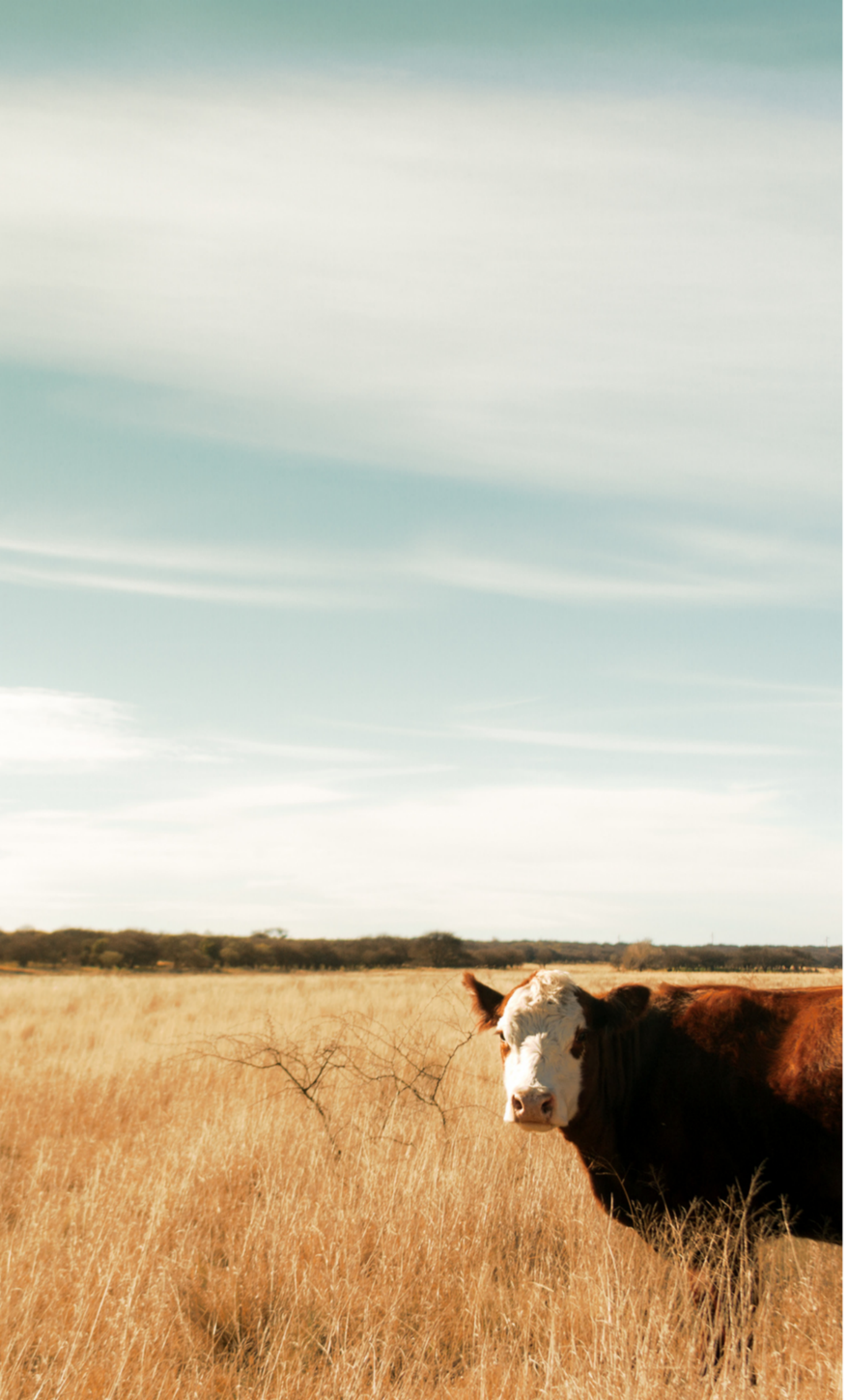
SolentiGlobal
Food and Beverages Trading LLC

BEEF CATALOG





About the Cattle

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

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

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



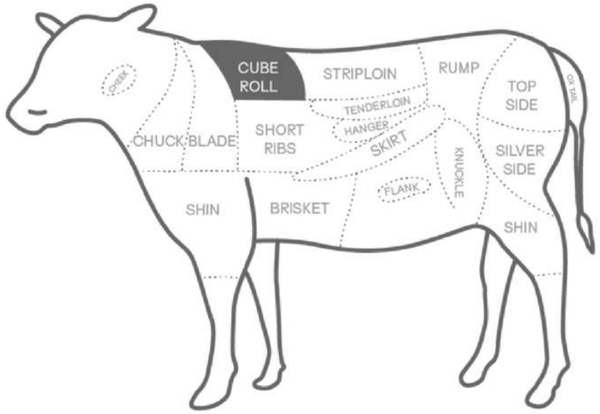
About the Beef

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





Cube Roll



Raw Material	Young steer, chilled boneless beef, + 2.5kg
Quarter	Hindquarter cuts
Shelflife	120 days
Storage Condition	Cooled -1° C / +2° C
Pack Size	590 x 250 x 145 mm



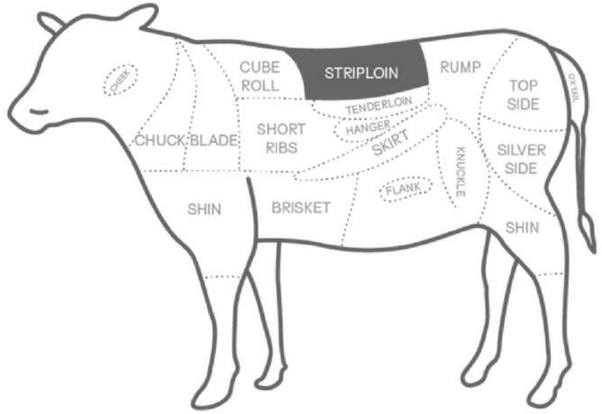






Striploin

Chain Off



Raw Material	Young steer, chilled boneless beef, 4/5 kg
Quarter	Hindquarter cuts
Shelflife	120 days
Storage Condition	Cooled -1° C / +2° C
Pack Size	590 x 250 x 145 mm



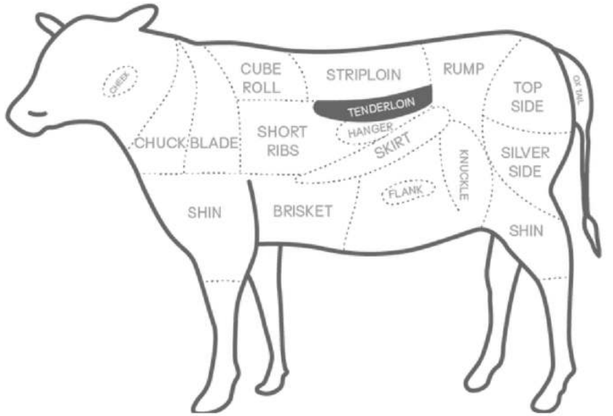






Tenderloin

Chain Off



Raw Material	Young steer, chilled boneless beef
Quarter	Hindquarter cuts
Shelflife	120 days
Storage Condition	Cooled -1° C / +2° C
Pack Size	590 x 250 x 145 mm

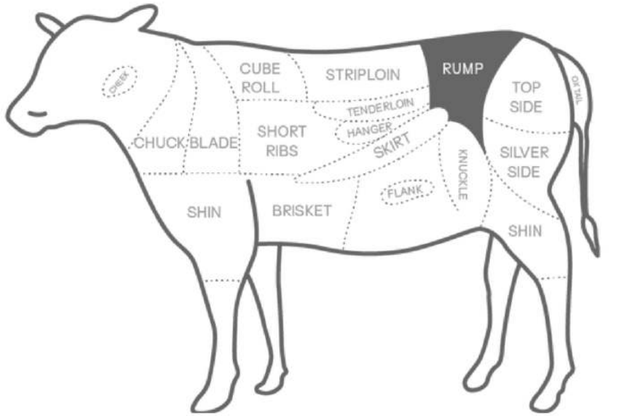








Heart of Rump



Raw Material	Young steer, chilled boneless beef
Quarter	Hindquarter cuts
Shelflife	120 days
Storage Condition	Cooled -1° C / +2° C
Pack Size	590 x 250 x 145 mm

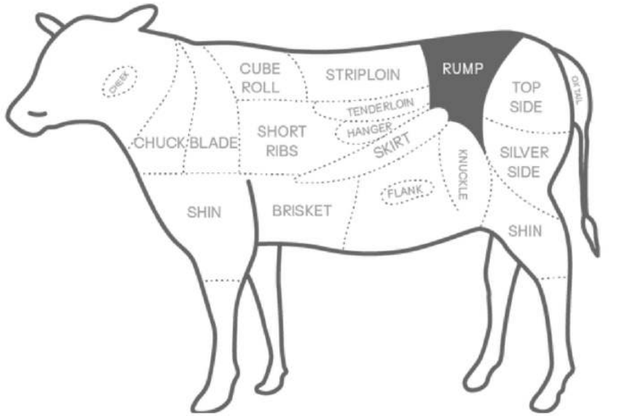








Cap of Rump



Raw Material	Young steer, chilled boneless beef
Quarter	Hindquarter cuts
Shelflife	120 days
Storage Condition	Cooled -1° C / +2° C
Pack Size	590 x 250 x 145 mm



