

THE BEST OF BOTH WORLDS: GRAIN-FED BEEF

Premium beef from Argentina

When cattle are able to move freely about and graze relaxed on lush pastures, they grow up in a completely natural way and not too quickly. This makes their meat particularly tasty. However, this excellent meat quality can be further enhanced by feeding the animals additional grain a good 100 days before they are slaughtered.

This produces more intramuscular fat, which gives the meat a pronounced marbling and thus even more flavour.

Our premium grain-fed beef comes from Devesa, the Argentinian family-owned company Azul Natural Beef, which has stood for exquisite meat quality worldwide for over 100 years. Devesa complies with all international BRC, SSOP and HACCP standards and is not only committed to sustainable production but also attaches great importance to animal welfare. Only the finest breeds of cattle (Angus, Hereford) are bred here under natural conditions on their own fertile pastures and are given neither hormones, antibiotics nor animal proteins. The result is premium and tender beef for the particularly discerning palate.





OUR RANGE: GRAIN-FED BEEF



THE BENEFITS AT A GLANCE



100% premium grain-fed beef



From the traditional, Argentinian family-run Azul Natural Beef "Devesa"



Sustainably and naturally bred



No hormones, antibiotics or animal by-products



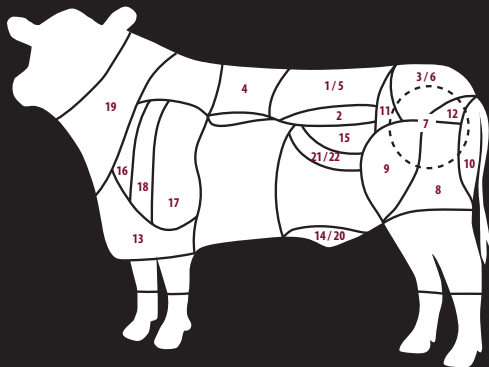
Certification according to the BRC, SSOP and HACCP standard



Full control over all production processes



Delicate, tender and especially tasty



- 1 Roast Beef
- 2 Fillet
- 3 Sirloin
- 4 Entrecôte
- 5 Steak-ready
- 6 Sirloin A & B Cuts
- 7 Topside
- 8 Silverside
- 9 Round
- 10 Eye of Round
- 11 Tri-Tip
- 12 Boiled Beef/Picanha
- 13 Brisket
- 14 Flank Steak
- 15 Flap Meat
- 16 Chuck
- 17 Shoulder Clod
- 18 Tip Blade Roast
- 19 Tongue
- 20 Matambre
- 21 Inside Skirt
- 22 Outside Skirt

Our **core assortment** includes fine cuts such as roast beef, fillet, topside and entrecôte.

Our **extensive import programme** also includes items such as roast beef steak-ready, sirloin A & B cuts, cap-off topside, silverside, round, eye of round, tri-tip, boiled beef/picanha, brisket, flank steak, flap meat, chuck, shoulder clod, tip blade roast, tongue, matambre, inside skirt, outside skirt.

