

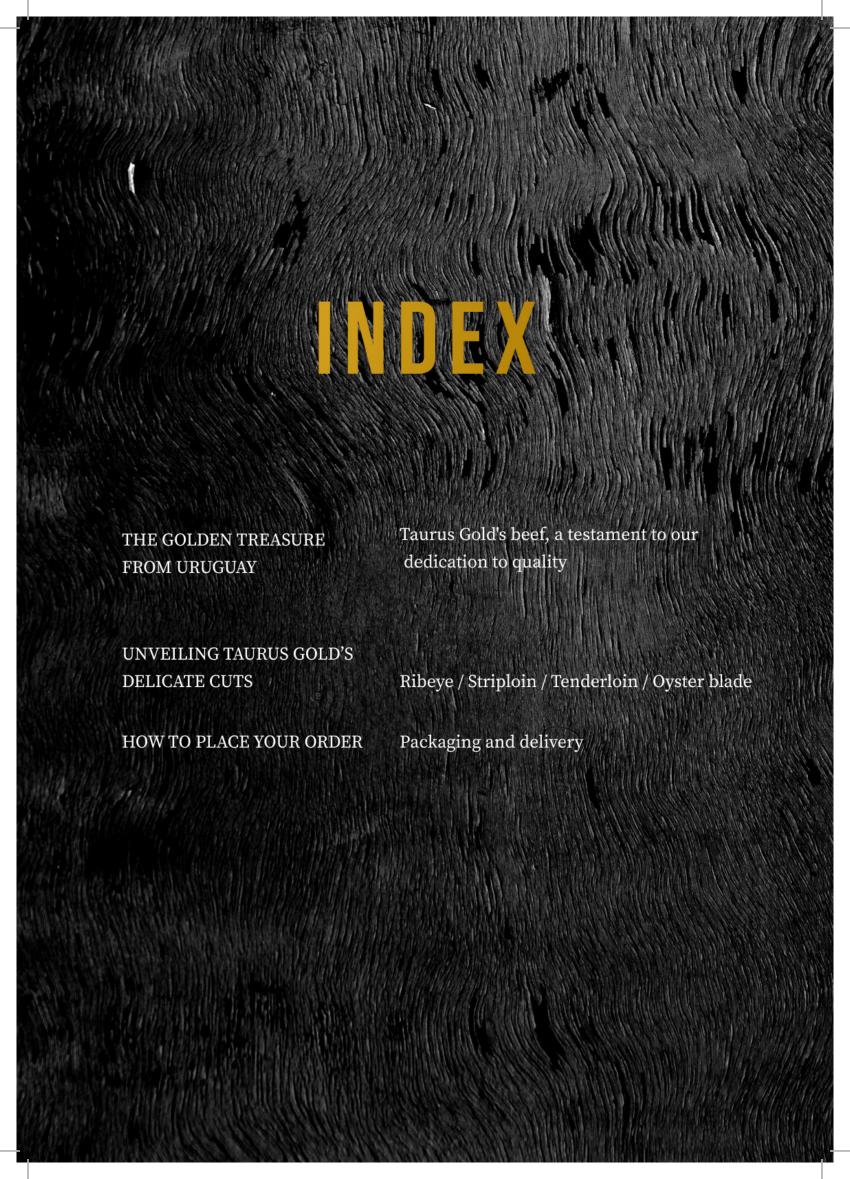
CARNIMEX

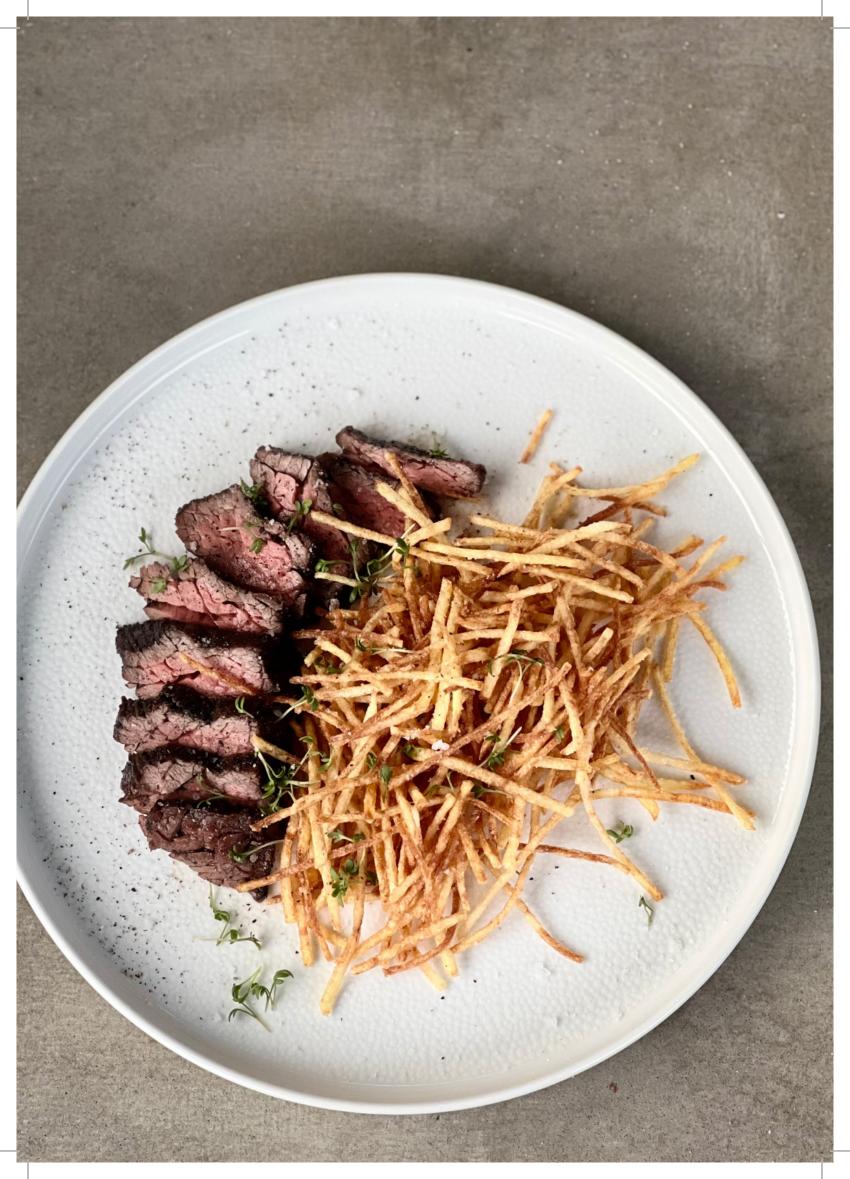
We work with nature. The well-being of our animals results in prime beef, a product we are proud of. The better they live, the better the meat, the better our business. Simple as that.

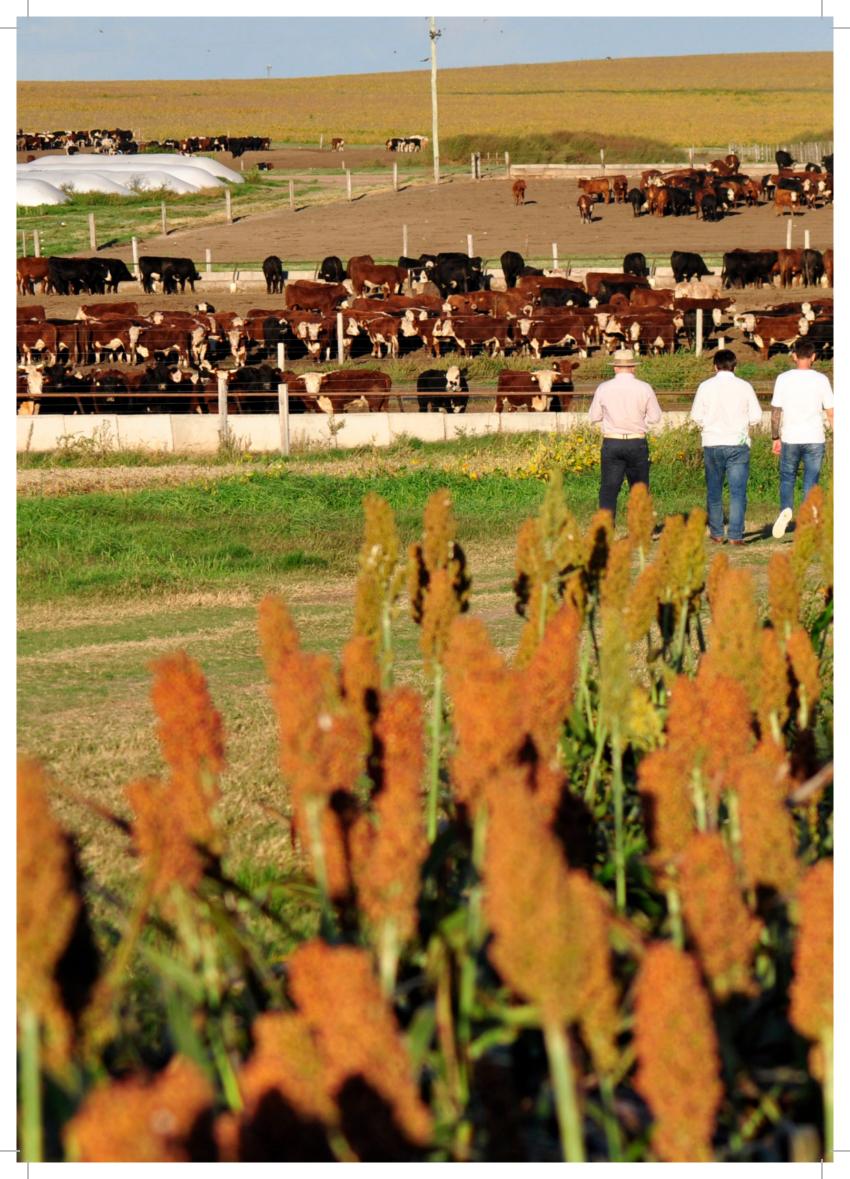
As we're in the meat importing business for over 50 years, we have great respect to traditions. We celebrate our heritage, but always seek for new refreshing opportunities to stay relevant and lead our industry.

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'..







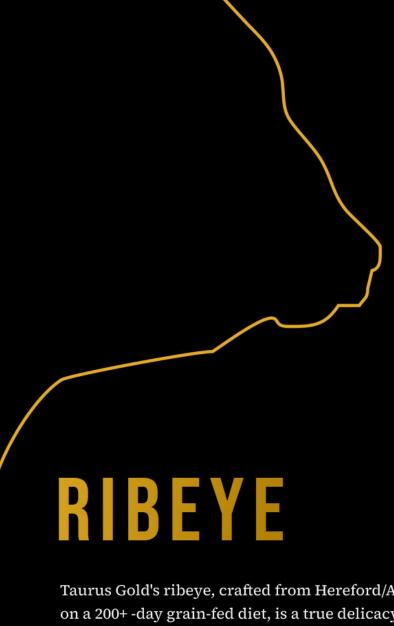
THE GOLDEN TREASURE FROM URUGUAY

Taurus Gold stands as a beacon of excellence in the world of premium beef, proudly presenting our 200+-day grain-fed Hereford/Angus cattle sourced from the sun-kissed pastures of Uruguay. In this South American haven, our cattle roam freely under the blue skies of a favorable coastal climate, allowing them to graze outdoors 365 days a year. This harmonious fusion of nature and nurture is evident in the exceptional quality of our beef. Our commitment to perfection begins with the careful selection of Hereford/Angus cattle, chosen for their superior genetics and robust health. These animals are raised on a rich diet of grains for 200+ days, ensuring a delightful tenderness and remarkable flavor profile that Taurus Gold is renowned for. The open-air lifestyle our cattle enjoy not only embodies the essence of ethical farming but also contributes significantly to the quality of our meat. Their stress-free environment, coupled with the natural richness of Uruguay's soil, gives a unique depth of flavor and tenderness that is unparalleled in the industry. Taurus Gold's beef, a testament to our unwavering dedication to quality, has found its way into the hearts and kitchens of discerning chefs and culinary enthusiasts worldwide.



TAURUS GOLL





Taurus Gold's ribeye, crafted from Hereford/Angus cattle raised on a 200+ -day grain-fed diet, is a true delicacy. This exquisite cut boasts a beautiful marbling pattern, ensuring a perfect balance of flavor and tenderness. Taurus Gold takes pride in delivering a premium dining experience with our ribeye, offering a rich, succulent taste that satisfies even the most discerning palates.

Product specification

Meat quality grade

Pieces per case

Weight per piece

Weight per case

shelf life

Case dimentions

country of origin

Cube roll, caudal edge of the 5th rib to the 11th rib inclusive

Hereford / Angus 200+ days - grainfed

2 - 4 pieces per case

4.0kg per piece

10.0kg - 15.0kg per case

120 days from production

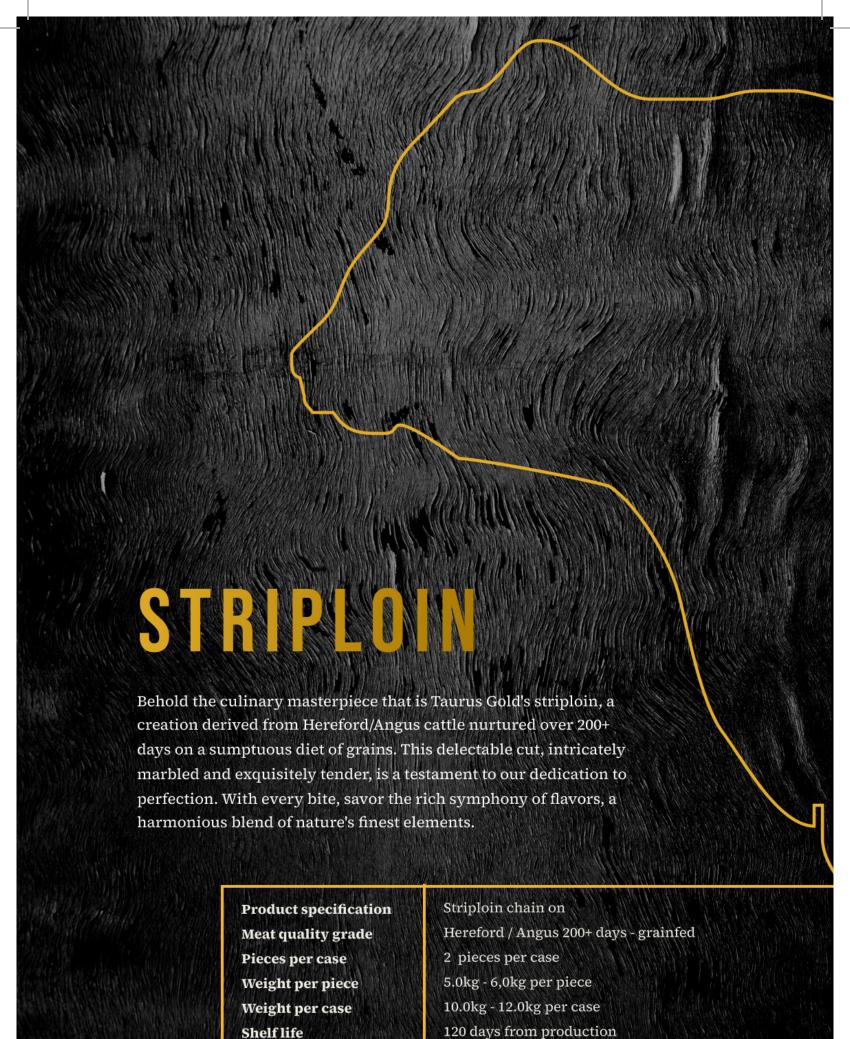
600x260x160mm

Uruguay









600x260x160mm

Uruguay

Case dimentions
Country of origin



Prepare to be enchanted by Taurus Gold's tenderloin, a culinary marvel born from the graceful fusion of Hereford/Angus cattle, nurtured for 200+ days on a gourmet grain-infused diet. Delicately marbled and luxuriously soft, this cut is an ode to the artistry of flavor. Taurus Gold invites you to savor a symphony of succulence and richness, a dance of taste on the palate.

Product specification

Meat quality grade

Pieces per case

Weight per piece

Weight per case

Shelf life

Case dimentions

Country of origin

Tenderloin chain off

Hereford / Angus 200+ days - grainfed

8-9 pieces per case

1,6 kg + (3/4 LBS) - 1,8 kg + (4/5 LBS)

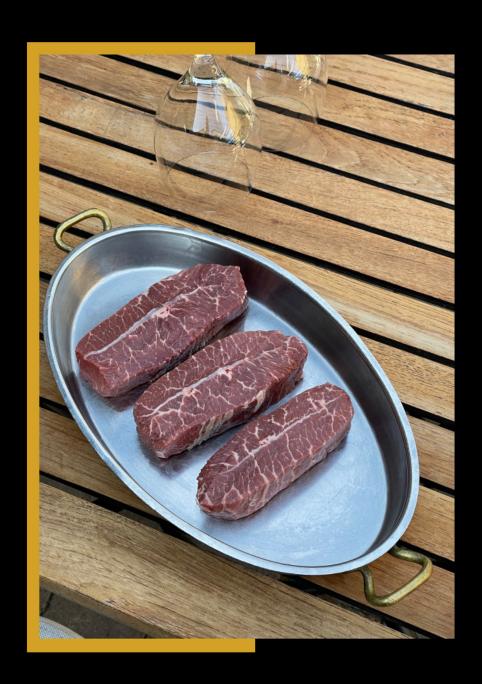
10.0kg - 15.0kg per case

120 days from production

600x260x160mm

Uruguay









Experience the culinary delight of Taurus Gold's oyster blade, meticulously sourced from 200+ days grain-fed Hereford/Angus cattle. This versatile cut is perfect for hearty stews or, increasingly in demand, for the trending house steak. In this innovative preparation, the oyster blade is expertly split, allowing it to be pan-seared to perfection. Its rich marbling and tenderness make it a favorite choice for both classic comfort dishes and contemporary culinary creations, exemplifying Taurus Gold's commitment to quality and culinary innovation.

Product specification

Meat quality grade
Pieces per case
Weight per piece
Weight per case
Shelf life
Case dimentions
Prefecture

Oyster blade is located on the blade bone and its complimentary cartilage below the blade ridge. Hereford / Angus 200+ days - grainfed 4 per case 2.1 kg approx. per piece 10.0kg - 15.0kg per case 120 days. 640x366x209mm

Uruguay





HOW TO ORDER

When it comes to ordering Taurus Gold 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.







"MEATEROM AROUND THE MORLD DELIVERED AT YOUR DOORSTEPIN 2 DAYS"



CARNIMEX

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