

GLOBALIZE



ANIMAL PROTEIN



LEADING HIGH-QUALITY COMMODITIES EXPERT



GLOBALIZE

Bringing global opportunities to your door-step since 2005.



One of the most widely consumed meats in the world and is a good source of protein, iron, and other essential nutrients. Beef can be divided into several cuts, including chuck, rib, loin, round, and brisket, each with its unique taste, texture, and cooking methods. The most tender cuts of beef are those from the loin and rib sections, while tougher cuts such as chuck and round are best cooked with slower methods such as braising.

Beef is rich in essential nutrients that are important for human health such as protein, iron, zinc, and B vitamins. It is also a good source of healthy fats, including omega-3 and omega-6. Beef is widely produced and consumed around the world, it is considered as a staple food in many cultures, making it widely available and affordable. The largest producers of beef are the United States, Brazil, and China.

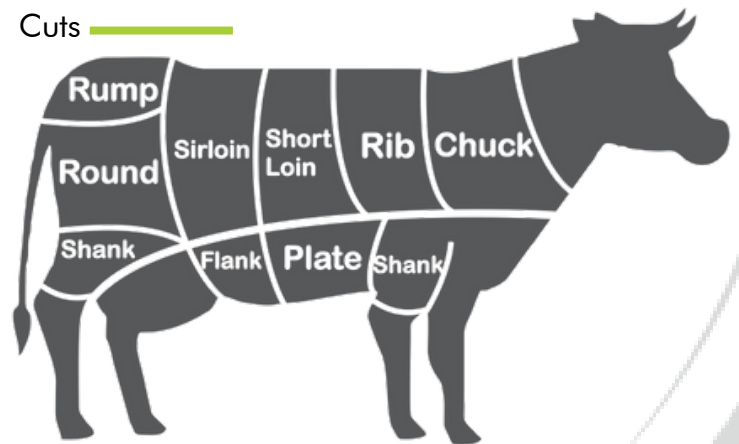
Specs

- Fit for human consumption
- Grade: AA, AAA
- Origins: Brazil, Argentina & Uruguay
- Breed: Nellore or Angus
- Fat Content: According to each cut
- Bone/Boneless: According to client's request
- Taste & Smell: Natural
- Free of clots, skin, hair, strings, and fibrous tissue
- Expiration for frozen cuts: 6~12 months
- Contaminants: Absent
- Packaging: Vacuum-sealed unit bag
- Package: 20Kg Box
- Low-oxygen MAP (modified atmosphere package)

Benefits

- Beef is a rich source of high-quality protein, which helps to support muscle growth and repair.
- It is a good source of iron, which is important for carrying oxygen throughout the body.
- Beef contains essential vitamins and minerals such as B vitamins, zinc, and selenium.
- It is a good source of creatine which helps to support muscle mass and strength.
- It is a rich source of energy, providing essential nutrition to the body.

Cuts



Factors influencing the price

- Supply & demand of beef.
- Production & logistic costs.
- Government change of policies in taxation, stock limit, etc.
- Price movement of beef in the international market.
- Animal disease outbreaks.

Nutritional Facts

Serving Size 100g

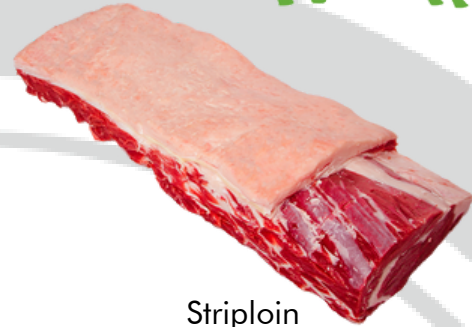
Calories (kcal)	267
Protein (g)	26
Fat (g)	22
Iron (mg)	1.5
Zinc (mg)	4.2
Creatine (g)	1
Selenium (mcg)	24
Vitamin B12 *	23%
Vitamin B6 *	22%
Niacin (B3) *	20%
Vitamin B1 *	13%

Percent Daily Value are based on a 2000 calorie diet.



Tenderloin

Cut taken by separating the muscular masses attached to the ventral surface of the last three thoracic vertebrae, six lumbar vertebrae, iliacus and proximal part of the femur.



Striploin

Taken by releasing the muscular masses attached to the striploin bones.



Cube Roll

A cut yielded by the striploin after sectioning the muscular masses corresponding to the first five thoracic vertebrae that remain.



Cube Roll Fat On

Cut from muscle masses covering the cube roll and the scapular cartilage.



Heart of Rump

Prepared from the rump heart cork on/off.



Rump

This comes from the preparation of the rump by the natural separation of the tensor fascia latae muscle from the gluteus medius.



Topside

Results of the boning of the round shank on and releasing the muscular masses attached to the ventral surface of the iliacus, femur, and tibial tuberosity, removed from the knuckle and the outside by its natural attachments.



Full Riverside

Prepared from the outside by separating the muscular masses between the laterocaudal side of the femur and the thigh bone.



Silverside

Consisting of the outside and the eye round by removing the leg of beef.



Flat

A cut from the lateral surface of the round shank on.



Eye round

A cut taken from the semitendinosus muscle, located between the outside and the inside.



Knuckle

This is taken from the muscular masses from the anterior surface of the femur, released from the inside, the outside and the rump tail.



Shank

This comes from the muscular masses attached to the posterior and lateral surfaces of the tibia and fibula.



Flank Steak

A cut prepared from the flank, consisting of the large part of the rectus abdominis muscle.



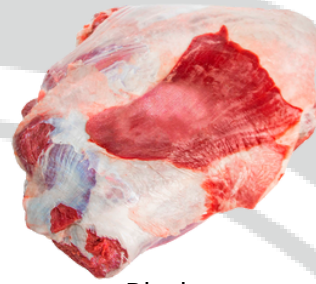
Thin Skirt

A cut consisting of the costal section of the diaphragm by removing the membranous investing tissue.



Flank

Prepared by the removal of the flanks area.



Blade

Taken by releasing the muscular masses inserted in the scapula, the humerus and proximal extremities of the ulna and radius.



Chuck

This cut comes from the muscular masses in the first five vertebrae dorsi and posterior part of the corresponding ribs.



Shoulder Cover

Comes from the muscular mass on the medial surface of the scapula.



Chuck Tender

Comes from the muscular mass in the supraspinatus fossa of the scapula.



Oyster Blade

This is taken from the muscular mass in the infraspinatus fossa of the scapula.



Hump

Taken from the muscular masses on the dorsal surface of the chuck, typical of zebu cattle breeds.



Brisket

This comes from the muscular masses that cover the breast bone and costal cartilages.



Rib Fingers

Parts of intercostalis muscles removed from the proximal portion of the intercostal spaces.



Industrial Meat

Consists of the outer muscles.



Trimmings

Any size of meat trimming from the boning.



Liver

Prepared by removing the capsule, lymph nodes, and fatty deposits.



Tongue

Prepared after removal of the hyoid bone, fat, connective tissue and regional ganglia.



Feet

Bovine Feet



Tail

Prepared with the coccygeal vertebrae and corresponding muscles.



Tripe Bleached

After being cooked in water, it is bleached with hydrogen peroxide or adequate chemicals.

A top-down view of a wooden cutting board filled with large, fresh, red beef cubes. The board is set on a dark, textured surface. In the top right corner, a small Argentine flag is visible. To the left of the board, there are two shallots and a bunch of fresh green parsley. Scattered around the board are several small red peppercorns. The text 'Argentinean Beef' is written in a large, white, cursive font across the top, with the tagline 'a cut above the rest.' in a smaller, white, sans-serif font below it.

Argentinean Beef

a cut above the rest.



Pork is the culinary name for the meat of the domestic pig (*Sus scrofa domesticus*). It is the most commonly consumed meat worldwide, with evidence of pig husbandry dating back to 5000 BC.

Pork is eaten both freshly cooked and preserved; curing extends the shelf life of pork products.

Ham, gammon, bacon, and sausage are examples of preserved pork. Charcuterie is the branch of cooking devoted to prepared meat products, many from pork.

Pork is the most popular meat in the Western world, particularly in Central Europe. It is also very popular in East and Southeast Asia (Mainland Southeast Asia, Philippines, Singapore, and East Timor). The meat is highly prized in Asian cuisines, especially in Mainland China, for its fat content and texture.

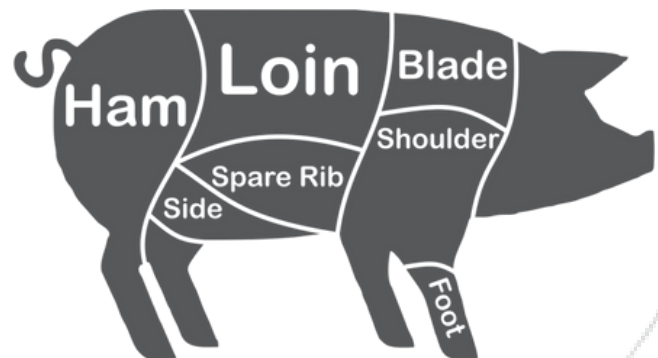
Specs

- Fit for human consumption
- Grade: AA
- Origin: Brazil
- Breed: Landrace
- Fat Content: According to each cut
- Bone/Boneless: According to client's request
- Taste & Smell: Natural
- Free of clots, skin, hair, strings, and fibrous tissue
- Expiration for frozen cuts: 6~12 months
- Contaminants: Absent
- Packaging: Vacuum-sealed Bag
- Package: 20Kg Box
- Low-oxygen MAP (modified atmosphere package)

Benefits

- Pork is a rich source of protein, which helps to build and repair muscle tissue, and is essential for maintaining a healthy immune system.
- It is Rich in essential vitamins and minerals.
- Pork is an excellent source of zinc which is important for the immune system, wound healing, and maintaining a healthy pregnancy.
- It is a good source of Iron, which is essential for the production of red blood cells.
- Pork contains less fat than other meats.

Cuts



Factors influencing the price

- Supply & demand of pork.
- Production & logistic costs.
- Government change of policies in taxation, stock limit, etc.
- Price movement of pork in the international market.
- Animal disease outbreaks.

Nutritional Facts

Serving Size 100g

Calories (kcal)	267
Protein (g)	26
Fat (g)	22
Iron (mg)	1.5
Zinc (mg)	4.2
Creatine (g)	1
Selenium (mcg)	24
Vitamin B12 *	23%
Vitamin B6 *	22%
Niacin (B3) *	20%
Vitamin B1 *	13%

Percent Daily Value are based on a 2000 calorie diet.



Pork Sides - Carcass



Pork Leg Bone In Skin Off



Pork Leg Bone In Skin On



Pork Shoulder Bone In Skin Off



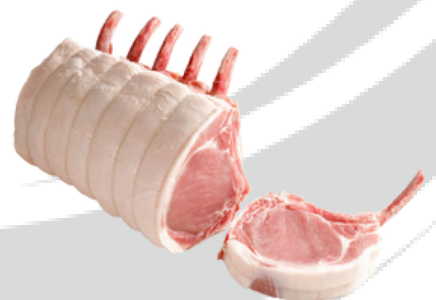
Pork Shoulder Boneless Skin Off



Pork Loin



Pork Ribs



Pork Chops

**BRAZILIAN
PORK**



tasty, nutritious and always satisfying.





Chicken / Poultry are domesticated birds kept by humans for their eggs, their meat or their feathers. These birds are most typically members of the superorder Galloanserae (fowl), especially the order Galliformes (which includes chickens, quails, and turkeys).

The term also includes birds that are killed for their meat, such as the young pigeons (known as squabs) but does not include similar wild birds hunted for sport or food and known as game. The word "poultry" comes from the French/Norman word poule, itself derived from the Latin word pullus, which means small animal.

Together with pig meat, poultry is one of the two most widely eaten types of meat globally.

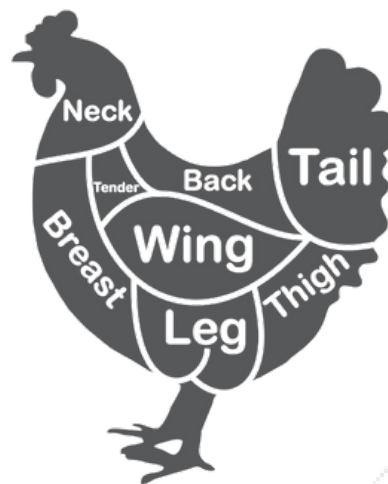
Specs

- Fit for human consumption
- Grade: AA
- Origin: Brazil
- Breed: Embrapa 021
- Fat Content: According to each cut
- Bone/Boneless: According to the client's request
- Taste & Smell: Natural
- Free of clots, skin, hair, strings, and fibrous tissue
- Expiration for frozen cuts: 6~12 months
- Contaminants: Absent
- Frozen Process: IQF
- Package: 20Kg Box

Benefits

- Chicken is a rich source of protein, which helps to build and repair muscle tissue, and is essential for maintaining a healthy immune system.
- It is a lean meat, with less fat and calories than other meats such as beef or pork, making it a healthy option for weight management.
- Chicken is a good source of B vitamins, particularly niacin, vitamin B6, and vitamin B12, important for energy production and maintaining a healthy nervous system
- It is a good source of minerals.

Cuts



Factors influencing the price

- Supply & demand of chicken.
- Production & logistic costs.
- Government change of policies in taxation, stock limit, etc.
- Price movement of chicken in the international market.
- Animal disease outbreaks.

Nutritional Facts

Serving Size 100g

Calories (kcal)	267
Protein (g)	26
Fat (g)	22
Iron (mg)	1.5
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Whole Chicken



Wings



Drumettes



Chicken Breast Boneless



Drumstick



Legs



Paws & Feet



Brazil is known for its high-quality chicken exports. Our chickens are raised on family farms and are fed a nutritious diet. They are always handled with the utmost care to ensure the highest quality. Our chickens are free-range and have access to the outdoors, this allows them to grow and mature naturally. Our chickens are also free of any added hormones and antibiotics. We are proud to offer our customers a delicious, healthy, and natural alternative to other chicken products. Whether it's grilling, roasting, or stir-frying, with our chicken you can be sure you are getting the best quality and taste that Brazil has to offer.





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