

WAGYU / ANGUS

350+ DAYS GRAINFED

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:

the origins of Uruguay wagyu

UNVEILING INK'S DELICATE CUTS

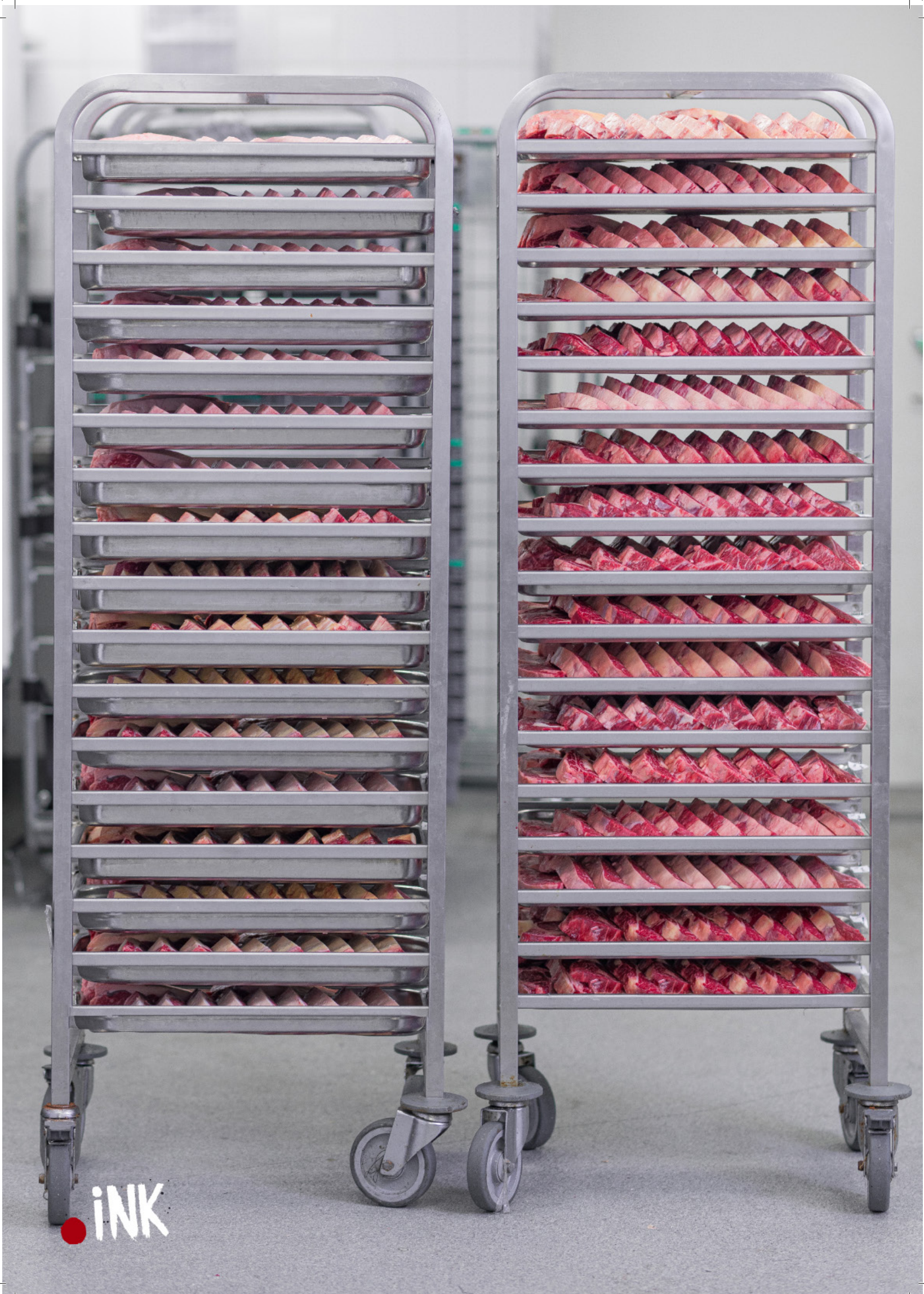
Ribeye / Striploin/ Chuck roll / Picanha

HOW TO PLACE YOUR ORDER:

Packaging and delivery



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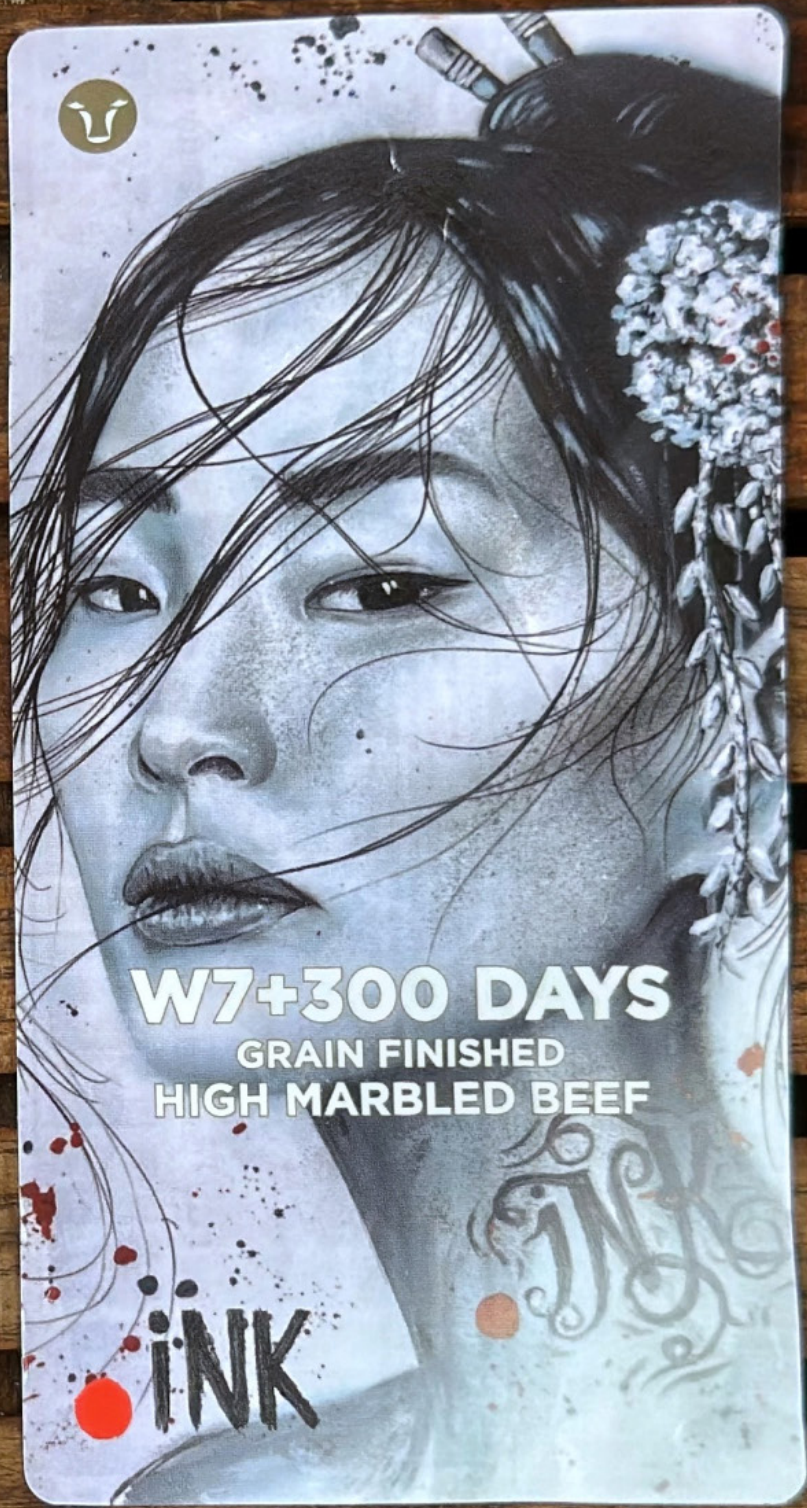
INK YOUR LOVE FOR EXQUISITE MEATS IN THE HEART OF URUGUAY

Welcome to the world of Ink, where excellence meets innovation in the realm of premium beef. We take immense pride in presenting our extraordinary project, featuring beef meticulously sourced from Uruguay and nurtured for over 350 days on a superior grain-fed diet. What sets Ink apart is our pioneering use of Australian Wagyu genetics, resulting in a unique crossbreed that blends the finest elements of Wagyu and Angus.

This innovative fusion creates a stunning marbled product, which ensures a luxurious, melt-in-the-mouth texture and an unparalleled depth of taste that is truly exceptional. At Ink, we believe that exceptional beef starts with a happy, healthy herd. That's why our cattle roam freely 365 days a year, basking in the benefits of Uruguay's favorable coastal climate. This idyllic environment not only ensures their well-being but also contributes to the rich, natural flavors that define our beef. Indulge in Ink and experience a culinary journey like no other. Whether you're a gourmet chef seeking the finest ingredients or a connoisseur of exceptional tastes, our marbled beef promises an unforgettable dining experience. Join us in savoring the essence of quality, craftsmanship, and the joy of exquisite flavor that only Ink can deliver.







W7+300 DAYS
GRAIN FINISHED
HIGH MARBLED BEEF

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RIBEYE

Delight in Ink's ribeye, a result of our unique project in Uruguay, combining Australian Wagyu genetics with traditional Angus to create F1 and F2 crossbreeds. Sourced from our 350+ days grain-fed cattle, this ribeye boasts exquisite marbling, ensuring unmatched tenderness and flavor. Experience the culinary masterpiece of Ink, where quality meets taste in every bite.



PRODUCT SPECIFICATION	Ribeye, caudal edge of the 5th rib to the 11th rib inclusive
MEAT QUALITY GRADE	Wagyu / Angus 350 days + grainfed
PIECES PER CASE	4 units per case
WEIGHT PER PIECE	2.70 kg approx. per piece
WEIGHT PER CASE	10.0kg - 15.0kg per case
SHELF LIFE	120 days
CASE DIMENSIONS	640x366x209mm
COUNTRY OF ORIGIN	Uruguay

STRIPLOIN

Discover the epitome of excellence in Ink's striploin, a creation originating from our unique venture in Uruguay. Raised on a 350+ days grain-fed diet, our striploin boasts intricate marbling, yielding a remarkably tender and flavorful result. Immerse yourself in the artistry of Ink, where quality and taste converge to redefine gourmet dining.



PRODUCT SPECIFICATION	Striploin is prepared from a Hindquarter to the ventral portion of the Flank.
MEAT QUALITY GRADE	Wagyu / Angus 350 days + grainfed
PIECES PER CASE	4 pieces per case
WEIGHT PER PIECE	3.0kg -4.0kg per piece
WEIGHT PER CASE	10.0kg - 15.0kg per case
SHELF LIFE	120 days
CASE DIMENSIONS	640x366x209mm
COUNTRY OF ORIGIN	Uruguay



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CHUCK ROLL

Explore the exceptional flavors of Ink's chuck roll, derived from our distinctive project in Uruguay. Through the fusion of Australian Wagyu genetics with Angus, raised on a 350+ days grain-fed diet, our chuck roll boasts marbling, resulting in a beautifully tender and flavorful product. Notably, our Ink chuck roll serves as the foundation for crafting the finest Wagyu hamburgers, including the renowned smash burger worldwide. Skillfully composed with a perfect balance of fat and meat, Ink's smash burger offers a delightful experience.



PRODUCT SPECIFICATION	This boneless item is prepared from a neck off boneless square-cut chuck and consists only of the large muscle system that lies under the blade bone
MEAT QUALITY GRADE	Wagyu / Angus 350 days + grainfed
PIECES PER CASE	2 units per case
WEIGHT PER PIECE	6.kg approx per piece
WEIGHT PER CASE	10.0kg - 15.0kg per case
SHELF LIFE	120 days
CASE DIMENSIONS	640x366x209mm
COUNTRY OF ORIGIN	Uruguay

PICANHA

Indulge in the exquisite taste of Ink's picanha, crafted from our unique project in Uruguay where we blend Australian Wagyu genetics with Angus to create F1 and F2 crossbreeds. Raised on a 350+ days grain-fed diet, our picanha boasts unparalleled tenderness and flavor. Traditionally popular in South America and Southern Europe's culinary scene, picanha is now finding its way into various European regions, captivating the palates of connoisseurs far and wide. Experience the exceptional quality of Ink's picanha, a testament to our commitment to delivering premium beef products.

a testament to our commitment to delivering premium beef products.



PRODUCT SPECIFICATION	Rump cap is the cap muscle from the rump. It is removed along the natural seam.
MEAT QUALITY GRADE	Wagyu / Angus 350 days + grainfed
PIECES PER CASE	7 pieces per case
WEIGHT PER PIECE	2.0kg per piece
WEIGHT PER CASE	10.0kg - 15.0kg per case
SHELF LIFE	120 days
CASE DIMENSIONS	640x366x209mm
COUNTRY OF ORIGIN	Uruguay



W7+300 DAYS
GRAIN FINISHED
HIGH MARBLED BEEF

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**PACKAGING
& DELIVERY**

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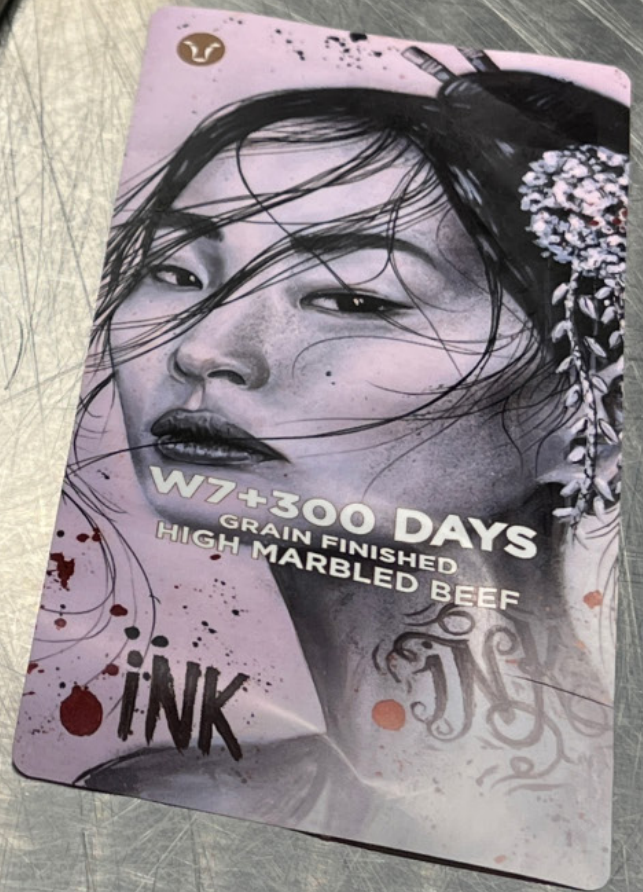
HOW TO ORDER

When it comes to ordering the INK 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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**"MEAT FROM AROUND THE
WORLD DELIVERED AT YOUR
DOORSTEP IN 2 DAYS"**


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