

ANGUS

150+ DAYS CORNFED

# GOLD LABEL

Rioplatense

BY

**CARNIMEX**

BOUTIQUE MEAT IMPORTER

 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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# AMERICAN BEEF MADE IN ARGENTINA

Gold Label represents excellence in the world of premium beef, proudly offering our 150-day corn-fed Angus cattle sourced from the sun-drenched pastures of Argentina.

This corn-fed approach is intentional: Rioplatense, one of Argentina's most respected producers and our partner, focuses heavily on the American market, where Angus cattle are traditionally corn-fed. This results in a slightly sweeter, more rounded flavor that defines American-style Angus. By following the same feeding method, Gold Label delivers what can truly be called "American Angus made in Argentina" – but at a far more friendly price.

In this South American region, our cattle roam freely under clear blue skies and a mild coastal climate, grazing outdoors all year round. This natural and balanced way of raising cattle is reflected in the exceptional quality of our beef.

Our commitment to quality begins with the careful selection of Angus cattle, chosen for their strong genetics and overall health. Raised on a rich corn-fed diet for 150 days, these animals develop the tenderness and signature flavor profile that Gold Label is known for.

The open-air lifestyle our cattle enjoy not only supports ethical farming practices but also plays a key role in the superior quality of our meat. Their stress-free environment, combined with the natural richness of Argentina's land, creates a depth of flavor and tenderness that stands out in the industry.

Gold Label beef – our testament to dedication and craftsmanship – has earned its place in the kitchens of chefs and meat lovers around the world.



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# RIBEYE

Gold Label's ribeye, made from Angus cattle raised on a 150+ days corn-fed diet, is a true treat. This exceptional cut shows a beautiful marbling pattern, giving it the perfect mix of flavor and tenderness. Gold Label is proud to offer a ribeye that delivers a rich, juicy taste that appeals to even the most demanding steak lovers.

<b>Product specification</b>	Cube roll lip off, caudal edge of the 5th rib to the 11th rib inclusive
<b>Meat quality grade</b>	Angus 150+ days - cornfed
<b>Pieces per case</b>	4 - 6 pieces per case
<b>Weight per piece</b>	3.0- 4.0kg per piece
<b>Weight per case</b>	15.0kg - 20.0kg per case
<b>Shelf life</b>	120 days from production
<b>Country of origin</b>	Argentina



# STRIPLOIN

The striploin's natural tenderness and balanced fat distribution create a full, satisfying flavor without being overpowering. Whether grilled, roasted, or pan-seared, Gold Label's striploin delivers a consistently high-quality eating experience that appeals to both chefs and home cooks. It's a reliable, premium cut that brings restaurant-level quality straight to the plate.

Product specification	Striploin Chain Off
Meat quality grade	Angus 150+ days - cornfed
Pieces per case	4 pieces per case
Weight per piece	3.5kg+ per piece
Weight per case	15.0kg - 20.0kg per case
Shelf life	120 days from production
Country of origin	Argentina





# TENDERLOIN

The tenderloin is prized for its melt-in-the-mouth tenderness and consistent quality, making it the perfect choice for dishes where texture and elegance are key. Whether prepared as medallions, châteaubriand, or filet mignon, Gold Label's tenderloin delivers a smooth, luxurious eating experience that appeals to both top-tier chefs and steak lovers at home. It's a cut that guarantees finesse, reliability, and a premium finish on every plate.

<b>Product specification</b>	Tenderloin chain off
<b>Meat quality grade</b>	Angus 150+ days - cornfed
<b>Pieces per case</b>	8 - 10 pieces per case
<b>Weight per piece</b>	1.35kg+
<b>Weight per case</b>	15.0kg - 20.0kg per case
<b>Shelf life</b>	120 days from production
<b>Country of origin</b>	Argentina



# PICANHA

Its tender bite, combined with the flavorful fat cap that caramelizes beautifully during cooking, makes picanha a favorite among chefs and barbecue lovers worldwide.

Whether roasted whole, sliced into steaks, or grilled the traditional Brazilian way, Gold Label's picanha delivers consistent quality, great juiciness, and a deep, satisfying flavor that keeps customers coming back. It's a standout cut that perfectly combines tradition, quality, and value.

<b>Product specification</b>	Picanha
<b>Meat quality grade</b>	Angus 150+ days - cornfed
<b>Pieces per case</b>	10-12 pieces per case
<b>Weight per piece</b>	1.5kg per piece
<b>Weight per case</b>	15.0kg - 20.0kg per case
<b>Shelf life</b>	120 days from production
<b>Country of origin</b>	Argentina





Gold Label



# HOW TO ORDER

When you want to order Gold Label from Carnimex, just pick up the phone and call the designated number. Your contact person will help you place your order and provide all the information you need. If you have any questions or need extra assistance, they will guide you through the process. At Carnimex, we make ordering simple, professional, and focused on delivering top-quality beef straight to your doorstep.





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



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