

BLACK AGNUS

200+ DAYS GRAINFED

MARBLING SCORE 5+

UMI

THE ART OF BEEF

BY

CARNIMEX

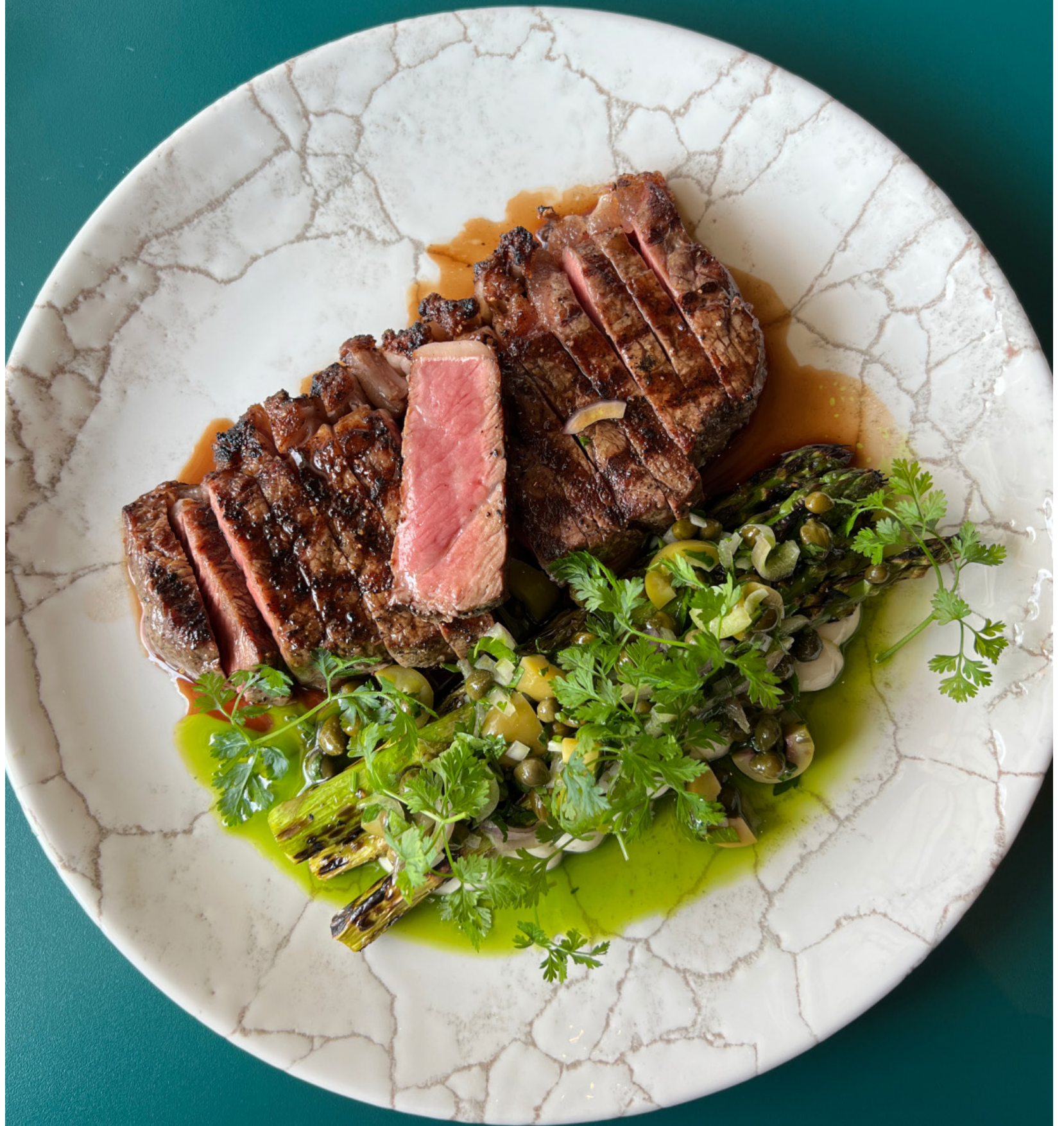
BOUTIQUE MEAT IMPORTER



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

WWW.CARNIMEX.COM







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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THE ART OF BEEF FROM URUGUAY

UMI ISN'T JUST ABOUT BEEF, ITS AN ARTFUL EXPERIENCE.

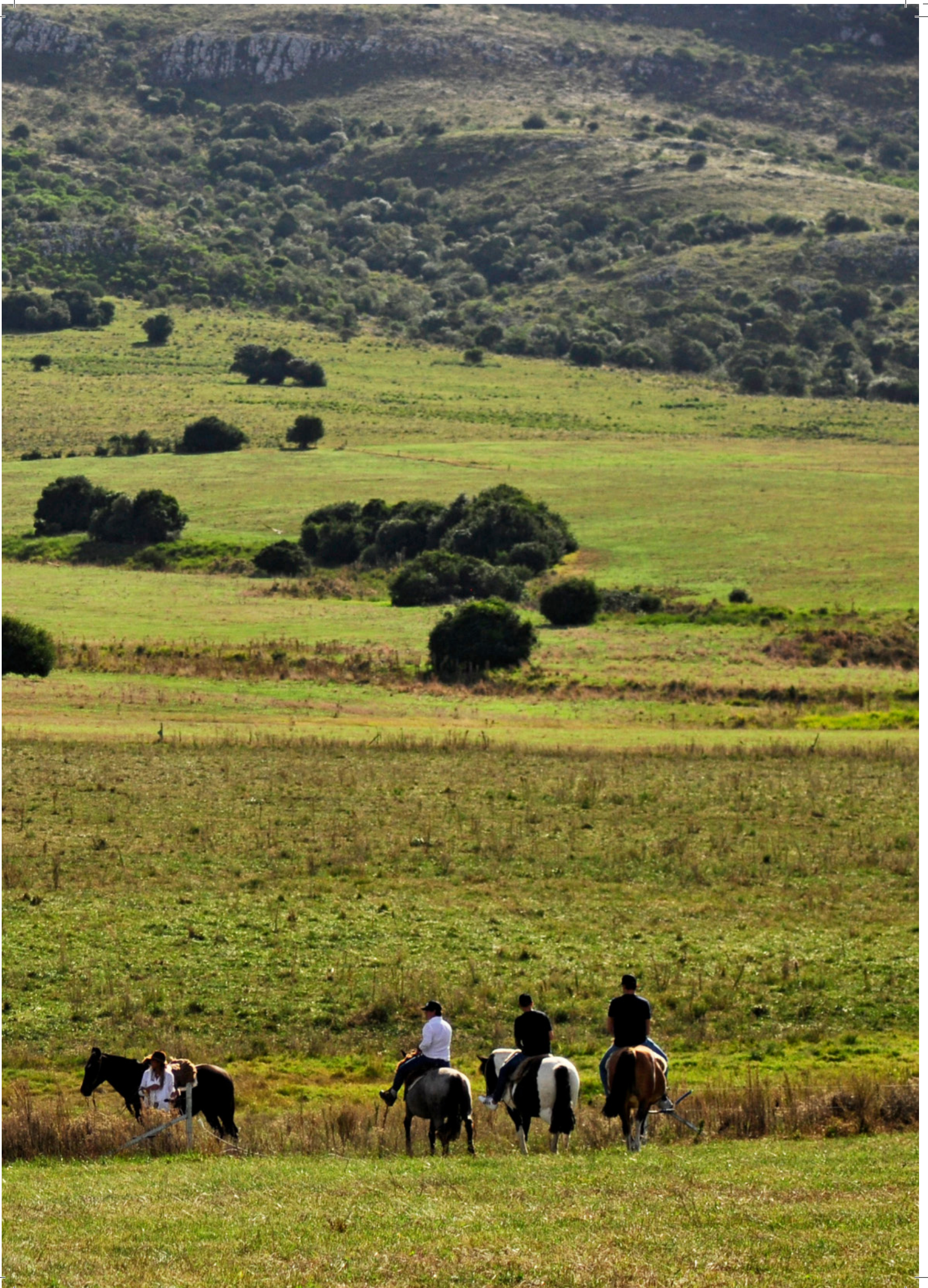
UNVEILING UMI'S DELICATE CUTS

RIBEYE / STRIPLOIN / TENDERLOIN / FLAP MEAT

HOW TO PLACE YOUR ORDER:

PACKAGING AND DELIVERY







ART OF BEEF FROM URUGUAY

UMI Black Angus Beef, hailing from the green pastures of Uruguay, is the epitome of Black Angus beef excellence. Our commitment to quality is evident in our unique 200+-day grain-fed regime, resulting in an beautiful flavor profile. With UMI, we prioritize marbling, ensuring only cuts with a marbling score of 5+ and higher will make it to the UMI program. This selection process guarantees a melt-in-your-mouth experience, setting UMI apart as a top choice for judicial palates. What truly distinguishes UMI, is its dedication to sustainability and animal welfare. In Uruguay's favorable coastal climate, our cattle graze outdoors 365 days a year, each enjoying a spacious living area of 10,000 square meters. Transparency is normal to us, allowing you to trace your beef's journey from pasture to plate, assuring accountability and peace of mind. UMI isn't just about beef; it's an artful experience. With the slogan "The Art Of Beef," UMI combines gastronomy with looks. Our packaging, designed by Uruguayan artist Zuloaga, reflects the passion and craftsmanship behind every UMI Black Angus Beef cut. Elevate your dining journey with UMI, where extraordinary flavor, tenderness, and elegance get together in each bite.



UMi
THE ART OF BEEF





Ribeye

Experience the culinary excellence of UMI Ribeye from Uruguay, a top-tier product in the Carnimex portfolio. This Ribeye is grain-fed for an impressive 200+ days and expertly cut in the Australian style, ensuring remarkable tenderness and flavor. With a marbling score higher than MBS 5, it guarantees a truly exceptional dining experience that will delight 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

Black 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



Striploin

Experience culinary perfection with UMI Black Angus Striploin from Uruguay, the pinnacle of Carnimex's offerings. This 200+-day grain-fed Black Angus Striploin, delivers exceptional tenderness and flavor.



PRODUCT SPECIFICATION

MEAT QUALITY GRADE

PIECES PER CASE

WEIGHT PER PIECE

WEIGHT PER CASE

SHELF LIFE

CASE DIMENTIONS

COUNTRY OF ORIGIN

Striploin chain on

Black Angus 200+ days - grainfed

2 pieces per case

5.0kg - 6.0kg per piece

10.0kg - 12.0kg per case

120 days from production

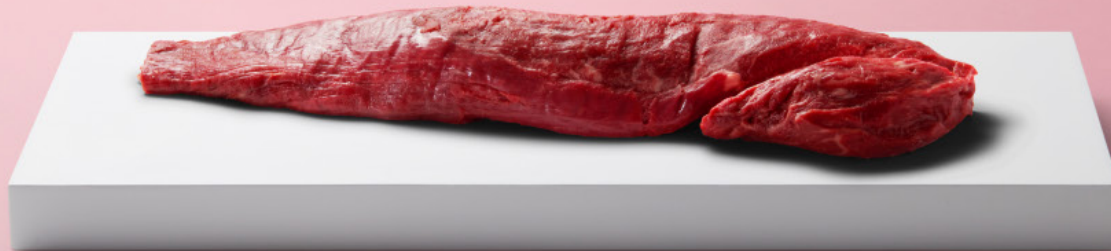
600x260x160mm

Uruguay



Tenderloin

Experience culinary perfection with UMI's Black Angus Tenderloin from Uruguay. This 200+ - day grain-fed Black Angus Tenderloin, without the chain, delivers an unparalleled dining experience characterized by exceptional tenderness and flavor. UMI Tenderloin is 100% Black Angus from Uruguay, making it a truly remarkable choice for discerning meat enthusiasts.



PRODUCT SPECIFICATION

MEAT QUALITY GRADE

PIECES PER CASE

WEIGHT PER PIECE

WEIGHT PER CASE

SHELF LIFE

CASE DIMENTIONS

COUNTRY OF ORIGIN

Tenderloin chain off

Black 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



Flap Meat

Introducing UMI Flap Meat from Uruguay, a true delicacy for meat enthusiasts. This Black Angus beef, grain-fed for an impressive 200+ days, offers a distinct texture that sets it apart.

The extended grain-feeding period results in exquisite marbling, making this Flap Meat exceptionally flavorful. Its generous marbling ensures a robust bite with a rich, full-bodied taste that's sure to please.



PRODUCT SPECIFICATION

MEAT QUALITY GRADE

PIECES PER CASE

WEIGHT PER PIECE

WEIGHT PER CASE

SHELF LIFE

CASE DIMENTIONS

COUNTRY OF ORIGIN

Flap Meat

Black Angus 200+ days - grainfed

8 - 9 pieces per case

1.0kg - 1.5kg per piece

10.0kg - 15.0kg per case

120 days from production

600x260x160mm

Uruguay



URANT
ADE
COAL

RESTAURANT GRADE
CHARCOAL

RESTA
GR
CHA

UMI

THE ART OF BEEF

WHITE
QUEBRACHO

10 kg

The background is a vibrant, abstract composition. It features thick, expressive brushstrokes in a variety of colors including bright yellow, deep blue, magenta, and black. These strokes are layered and textured, creating a sense of movement and depth. Interspersed among the brushstrokes are areas of fine halftone dot patterns in various colors, which add a digital or printed texture to the overall visual. The colors are rich and saturated, creating a high-contrast and energetic aesthetic.

PACKAGING & DELIVERY



When it comes to ordering UMI 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.







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

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