# Meat and derivitates

# C. I. Agropecuaria del Caribe S.A.S









# Meat and derivitates

In C.I Agropecuaria del Caribe SAS we look for the best Beef complying with the requirements of safety, hygiene and handling. Our brand is Caribe Beef. Our products are certified to consumed by our most demanding customers.



- Meat Frozen
- Meat Chilled

Caribe Beef is in Colombia, Uruguay, Brazil, Argentina, Peru, Chile, Bolivia and Paraguay. Our Beef come from the following breeds: Angus, Wagyu, Hereford, Nelore, Overo Colorado, Brahman.







# NELORE BEEF CUTS

CUTS MAP Mapa de cortes

#### FORECUARTER

Cortes Delanteros

- Tenderloin / Solomillo
- Striploin / Bife Angosto
- Rib Eye / BIfe Ancho
- Rump / Cuadril
- Adentro
- Flat / Cuadrada
- Eye Round / Peceto
- Knuckle / Bola de Lomo
- Muscle / Muslo

#### HINDQUARTER

Cortes Traseros

- Tenderloin / Solomillo
- Striploin / Bife Angosto
- Rib Eye / BIfe Ancho
- Rump / Cuadril
- Topside / Nalga de Topside / Nalga de Adentro
  - Flat / Cuadrada
  - Eye Round / Peceto
    - Knuckle / Bola de Lomo
    - Muscle / Muslo



#### FLANK

Flanco

- Ribs / Costilla
- Brisket Navel end / Punta del Pecho
- Flank Steak / Bife vacio











#### **FORECUARTER**

Cortes Delanteros

- Neck & Hump / Cogote y Morillo
- Blade internal / Paletero Interno
- Brisket / Pecho
- Shin / Lagarto
- Blade External / Paletero
- Chuck Tender / Lomo de Brazo
- Chuck Roll / Lomo de Aguja
- Heart of Clod / Corazon de brazo

#### HINDQUARTER

Cortes Traseros

- Tenderloin / Lomo Fino
- Striploin / Lomo Ancho
- Point Of Rump / Colita de cadera
- Rump / Cadera
- Top or cap of Rump / Punta de anca
- Silverside / Bota
- Ribs & Navel / Costilla
- Cutaneus Trunck / Sobrebarriga
- Knuckle / Ďola de pierna
- Inside / Centro de Pierna
- Eye of Round / Muchacho
- Shank / Lagarto













#### **FORECUARTER**

- Chuck: Chuck eye Roast, Boneless top blade steak, Boneless Chuck Pot Roast, Blade Roast, Short Ribs, Arm Pot Roast, Cross Rib Pot Roast, under Blade Pot Roast, Flanken, Mock Tender.
- Brisket: Whole, Corned Brisket, Flat Half
- Fore Shank: Shank Cross Cut
- Rib: Rib Roast, Rib Steak, Rib Eye Steak, Back Ribs

#### HINDQUARTER

- Short Loin: Boneless Top Loin Steak, T-Bone Steak, Porterhouse Steak, Tenderloin Roast, Tenderloin Steak.
- Sirloin: Flat bone, Round Bone, Top Sirloin Steak
- Round: Round Steak, top Round Roast, Top Round Steak, Boneless Rump Roast, Bottom Round Roast, Tip Roast Cap off, Eye Round Roast, Tip Steak
- Flank & Short Plate: Flank Steak, Flank Steak Rolls, Skirt Steak.













### CUTS MAP Mapa de cortes

#### **FORECUARTER**

- Chuck: Top Blade Steak, Shoulder Tender, Shoulder Clod Roast, Chuck Tender, Shoulder Roast, Ground Chuck, Shoulder Top Blade Steak, Short Ribs, Chuck Flap, Chuck Roll Roast, Chuck Ribs, Chuck Eye Steak, Chuck Arm Roast.
- **Brisket:** Brisket Point, Brisket Flat.
- **Shank:** Shank Cross Cut.
- **Rib:** Ribeye Steak, Ribeye Filet, Back Ribs, Rib Steak, Cowboy Steak, Prime Rib, Boneless Ribeye Roast, Bone—in Ribeye Roast.
- Plate: Skirt Steak, Short Ribs.

#### HINDQUARTER

- Loin: Tri-tip, Top Sirloin Steak, T-bone Steak, Tenderloin Strip, Sirloin Steak, Sirloin Flap, Porterhouse, Hanger Steak, Ground Sirloin, Center Cut Top Sirloin Steak Culotte steak, Strip Steak Bone-in, Ball Tip Steak.
- Flank: Flank Steak.
- Round: Ground round, Top Round, Sirloin Tip Steak, Sirloin Tip Roast, Top round London Broil, Rumb Roast, Eye of Round, Bottom Round.













#### **FORECUARTER**

Cortes delanteros

- Neck
- Chuck Roll
- Brisket
- Chuck Rib
- Shoulder Clod
- Shank

#### HINDQUARTER

Cortes traseros

- Ribeye
- Short Rib
- Short Plate
- Strip Loin
- Tender Loin
- Rump Top Round
- Knuckle
- Bottom Round
- Shank













## OVERO COLORADO BEEF CUTS

### CUTS MAP Mapa de cortes

#### **FORECUARTER**

- Chuck: Top Blade Steak, Shoulder Tender, Shoulder Clod Roast, Chuck Tender, Shoulder Roast, Ground Chuck, Shoulder Top Blade Steak, Short Ribs, Chuck Flap, Chuck Roll Roast, Chuck Ribs, Chuck Eye Steak, Chuck Arm Roast.
- Brisket: Brisket Point, Brisket Flat.
- Shank: Shank Cross Cut.
- **Rib:** Ribeye Steak, Ribeye Filet, Back Ribs, Rib Steak, Cowboy Steak, Prime Rib, Boneless Ribeye Roast, Bone—in Ribeye Roast.
- Plate: Skirt Steak, Short Ribs.

#### HINDQUARTER

- Loin: Tri-tip, Top Sirloin Steak, T-bone Steak, Tenderloin Strip, Sirloin Steak, Sirloin Flap, Porterhouse, Hanger Steak, Ground Sirloin, Center Cut Top Sirloin Steak Culotte steak, Strip Steak Bone-in, Ball Tip Steak.
- Flank: Flank Steak.
- Round: Ground round, Top Round, Sirloin Tip Steak, Sirloin Tip Roast, Top round London Broil, Rumb Roast, Eye of Round, Bottom Round.













## **Business Lines**





### **Wholesalers - Caribe stock**







It is the wholesale line, the minimum order quantity is 1 container, its shipping is maritime and depends on the available routes.

INCOTERM: FOB, CIF

#### Payment Method:

- 1) Wire transfer, Advance or cash.
- 2) Letter of credit (LC) irrevocable confirmed divisible.

### Caribe Stock Express







It is the fast line for international shipments of Caribe Stock products, the means of transport is aerial and its delivery is from 1 to 4 working days, depending on the availability of flights and stopovers.

**INCOTERM: FCA, CNF** 

#### Payment Method:

- 1) Wire transfer, Advance or cash.
- 2) Letter of credit (LC) irrevocable confirmed divisible.

# Get in touch with Us!

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