

# Stilbon

## ARGENTINE & URUGUAYAN BEEF

### WHOLESALE SUPPLY

### CERTIFIED HALAL

01. PRESENTATION



**Stilbon FOODS**



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

**Stilbon<sup>®</sup> FOODS**  
CORP

**CERTIFIED HALAL**

**Stilbon FOODS**

**senasa inac**  
SERVICIO NACIONAL DE SANIDAD  
Y CALIDAD AGROALIMENTARIA Instituto Nacional de Carnes

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 English breeds, particularly Aberdeen Angus and Hereford, 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<sup>®</sup> FOODS**  
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## DESCRIPTION OF GOODS BREEDS: Aberdeen Angus, Hereford.

ARGENTINE BEEF IS 100%

NATURAL, HAS NO  
ADDITIVES, AND  
DOES NOT CONTAIN  
ADDED HORMONES.

We supply top quality beef from cattle 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.

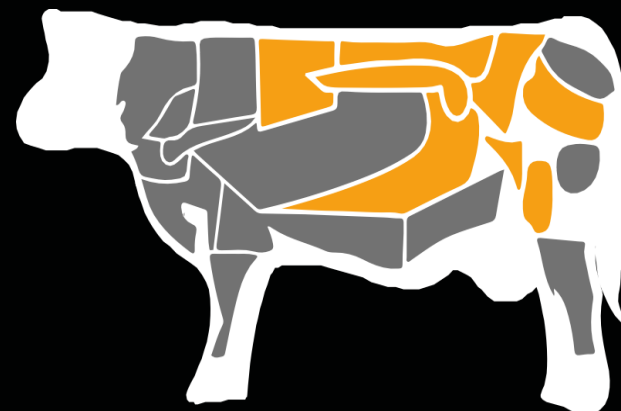


## DESCRIPTION OF GOODS SUBPRIMAL CUTS

<i>BONELESS CUTS</i>	<i>@ IMP</i>	<i>KG</i>	<i>% OF EACH CUT</i>
HEEL OF ROUND	171F	465	2,1%
TOP SIRLOIN BUTT	184	1203	5,5%
CHUCK COVER BONELESS	116A*	350	1,6%
CHUCK TENDER	116B	514	2,3%
TENDERLOIN, CHAIN OFF	189	727	3,3%
FLAT	171B	1783	8,1%
CHUCK ROLL	116A	2133	9,7%
STRIPLOIN, CHAIN ON	180	1695	7,7%
RIB EYE ROLL, LIP ON	112A	1061	4,8%
CAP CUBE ROLL		525	2,4%
EYE OF ROUND	171C	820	3,7%
INSIDE CAP OFF	168	2953	13,4%
SHOULDER CLOD	114	1012	4,6%
KNUCKLE	167A	1947	8,8%
TOP SIRLOIN CAP	184D	602	2,7%
TOP BLADE	114D	1028	4,7%
TRI TIP	185C	492	2,2%
UNDER BLADE BONELESS	116E	1553	7,1%
BRISKET	120	1137	5,2%
<b>TOTALS</b>		<b>22.000</b>	<b>100%</b>

Natural yield production /  
Compensated production

### CUTS HALAL



**Stilbon**



# PACKAGING

## PRIMARY AND SECONDARY PACKAGING

### 06. PACKAGING

#### PACKAGING FOR CUTS (FROZEN OR REFRIGERATED)

*Our beef is packed in vacuum 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.*



# PACKAGING

## PRIMARY AND SECONDARY PACKAGING

07. PACKAGING

*Frozen boxed beef 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.*



## GENERAL LOADING DATA

# LOGISTICS

### CHILLED PRODUCT:

- 20' FCL Reefer 11 Metric Tons of product.
- 40' FCL Reefer 22 Metric Tons of product.

Refrigerated/chilled product can be preserved for 4 months.

### FROZEN PRODUCT

- 20' FCL Reefer 13 Metric Tons of product.
- 40' FCL Reefer 27 Metric Tons of product.

Frozen product can be preserved for 12 months.

### FOB TERMS SUPPLY TIMEFRAME

Generally the estimated timeframe is within 20 days from date purchase order is confirmed until order is fulfilled and placed FOB at port of Buenos Aires.



# 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.



# CERTIFICATES

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10. CERTIFICATES



## 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.*



 GOVERNMENT OF DUBAI	مركز الامارات العالمي للاعتماد Emirates International Accreditation Center	 هيئة الاعتماد الدولي للاعتماد Emirates International Accreditation Center						
	Scope Of Accreditation							
	Halal Product Certification							
<b>Uruguay Islamic center ( UIC )</b> 12.33 Ejsdo, centro city – Montevideo – Uruguay post code# 11100								
Issue No: 01	Issue Date: 17/09/2018	Accreditation Certificate No: HBN-036						
URUGUAY ISLAMIC CENTER is allowed to issue EIAC accredited certificates in the following countries and locations:								
Country: URUGUAY	Full address: 12.33 EJSOO, CENTRO CITY – MONTEVIDEO – URUGUAY POST CODE# 11100 Contact Person: Mr. Ali Ahmed Mob. No. +598 99 730 248 Tel. No. +598 2902 2578 Fax. No. +598 2902 2578 Email alihalal@adinet.com.uy Website centroislamicouruguay.com.uy							
Company Logo								
Halal Mark								
<table border="1"> <thead> <tr> <th>Category Codes</th> <th>Categories</th> <th>Products/ Products Group</th> </tr> </thead> <tbody> <tr> <td>C</td> <td>Processing 1 (Perishable animal products) – Halal Slaughtering</td> <td>                     - Bovine slaughtering Including cutting and packing,                      - Ovine slaughtering Including cutting and packing,                      - Poultry slaughtering Including cutting and packing                 </td> </tr> </tbody> </table>	Category Codes	Categories	Products/ Products Group	C	Processing 1 (Perishable animal products) – Halal Slaughtering	- Bovine slaughtering Including cutting and packing, - Ovine slaughtering Including cutting and packing, - Poultry slaughtering Including cutting and packing		
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