

URUGUAY

120+ DAYS GRAINFED

BLACK ANGUS

# THE BLACK

GRAIN FED - BLACK ANGUS  
URUGUAY

BY

**CARNIMEX**

BOUTIQUE MEAT IMPORTER

 [CARNIMEX.NL](https://www.instagram.com/carnimex)

[WWW.CARNIMEX.COM](https://www.carnimex.com)





# THE BLACK

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# CARNIMEX

We work with nature. The well-being of our animals results in prime beef, a product we are proud of. The better they live, the better the meat, the better our business. Simple as that.

As we're in the meat importing business for over 50 years, we have great respect to traditions. We celebrate our heritage, but always seek for new refreshing opportunities to stay relevant and lead our industry.

Our goal is to become an industry leading and transparent boutique meat importer with complementary private labels, focusing on quality, innovation, animal wellbeing, and sustainability. With the support of the Carnimex team, suppliers, and supply chain we can create a unique and competitive value proposition. Something we're proud of and passionately work for every day.

Every decision we make, is based on meeting our customers' demands and their appreciation for quality. You'll find our headquarter in Rotterdam, the city rightfully labeled as 'The gateway to Europe'.

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Exceptional Black Angus Beef from Uruguay's Green Pastures

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## **HOW TO PLACE YOUR ORDER**

a step-by-step guide



THE BLACK



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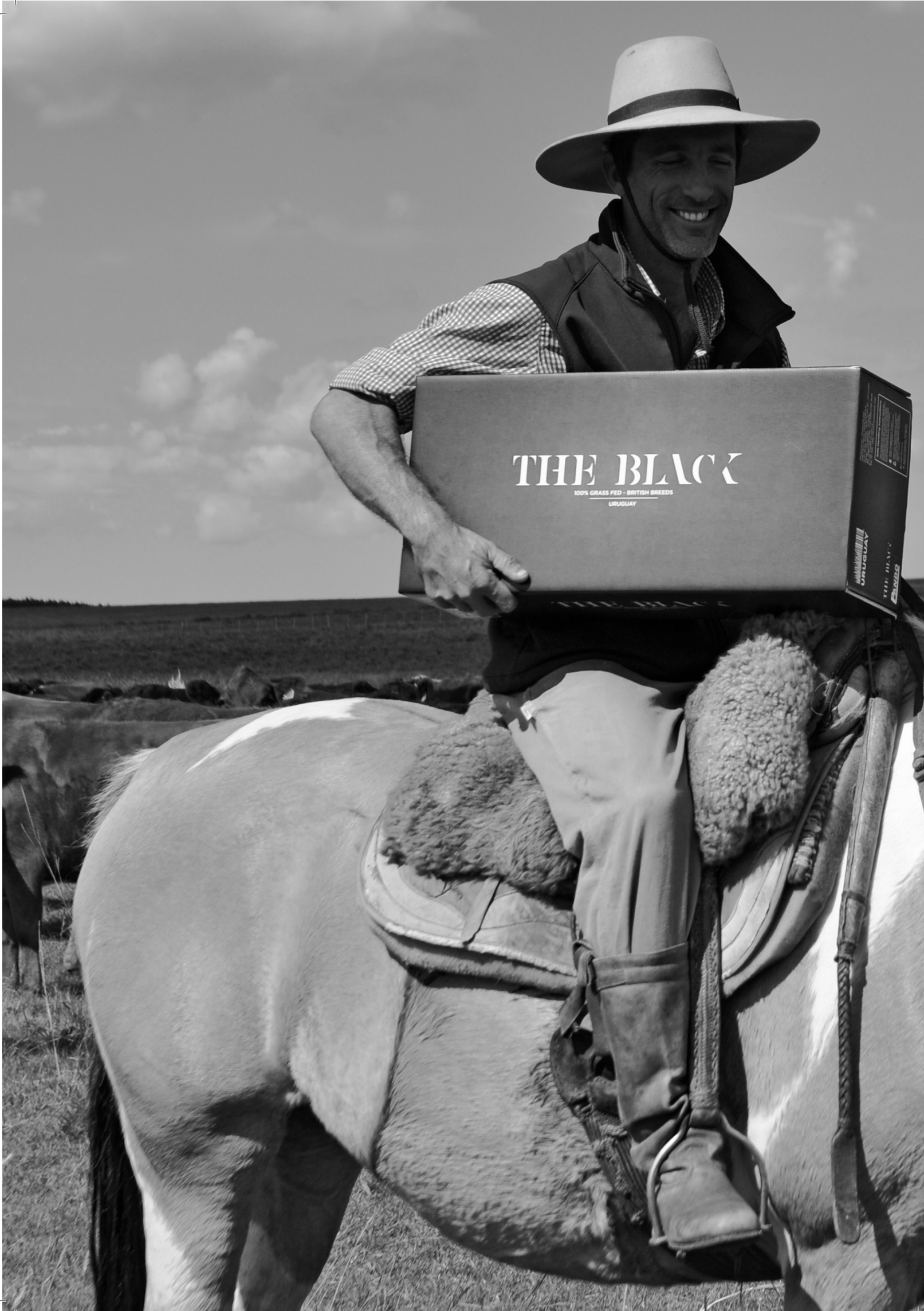
# EXCEPTIONAL BLACK ANGUS BEEF FROM URUGUAY'S GREEN PASTURES

## THE BLACK

In the lush green pastures of Uruguay, THE BLACK presents 100% special selected Black Angus cattle, known for their distinctive genetic marbling, nurtured under the open sky. These young animals graze on the abundant grasslands of Uruguay, and with the addition of a 120-days+ grain-diet, they produce the extraordinary beef that defines THE BLACK. Our commitment to quality is unwavering, as we control every aspect of production, from the cattle breeder to the beef's final preparation, ensuring that THE BLACK is a fully traceable beef brand, embodying the concept of "farm to fork." The marbled, juicy, and tender beef we offer is a testament to the stress-free and healthy life enjoyed by THE BLACK cattle, with an average of 10,000 m<sup>2</sup> of living space per animal. Our unwavering dedication to animal welfare sets new standards in beef quality. In recognition of this exceptional quality, THE BLACK received prestigious awards at the World Steak Challenge from 2019 on, earning both gold and silver awards. Experience THE BLACK, where gold-awarded beef meets the lush landscapes of Uruguay, creating a culinary sensation like no other.



THE BLACK



# THE BLACK

100% GRASS FED - BRITISH BREEDS

URUGUAY

THE BLACK  
100% GRASS FED - BRITISH BREEDS  
URUGUAY







THE BLACK

# RIBEYE

Discover the culinary excellence of The Black from Uruguay with our 120 days grainfed ribeye. This beautifully marbled steak offers an unparalleled taste experience that elevates every bite into a delight. Carefully selected Uruguayan cattle are renowned for their superior quality, and you can taste it in every juicy and tender bite. Let yourself be surprised by the distinctive flavor and texture of The Black's ribeye and embark on a gourmet adventure like never before. Perfect for connoisseurs of premium meat with a refined taste.



|                       |  |
|-----------------------|--|
| PRODUCT SPECIFICATION | Cube Roll, caudal edge of the 5th rib to the 9th rib inclusive |
| MEAT QUALITY GRADE    | Black Angus 120 days - grainfed                                |
| PIECES PER CASE       | 6 pieces per case.   |
| WEIGHT PER PIECE      | 1.5 – 2.0 kg / 2.0 – 2.5 kg / 2.5 kg up                        |
| WEIGHT PER CASE       | 10.0kg - 15.0kg per case                                       |
| SHELF LIFE            | 120 days from production                                       |
| CASE DIMENTIONS       | 600x260x160mm  |
| COUNTRY OF ORIGIN     | Uruguay  |

THE BLACK

# STRIPLOIN

Indulge in The Black from Uruguay's Striploin, a culinary delight grainfed for 120 days with beautiful marbling that ensures a succulent and tender experience. What truly distinguishes it is its extraordinary flavor, delivering a memorable taste that's both bold and distinctive. Sourced from Uruguay's finest cattle, this Striploin exemplifies top-tier meat quality, making it the perfect choice for those seeking an exceptional and flavorful dining experience. Elevate your palate with The Black from Uruguay's exceptional Striploin.



|                       |  |
|-----------------------|--|
| PRODUCT SPECIFICATION | Striploin chain off - German trim                      |
| MEAT QUALITY GRADE    | Black Angus 120 days - grainfed                        |
| PIECES PER CASE       | 3-4 pieces per case                                    |
| WEIGHT PER PIECE      | 3.2 - 3.5 kg / 3.5 - 4.0 kg / 4.0 - 5.0 kg / 5.0 kg up |
| WEIGHT PER CASE       | 10.0kg - 15.0kg per case                               |
| SHELF LIFE            | 120 days from production                               |
| CASE DIMENTIONS       | 600x260x160mm  |
| PREFECTURE            | Uruguay  |

THE BLACK



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# TENDERLOIN

Delight in The Black from Uruguay's 120-day grainfed Tenderloin. This cut showcases exquisite marbling, ensuring a tender and flavorful dining experience. What truly distinguishes it is its remarkable and unique flavor profile. Crafted from the finest Uruguayan cattle, The Black's Tenderloin promises a dining adventure that is both exceptional and unforgettable.



|                       |   |
|-----------------------|---|
| PRODUCT SPECIFICATION | Tenderloin chain off                    |
| MEAT QUALITY GRADE    | Black Angus 120 days - grainfed         |
| PIECES PER CASE       | 7 pieces per case                       |
| WEIGHT PER PIECE      | 1,6 kg + (3/4 LBS) - 1,8 kg + (4/5 LBS) |
| WEIGHT PER CASE       | 15.0kg per case                         |
| SHELF LIFE            | 120 days from production                |
| CASE DIMENTIONS       | 600x260x160mm                           |
| PREFECTURE            | Uruguay                                 |

THE BLACK

# PICANHA

Enjoy the rich flavor of The Black from Uruguay's Black Angus Picanha. This cut is grainfed for 120 days, resulting in beautiful marbling and a unique taste. Crafted from premium Black Angus cattle, it's a top-quality choice for a delicious dining experience.



|                       |                                 |
|-----------------------|---------------------------------|
| PRODUCT SPECIFICATION | Rump cap / Picanha              |
| MEAT QUALITY GRADE    | Black Angus 120 days - grainfed |
| PIECES PER CASE       | 8 - 9 pieces per case           |
| WEIGHT PER PIECE      | 1 - 1,5 kg / 1,5 - 2 kg         |
| WEIGHT PER CASE       | 15.0kg per case                 |
| SHelf LIFE            | 120 days from production        |
| CASE DIMENTIONS       | 600x260x160mm                   |
| PREFECTURE            | Uruguay                         |

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# HOW TO PLACE

YOUR ORDER

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THE BLACK

# HOW TO ORDER

When it comes to ordering THE BLACK at Carnimex, simply pick up the phone and dial the designated number. Reach out to your contact person, who will assist you in placing your order and providing all the necessary details. If you have any questions or need further assistance, they will be there to guide you through the process. At Carnimex, the ordering experience is straightforward, professional, and focused on delivering the highest quality beef to your doorstep.



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THE WORLD  
DELIVERED AT YOUR  
DOORSTEP IN 2 DAYS”**

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