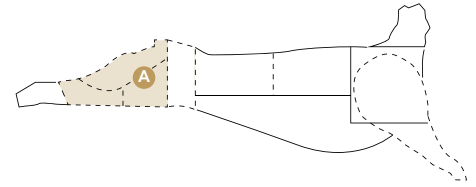
CKT AB IN - CHUMP ON / SHANK OFF



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

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



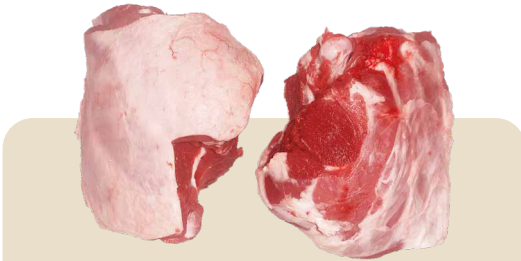
Chilled- shelf life maximum 4 months *

* Country specification

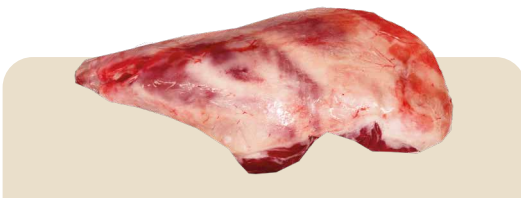
Lamb

LEG CUTS

CENTRE CUT



ABO - CHUMP ON / SHANK ON



FBO - CHUMP ON / SHANK OFF



EASY CARVE

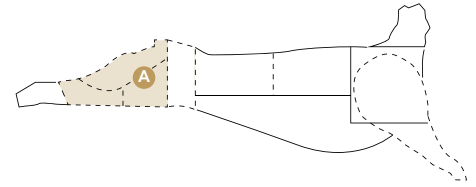


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PATAGONIA
Lamb Meat



Leg

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Preparation method



Fry



Barbecue



Roast

Conservation



Box + - 22kg/49lb



Frozen - shelf life maximum 24 months *



Chilled - shelf life maximum 4 months *

* Country specification

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Lamb

LEG CUTS

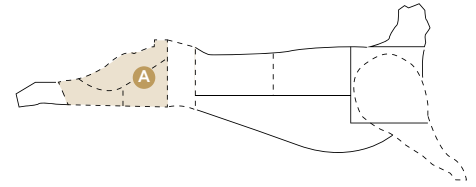
BONELESS CHUMP ON SHANK OFF



BONELESS - CHUMP OFF / SHANK OFF



BONELESS CHUMP OFF /SHANK OFF NETTED



Leg

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Preparation method



Fry



Barbecue



Roast

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

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PREMIUM LAMB

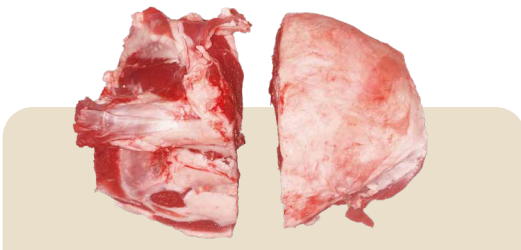
PATAGONIA
Lamb Meat

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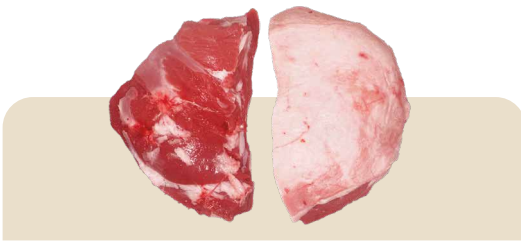
Lamb

CHUMP

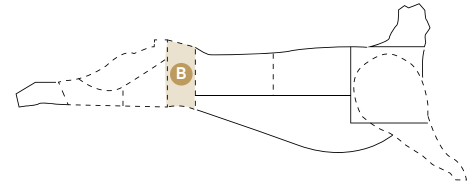
CAP ON - BONE IN



RUMP - CAP ON



RUMP - CAP OFF/DENUDED



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

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

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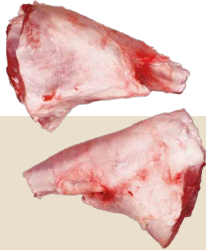
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Lamb

HINDSHANK

NO SET WEIGHT

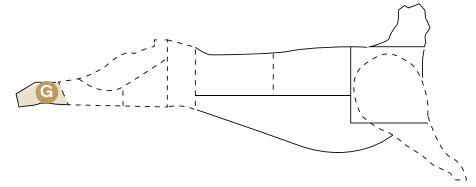


UNDER 20OZ (<570GMS)
OVER 20 OZ (>570GMS)

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



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

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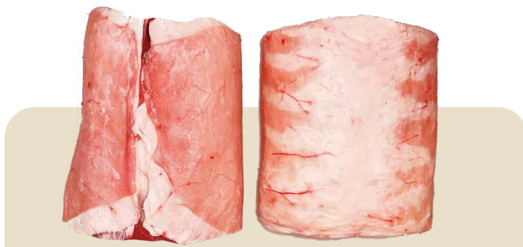
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Lamb Meat

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Lamb

LOIN CUTS

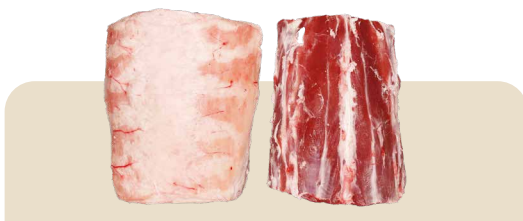
SHORTLOIN 3" INCHES



SHORTLOIN 1" INCHES



TAIL OFF



TAIL OFF - CAP OFF

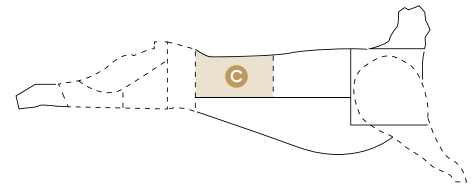


Available on:

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PATAGONIA
Lamb Meat



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

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

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foods

Lamb

LOIN CUTS

SHORT LOIN - SPLIT



EYE OF SHORTLOIN SS/ON



EYE OF SHORTLOIN SS/OFF



TENDERLOIN

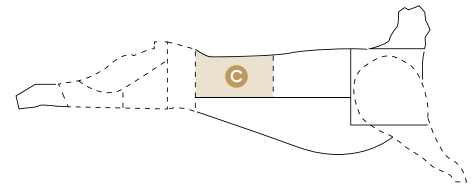


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Lamb Meat



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Preparation method



Fry



Barbecue



Roast

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

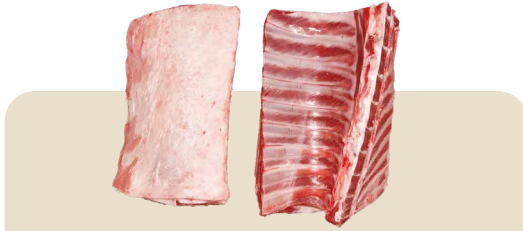
* Country specification

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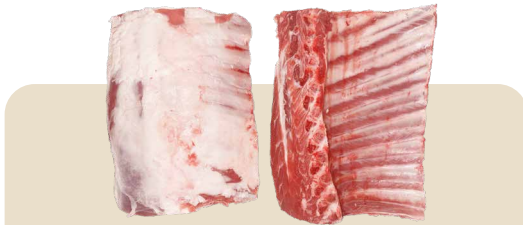
Lamb

RACK CUTS

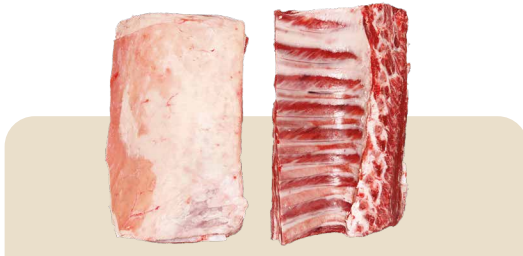
STANDARD - 8 RIBS



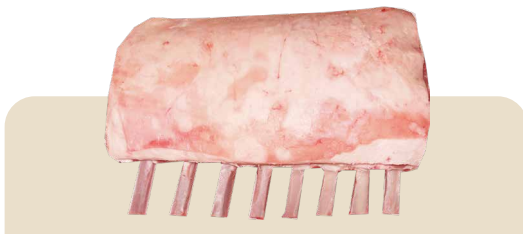
STANDARD CAP OFF - RACK



CFO - RACK



CAP ON FRENCHED

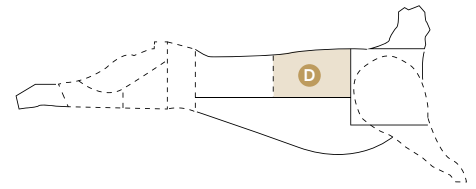


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PATAGONIA
Lamb Meat



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

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foods

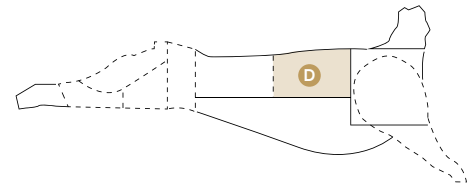
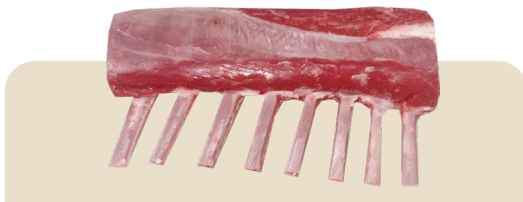
Lamb

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

Available on:

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PATAGONIA
Lamb Meat

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

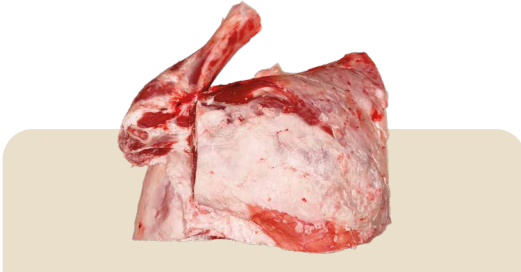
* Country specification

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foods

Lamb

SHOULDER CUTS

FULL FOREQUARTER



SQUARE CUT



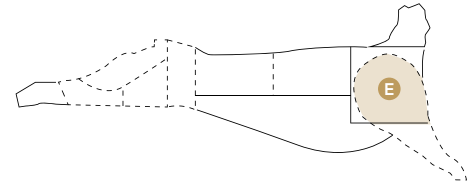
SHOULDER MEAT 85 CL



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



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



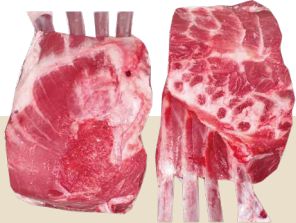
Chilled- shelf life maximum 4 months *

* Country specification

Lamb

SHOULDER CUTS

SHOULDER RACK - FRENCHED



SQUARE CUT - FULL BONELESS



OYSTER BONELESS



OYSTER BONE IN - SHANK ON

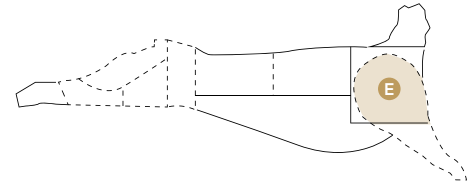


Available on:

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PATAGONIA
Lamb Meat



Shoulder cuts

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Preparation method



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

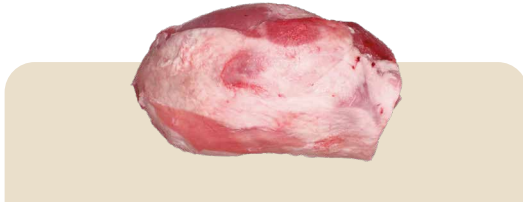
* Country specification

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Lamb

SHOULDER CUTS

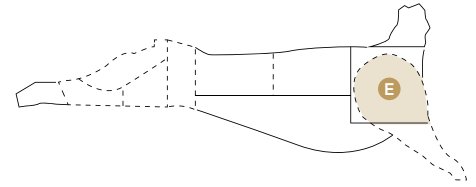
OYSTER BONE IN - SHANK OFF



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



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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PATAGONIA
Lamb Meat

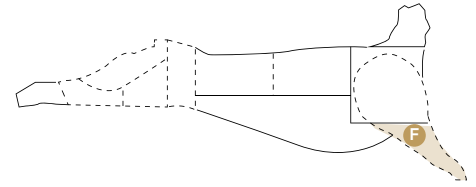
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Lamb

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



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

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Industrial Cuts

COMMODITY

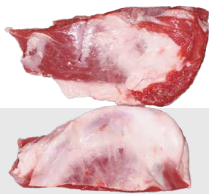
BODY FAT



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



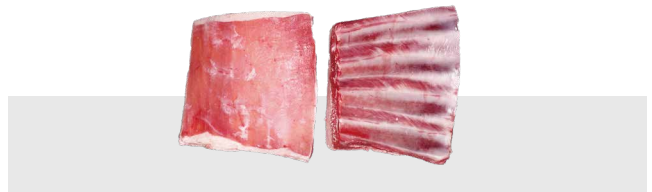
TWO PIECES



BREAST PIECE



SPARE RIB - CAP ON



Conservation



Box + - 27kg/60lb



Frozen- shelf life maximum 24 months *Country specification

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