

01. PRESENTATION

ARGENTINIAN **BEEF**

WHOLESALE SUPPLY

HIGH-QUALITY BEEF  
QUOTA 481



# Stilbon



# Stilbon FOODS



Stilbon Foods is a division of Stilbon Corp, with headquarters in Miami, Florida and offices located in Argentina and Uruguay, an organization with more than 30 years of experience developing international trade projects. Stilbon Foods leverages an extensive and reliable business development network to source superior commodities to the international food market.

**Stilbon**



**Stilbon** FOODS



Our team of industry professionals has developed a premium supply chain of high-quality Argentinian and Uruguayan beef products to key markets such as the U.S.A, the European Union, and Asia. Production livestock is comprised of European breeds, particularly Angus, all of which are well-known for their superior beef quality and grade yield. The quality controls implemented during livestock's lifespan, guarantee the well-being and health of each animal prior to slaughter and cutting. Our products comply with all destination country market regulations for beef imports and are free of any prohibited substances.

03. ABOUT US

**Stilbon**

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# DESCRIPTION OF GOODS

## BREEDS: ANGUS

ARGENTINIAN BEEF IS 100%  
NATURAL, HAS NO  
ADDITIVES, AND DOES  
NOT CONTAIN ADDED  
HORMONES.

We supply premium quality beef from livestock raised in the Wet Pampas region (Pampa Húmeda) in Argentina.

Our beef is sourced through a system of rigorous controls to ensure that our supply exceeds international trade regulations and standards and produce superior genetics and product quality.

Stilbon offers a variety of excellent quality beef cuts from livestock with superior genetics. Our cattle

are raised in sustainable systems with high standards of animal welfare.

The quality of the production system and livestock controls guarantees the health of each animal (absence of diseases such as BSE, FMD, etc.). This ensures their condition is free from substances that have been banned by international trade regulations due to potentially harmful effects to human health, such as antibiotics, added hormones, clenbuterol, etc.



04. OUR PRODUCTS

Stilbon

# DESCRIPTION OF GOODS

## SUBPRIMAL CUTS

### CUTS - ANGUS - BEEF 481 STILBON BRAND

Item Code	Item Description	Total kilograms per cut	Percentage per cut
1180	STRIPLOIN CHAIN OFF UP TO 5KG-5KG UP - BIFE ANGOSTO	1.144,00	10,4%
5390	KNUCKLE - BOLA DE LOMO	1.210,00	11,0%
5389	TAIL OF RUMP 80.20 VL - COLITA DE CUADRIL	319,00	2,9%
5386	HEART OF RUMP - CORD. CUADRIL	627,00	5,7%
5391	FLAT - CUADRADA	1.089,00	9,9%
5385	TENDERLOIN 3/4 LB CHAIN OFF - LOMO	374,00	3,4%
5385	TENDERLOIN 4/5 LB CHAIN OFF - LOMO	88,00	0,8%
5392	TOPSIDE CAP OFF 97 VL - NALGA SIN TAPA	1.320,00	12,0%
5393	EYEROUND - PECETO	550,00	5,0%
5387	PICANHA - TAPA DE CUADRIL	374,00	3,4%
5394	CHUCK - AGUJA	1.441,00	13,1%
5395	BOLAR BLADE 97 VL - PALETA SIN ANCONEO	748,00	6,8%
5398	CUBE ROLL CAP OFF 2-2.5 KG AND 2.5KG UP - BIFE ANCHO	836,00	7,6%
5397	CHUCK TENDER - CHINGOLO	286,00	2,6%
5396	OYSTER BLADE - MARUCHA	605,00	5,5%
	TOTALES	11.011,00	100,0%



# PACKAGING

## PRIMARY, SECONDARY PACKAGING

### 06. PACKAGING

#### PACKAGING FOR CUTS

*Our beef is packed in vaccum sealed plastic bags and then placed inside carton boxes.*

#### SECONDARY PACKAGING WHITE BOX

*Dimensions (L x W x H):  
60 x 40 x 15cm. Material: micro-corrugated cardboard.*



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# PACKAGING

## PRIMARY, SECONDARY AND PREMIUM PACKAGING

### 07. PACKAGING

Once the product is packaged, the product is blast frozen to -18 degrees centigrade and kept at that temperature for export.

Refrigerated beef is packed the same as frozen, however it is kept at temperatures between -2 and 2 degrees centigrade for shipping.



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# QUALITY

The production plants have a process that automatically analyzes risk via HACCP (Hazard Analysis and Critical Control Point) and its prerequisite programs SSOP (Sanitation Standard Operating Procedure) and GMP (Good Manufacturing Practices) which are certifications of the international standard BRC GSFS (British Retail Consortium's Global Standard for Food Safety), in order to ensure the safety and quality of our product.

09. QUALITY



# CERTIFICATES

The production process automatically analyzes risk via HACCP (Hazard Analysis and Critical Control Point) and its prerequisite programs SSOP (Sanitation Standard Operating Procedure) and GMP (Good Manufacturing Practices) which are certifications of the international standard BRC GSFS (British Retail Consortium's Global Standard for Food Safety), in order to ensure the safety and quality of our product.

## 10. CERTIFICATES



# Stilbon

11. CONTACT  
INFORMATION

## CONTACT US

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*The information in this document is subject to change without notice and does not represent a commitment on the part of Stilbon Corp or Stilbon Foods.*



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