

HEREFORD

ANGUS

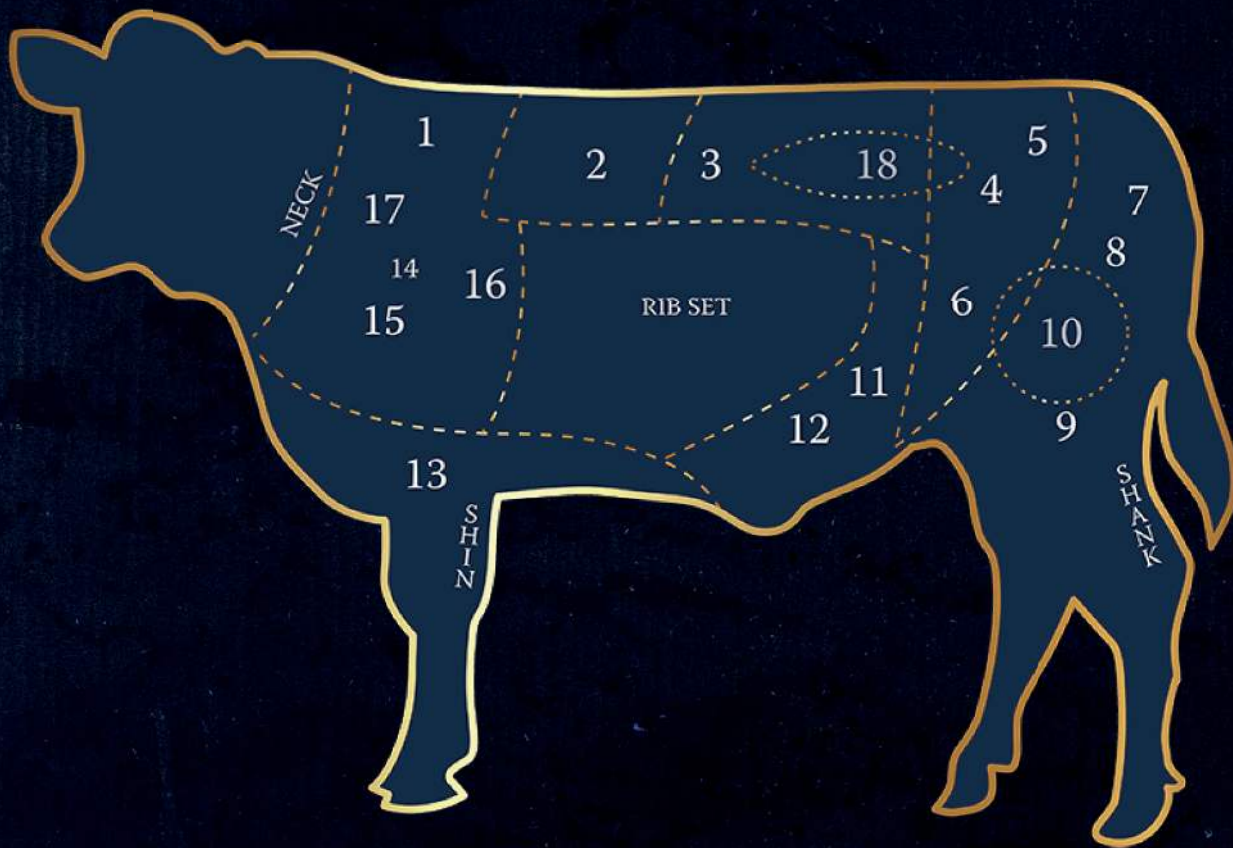
120+ DAYS GRAINFED



DON PEDRO

Taste comes with experience

DESDE 1969



BY

CARNIMEX

BOUTIQUE MEAT IMPORTER

 CARNIMEX.NL

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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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URUGUAY'S PRIDE:

Taste comes with experience

UNVEILING DON PEDRO'S DELICATE CUTS

Ribeye / Striploin / Tenderloin / Picanha

HOW TO PLACE YOUR ORDER:

Packaging and delivery







TASTE COMES WITH EXPERIENCE

Indulge in the superior quality of Don Pedro, where perfection meets flavor. Sourced from Uruguay, this premium beef, a blend of Hereford and Angus breeds, boasts a distinctive taste and exquisite marbling. What sets Don Pedro apart is its unique 120-day grain-feeding process, contributing to a rich flavor profile and beautiful fat marbling throughout the meat.

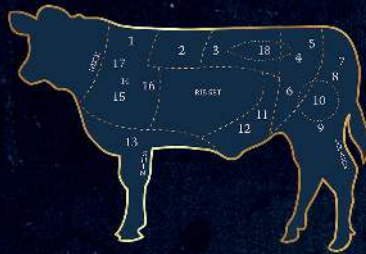
Uruguay's favorable coastal climate, with cattle enjoying expansive 10,000m² living spaces, combined with the meticulous grain-feeding regimen, results in an unparalleled dining experience. With a population of 3 million people and an astonishing 10 million cattle, Uruguay's thriving economy ensures that Don Pedro offers an outstanding price-to-quality ratio for the discerning palates of the European hospitality and retail sectors. Elevate your culinary creations with the exceptional taste and texture of Don Pedro, a testament to Uruguay's commitment to excellence in every bite.











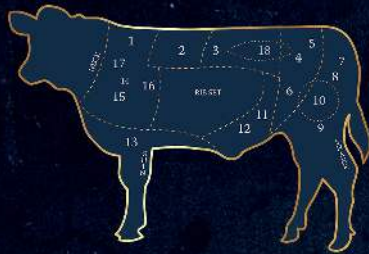
RIBEYE

Indulge in the exceptional quality of Don Pedro's ribeye, crafted from the Hereford/Angus mix breed. This exquisite cut not only boasts a beautiful taste but is also perfectly marbled. Weighing between 2.0 to 3.0kg, this ribeye is the perfect choice for both retail and hospitality, offering easy portioning without unnecessary waste.

What sets the Don Pedro ribeye apart is its unique 120-day grain-feeding process, contributing to the exceptional flavor and marbling that characterize this premium beef

PRODUCT SPECIFICATION	Cube Roll, caudal edge of the 5th rib to the 9th rib inclusive
MEAT QUALITY GRADE	Hereford / 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



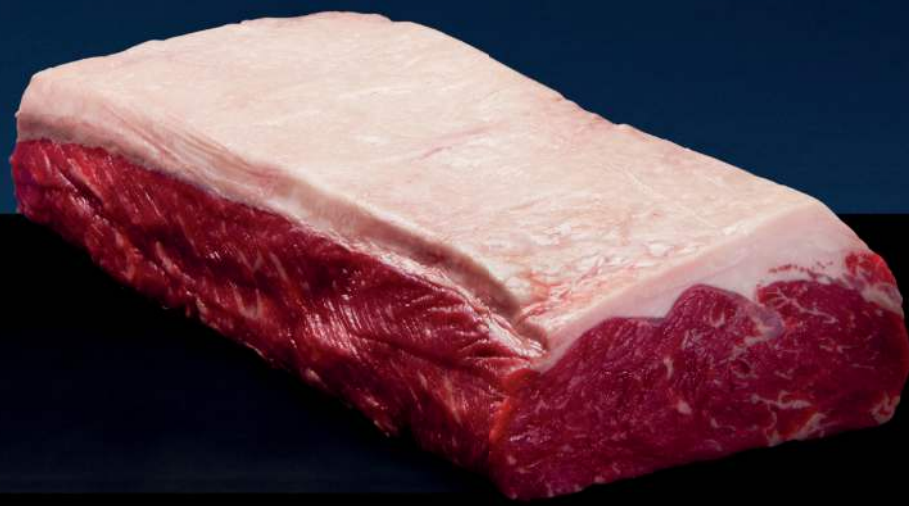


STRIPLOIN

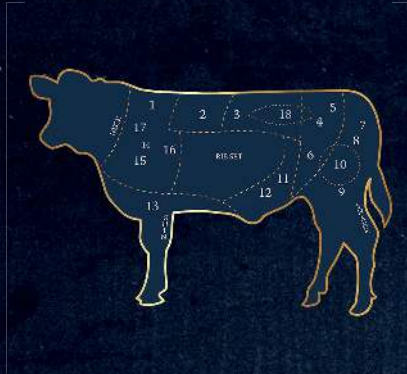
Don Pedro's striploin, from the Hereford/Angus mix breed, offers a tasty and well-marbled experience. Thanks to the 120-day grain-feeding process, it delivers a satisfying balance of flavor. Choose Don Pedro's striploin for a quality dining experience that emphasizes simplicity and excellence.

PRODUCT SPECIFICATION	Striploin chain off - German trim
MEAT QUALITY GRADE	Hereford / 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







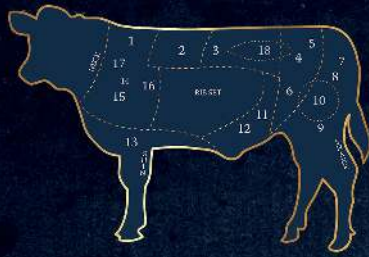


TENDERLOIN

Don Pedro's tenderloin, from the Hereford/Angus mix breed, offers a naturally tender experience with subtle marbling. The 120-day grain-feeding process enhances its tenderness, ensuring a quality dining choice. Opt for Don Pedro's tenderloin for a straightforward and delicious addition to your menu.

PRODUCT SPECIFICATION	Tenderloin chain off
MEAT QUALITY GRADE	Hereford / 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





PICANHA

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

PRODUCT SPECIFICATION	Rump cap / Picanha
MEAT QUALITY GRADE	Hereford / 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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PACKAGING
& DELIVERY

HOW TO ORDER

When it comes to ordering Don Pedro 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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Since 1969

DON PEDRO

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URUGUAY



GRAIN FED BEEF • SUPERIOR QUALITY







“MEAT FROM AROUND THE
WORLD DELIVERED AT YOUR
DOORSTEP IN 2 DAYS”





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