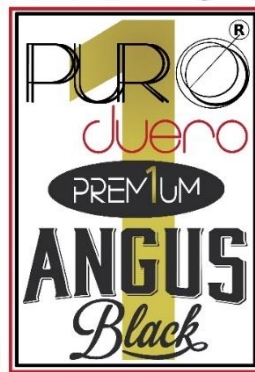
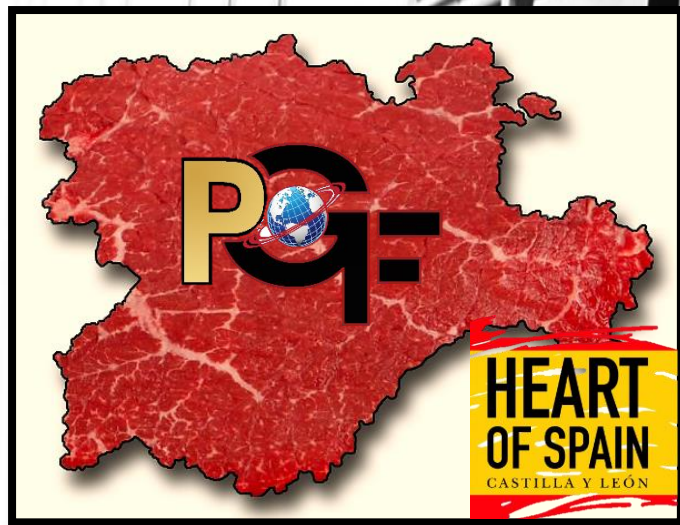




PARRO GLOBAL FOOD





Premium Spanish Beef

THE BEST CATTLE DIRECTLY FROM OUR FARMERS





Premium Spanish Beef

THE BEST FACILITIES TO SLAUGHTER THE CATTLE





PARRO GLOBAL FOOD

Premium Spanish Beef

INSTALACIONES-FACILITIES-INSTALLATIONS





Beef
TOPSIDE CAP ON
RINDER OBERSCHALEN
TRANCHE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef Topside cap on,						Cutting plant
Level of fat	90/10 VL. Max 5mm outside						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	5+/7+/10+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





PARRO GLOBAL FOOD

Beef

**TOPSIDE CAP OFF PAD
RINDER OBERSCHALEN OHNE DECKEL ENTVLIEST
COEUR DE TRANCHE DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef Topside cap off, fat off and skin off.						Cutting plant
Level of fat	100% red meat						Cutting plant
COLOR	Red, typical of fatless beef meat						Cutting plant
CALIBRATION	-2/2+/3+/4+/5+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
RUMP "D CUT" CAP ON
RINDER HÜFTE
RUMSTEAK DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef rump without tail, cap on, fat on.						Cutting plant
Level of fat	Red, typical of beef meat, white or yellow fat.						Cutting plant
COLOR	Red, typical of fatless Beef meat						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

HEART OF RUMP PAD
RINDER HÜFTE ENTVLIEST
COEUR DE RUMSTEAK PAD DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef rump without tail, cap off, fat off and skin off.						Cutting plant
Level of fat	100% red meat						Cutting plant
COLOR	Red, typical of fatless Beef meat						Cutting plant
CALIBRATION	-2/2+/2,5+/3+/3,5+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
SILVERSIDE
RINDER UNTERSCHALE
SEMELLE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Full Silverside without eyeround						Cutting plant
Level of fat	90/10 VL. Max 5mm outside						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
SILVERSIDE PAD
RINDER UNTERSCHALE ENTVLIEST
SEMELLE PAD DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Full Silverside, fat off and skin off.						Cutting plant
Level of fat	100% red meat						Cutting plant
COLOR	Red, typical of fatless Beef meat						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
EYE ROUND
RINDER SEEMERROLLE
ROND DE GÎTE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Eyeround, fat in and skin in.						Cutting plant
Level of fat	90/10 VL. Max 5mm outside						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	1,3+/1,7+/2,2+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

**EYE ROUND PAD
RINDER SEEMERROLLE ENTVLIEST
ROND DE GÎTE PAD DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Eye round, fat off and skin off.						Cutting plant
Level of fat	100% red meat						Cutting plant
COLOR	Red, typical of fatless Beef meat						Cutting plant
CALIBRATION	0,6+/0,9+/1,2+/1,5+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
KNUCKEL
RINDER KUGEL
TRANCHE GRASSE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Knuckle						Cutting plant
Level of fat	90/10 VL. Max 3mm outside						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	4-/4+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

KNUCKEL PAD
RINDER KUGEL ENTVLIEST
TRANCHE GRASSE PAD DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Knuckle, fat off and skin off.						Cutting plant
Level of fat	100% red meat						Cutting plant
COLOR	Red, typical of fatless Beef meat						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
CAP OF RUMP
RINDER TAFELPITZ
AIGUILLETE RUMSTEAK SP DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Cap of rump with all fat of cover						Cutting plant
Level of fat	75/25 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





PARRO GLOBAL FOOD

Beef

**TAIL OF RUMP
RINDER BÜRGUERMEISTERSTÜCK
AIGUILLETE BARONNE SP DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Tail of rump with fat of cover						Cutting plant
Level of fat	90/10 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





PARRO GLOBAL FOOD

Beef

**HEEL MUSCLE
RINDER FERSE MUSKEL
NERVEUX DE GÎTE DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Full Heel Muscle (with Golden Coin), semipad.						Cutting plant
Level of fat	85/15 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated (2-2,5 kg aprox.)						Packing plant
PACKAGED	Block+Cardboard Box . Weight Aprox 15 kg.						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





PARRO GLOBAL FOOD

Beef
SHIN/SHANK
RINDER SCHIENBEIN
JARRET DESOSSEE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Full shin and shank semipad.						Cutting plant
Level of fat	85/15 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated (1,5-2,5 kg aprox.)						Packing plant
PACKAGED	Block+Cardboard Box . Weight Aprox 15 kg.						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





PARRO GLOBAL FOOD

Beef

**PRIME RIBS
RINDER ENTRECOT OHNE KETTE
CÔTE DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef ENTRECOT 5 ribs BONE IN without cap.						Cutting plant
Level of fat	80/20 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	2,5+/3,5+/4+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
ENTRECOT
RINDER ENTRECOT OHNE KETTE
ENTRECÔTE S/C DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef ENTRECOT 5 ribs without cap.						Cutting plant
Level of fat	80/20 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	2+/2,5+/3+/3,5+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
STRIPLOIN
RINDER ROASTBEEF
FAUX FILET S/P DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef ENTRECOT 5 ribs without cap.						Cutting plant
Level of fat	80/20 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	4-/4+/3+/5+/6+/7+/8+						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





PARRO GLOBAL FOOD

Beef

**TEDERLOIN CHAIN ON-OFF
RINDER FILET OHNE KETTE
FILET S/C DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef tenderloin without chain.						Cutting plant
Level of fat	85/15 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	2/3 lb (0,9-1,35 kg) 3/4 lb (1,35-1,8 kg) 4/5 lb (1,8-2,3 kg)						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





PARRO GLOBAL FOOD

Beef

**CHILLED BONELESS BEEF CUTS PAD (R1 MEAT)
RINDER 1ER FLEISCH ENTVLIEST
MUSCLES PAD DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Little full muscles like cap of topsides, chuck tender, ... (min weight 300 g) fat off and skin off.						Cutting plant
Level of fat	100% red meat						Cutting plant
COLOR	Red, typical of fatless Beef meat						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 4-5 kg. Label per pack. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

TAIL TIP OFF
RINDER SCHWANZ
QUEUE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICACION: O/R2-3 (OTM) CLASIFICACION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Tail without tip						Cutting plant
Level of fat	10-20 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





PARRO GLOBAL FOOD

Beef

**COSTILLAR-CHURRASCO
FLANK SHORT RIBS
RINDER FLANKE
CÔTES DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Center of bone in flank without flank steaks. Short Ribs						Cutting plant
Level of fat	70/30 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
FLANK STEAK SP
RINDER FLANKE STEAK
BAVETTE FLANCHET SP DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Steak from flank, semi-fat off and skin off.						Cutting plant
Level of fat	97% red meat						Cutting plant
COLOR	Red, typical of fatless Beef meat, White fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 3/1. Label per pack. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

FLANK BIG MEDALLON PAD
RINDER FLANKE MEDALLON ENTVLIEST
BAVETTE ALOYAU PAD DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Steak from flank, semi-fat off and skin off.						Cutting plant
Level of fat	98% red meat						Cutting plant
COLOR	Red, typical of fatless Beef meat,						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 3/1. Label per pack. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	

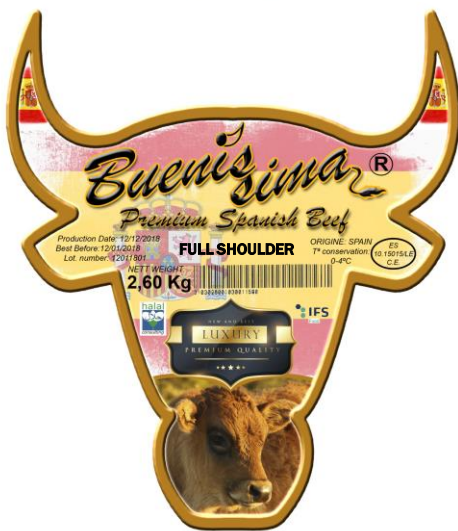




Beef
ENTRAÑA SIN PIEL
THIN SKIRT
RINDER SAUMFLEISCH
HAMPE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Thin flank skirt, skin less, half-trimmed.						Cutting plant
Level of fat	90/10 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 3/1. Label per pack. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

**FULL SHOULDER
RINDER SCHULTER
MACREUSE ENTIERE DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Full Shoulder (Heart´s Shoulder+Shoulder cover+Chuck Tender+Blade), semi-fat off.						Cutting plant
Level of fat	90% red meat, 10% fat. Aprox.						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

**HEART OF SHOULDER PAD
RINDER DICKER BUG ENTVLIEST
BOULE DE MACREUSE PAD DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef Heart of Shoulder, trimmed and fat off.						Cutting plant
Level of fat	98% red meat, 2% fat. Aprox.						Cutting plant
COLOR	Red meat, typical of fatless beefl meat						Cutting plant
CALIBRATION	1,4-1,8 kg 1,8-2,6 kg						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 15-20 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
HEART OF SHOULDER
RINDER DICKER BUG
BOULE DE MACREUSE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Heart of Shoulder.						Cutting plant
Level of fat	90% red meat, 10% fat. Aprox.						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 15-20 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
OYSTER BLADE
RINDER SCHAUFELSTÜCK
PALERON SP DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef Oyster Blade, semipad and fat of cover 5 mm aprox.						Cutting plant
Level of fat	85% red meat, 15% fat. Aprox.						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	1,4-2,6 kg						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 15-20 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

CHUCK TENDER
RINDER FALSCHES FILET
JUMEAUX SP DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Beef chuck tender, semipad and fat of cover 3 mm aprox.						Cutting plant
Level of fat	85% red meat, 15% fat. Aprox.						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	1,4-2,6 kg						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 15-20 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
CHUCK
HALS UND ZUNGENSTÜCK
CÔTE ET COLLIER DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: R/U2-3						Clasification
KIND OF CUT	Chuck without tendom (Paddywack), semi-fat off.						Cutting plant
Level of fat	Red, typical of beef meat, white or yellow fat.						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	uncalibrated						Packing plant
PACKAGED	Vaccum pack 1/1. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

**BRISKET PAD
RINDER BRUST ENTVLIEST
POITRINE PAD DE BOEUF**

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	End of brisket, fat off and skin off.						Cutting plant
Level of fat	100% red meat						Cutting plant
COLOR	Red, typical of fatless Beef meat						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 2/1. Label per pack. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

ROBBED FQ 90/10

FLEISCH 90/10

DECOUPE DE VIANDE DE BOEUF 90/10

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Pieces-muscles from cutting of fore and hinquarter						Cutting plant
Level of fat	90/10 VL (+-3%)						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 10 kg aprox. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef
TRIMMING 80/20
FLEISCH 80/20
DECOUPE DE VIANDE DE BOEUF 80/20

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: O/R2-3 (OTM) CLASIFICATION: R/U2-3 (UTM)						Clasification
KIND OF CUT	Little pieces of beef from cutting, cleaned and trimmed muscles of all quarters (fore and hind)						Cutting plant
Level of fat	80/20 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Vaccum pack 10 kg aprox. Label per piece. Label per case. Weight of case 20-25 kg (fresh-chilled) 10-15 kg (frozen)						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

BODY FAT – CUTTING BEEF FAT RINDER FLEISCH KÖRPERFETT GRAISSE DE VIANDE DE BOEUF

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: all kind of beef carcasses						Clasification
KIND OF CUT	Body fat from cleaned and trimmed of muscles of all quarters (fore and hind). Without strong tendons.						Cutting plant
Level of fat	5-10/95-90 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Frozen naked blocks. 20 kg aprox. DLC 24 months						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	





Beef

APONEUROSIS MEMBRANE-SKIN 80/20
RINDER FLEISCH MEMBRAN 80/20
MEMBRANE DE VIANDE DE BOEUF 80/20

Parameter	DESCRIPTION						CONTROL
CARCASSES	CLASIFICATION: all kind of beef carcasses						Clasification
KIND OF CUT	Membrane from cleaned and trimmed of muscles of all quarters (fore and hind). Without strong tendons.						Cutting plant
Level of fat	80/20 VL						Cutting plant
COLOR	Red, typical of beef meat, white or yellow fat.						Cutting plant
CALIBRATION	Uncalibrated						Packing plant
PACKAGED	Frozen nacked blocks. 20 kg aprox. DLC 24 months						Packing plant
MICROBIOLOGICAL INF.	Legislation	Aerobios mesófilos	Enterobacterias Coliformes	E. coli	S. aureus	Salmonella	Quality Department
	CENAN (1982)	10 ⁶ /g	10 ² /g	10/g	10 ² /g	Absence in 25 g.	

