Miguel Vergara

ANGUS



CARNIMEX.NL

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Miguel Vergara

CARNIMEX

We work with nature. The well-being of our animals results in prime beef, a product we are proud of. The better they live, the better the meat, the better our business. Simple as that.

As we're in the meat importing business for over 50 years, we have great respect to traditions. We celebrate our heritage, but always seek for new refreshing opportunities to stay relevant and lead our industry.

Our goal is to become an industry leading and transparent boutique meat importer with complementary private labels, focusing on quality, innovation, animal wellbeing, and sustainability. With the support of the Carnimex team, suppliers, and supply chain we can create a unique and competitive value proposition. Something we're proud of and passionately work for every day.

Every decision we make, is based on meeting our customers' demands and their appreciation for quality. You'll find our headquarter in Rotterdam, the city rightfully labeled as 'The gateway to Europe'.

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SPANISH PRIDE

Taste comes with experience

UNVEILING MIGUEL VERGARA'S DELICATE CUTS

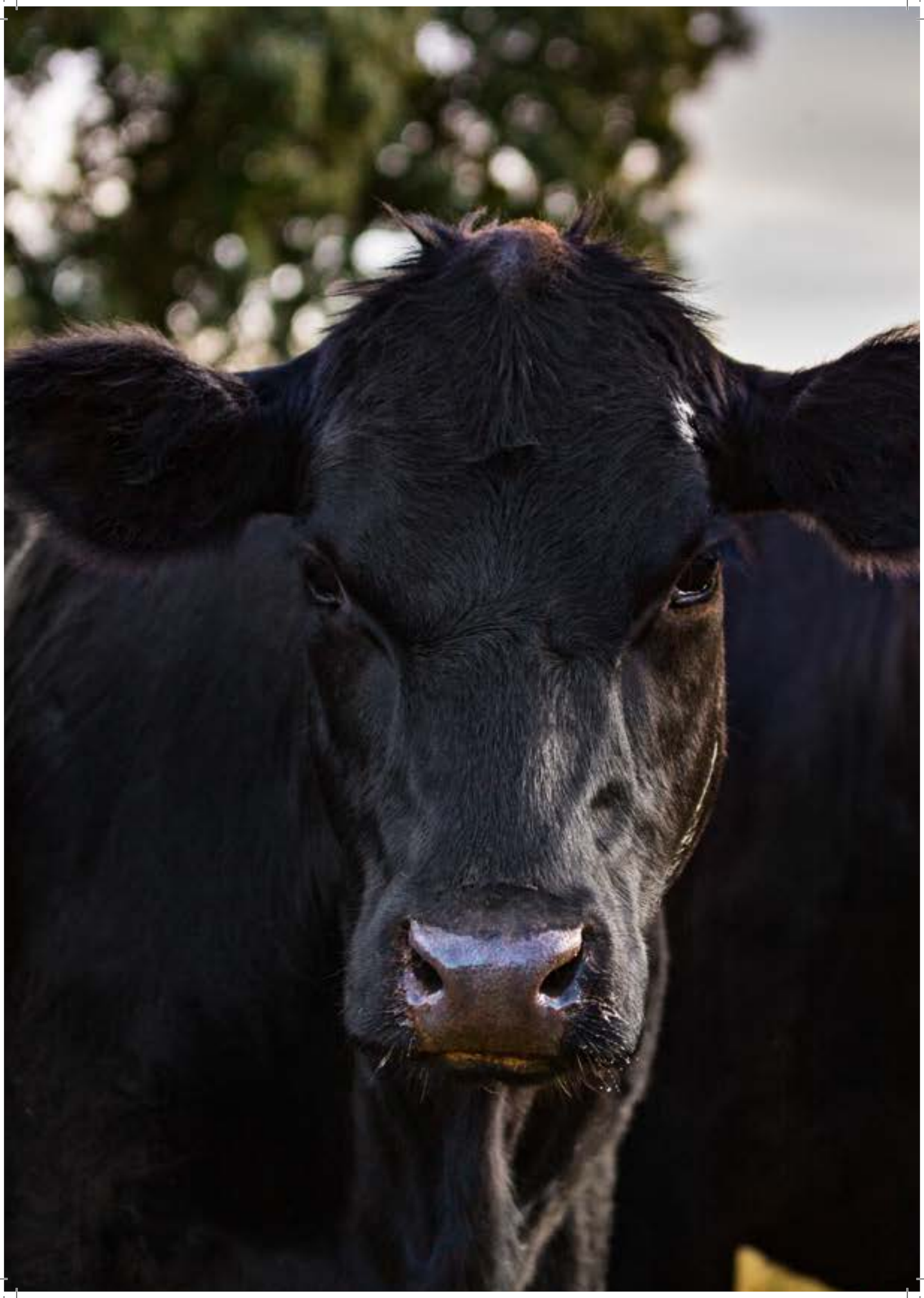
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TASTE COMES WITH EXPERIENCE

Miguel Vergara Angus is a journey in search of the authentic flavor of meat that begins in a small region in the north of Ireland, where the best specimens of this noble breed are selected and then bred in Spain. Once here, they receive personalized attention aimed at enhancing all their qualities. The Aberdeen Angus breed is one of the most prized for its remarkable productive attributes and exceptional meat.

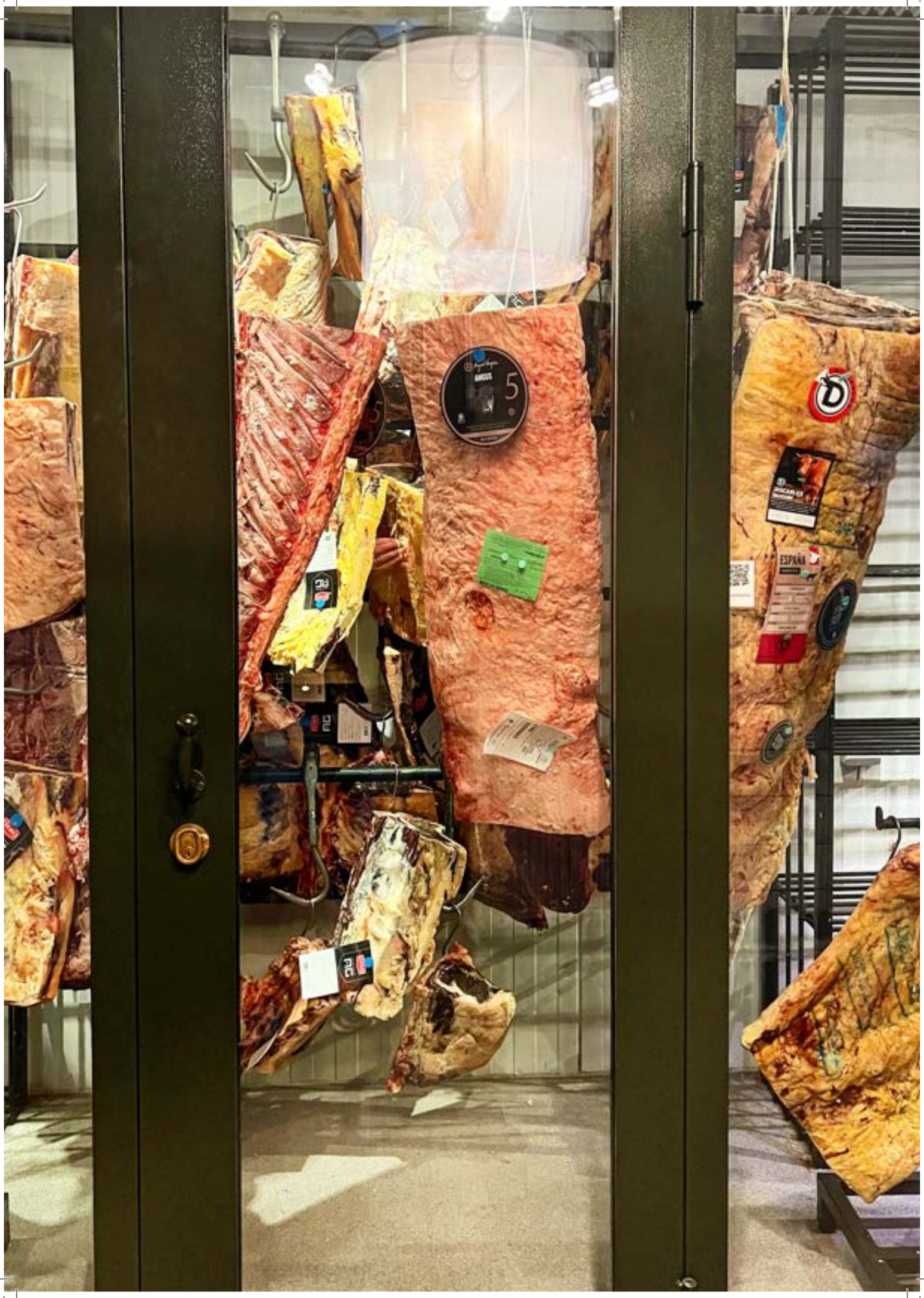
With this objective, the Miguel Vergara firm adds its expertise, taking care of all the details (feeding, handling, and animal welfare) to offer unique meat with a superior degree of marbling and unequaled tenderness. The feeding of these specimens goes through three phases:

Adaptation: Up to 4-5 months of age, the calves stay with their mothers and receive a solid diet rich in fiber and protein, promoting proper rumen development.
Growth: From 5 months until one year of age, they are fed quality fodder and pastures produced on the Baños de Ledesma farm (Salamanca) to achieve adequate growth.
Fattening: During the last 10-12 months, the diet shifts to a cereal-based regimen (more than 75% high in energy and low in fiber), designed to favor the infiltration or deposition of fat in the muscle. This phase, lasting 300 days, includes ground cereals (barley and wheat), cereal by-products (gluten, DDG, and bran), legumes (soybean meal), straw, and soybean oil. Soybean oil is added to the diet as an energy supplement that modifies the lipid profile of the meat, increasing the proportion of CLA and saponified fatty acids, and boosting oleic acid content in both the infiltrated fat and animal fat cover. This is the most important phase in terms of the final quality of the meat. The levels of vitamin E and minerals in the diet allow the production of relatively young animals, around 24 months of age, with extraordinary fat infiltration, good color, and durability due to its antioxidant effects.

By adhering to these meticulous processes, Miguel Vergara ensures the production of exceptional Angus beef, recognized for its superior quality and exquisite taste.




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ESPAÑA

CENTERLOIN

The Miguel Vergara whole loin bone is a premium cut of beef, celebrated for its exceptional marbling and flavor. With marbling scores ranging from MBS 2 to MBS 5, these loins offer a delightful balance of tenderness and richness, making them ideal for a variety of culinary applications.

Customers can choose between two options: dry aged for 21 to 30 days or fresh, fresh is always with tenderloin. The aging process enhances the beef's flavor profile, making it even more intens and tender. However, the fresh option allows for immediate preparation and enjoyment.

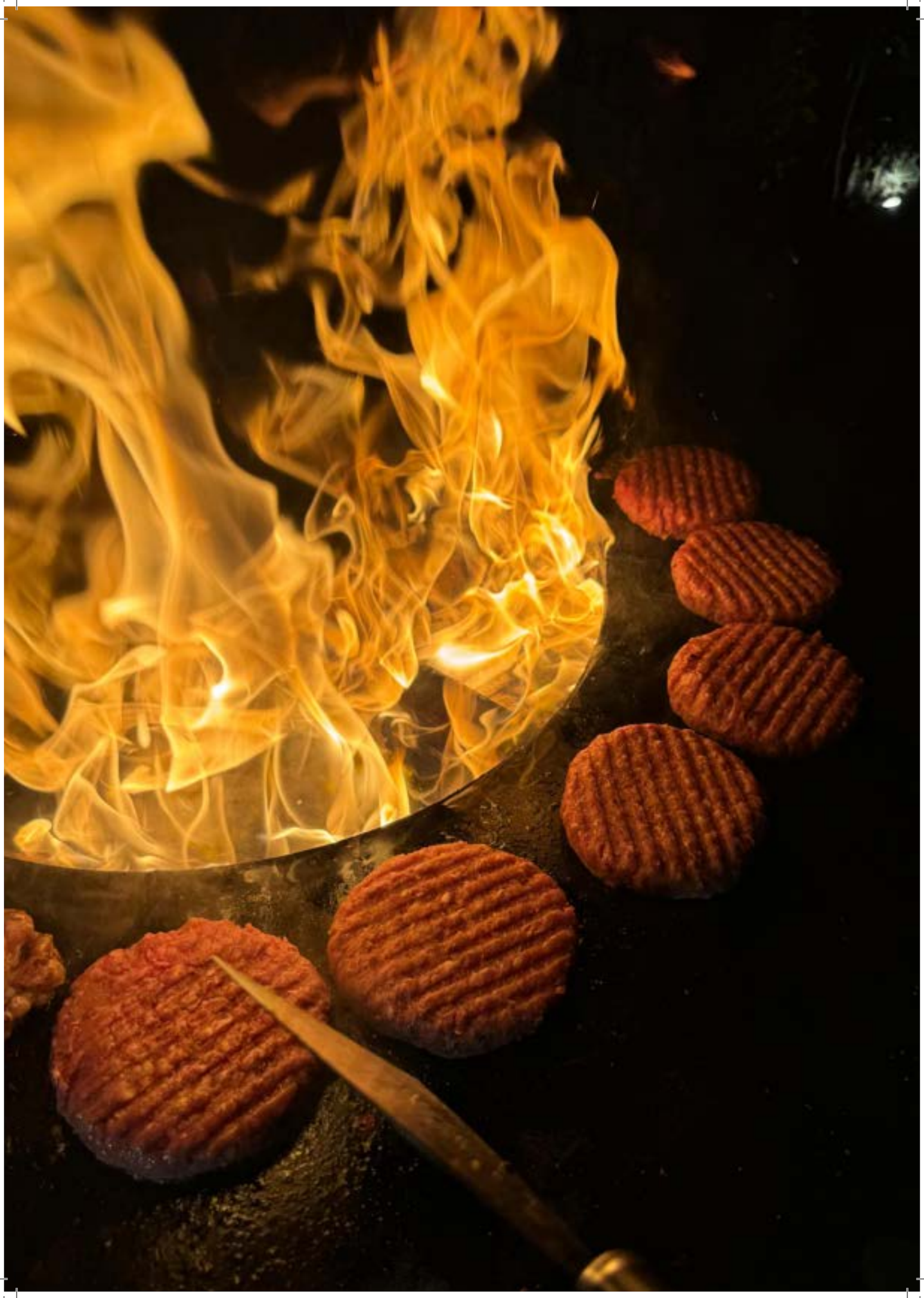
What sets the Miguel Vergara loin apart is its versatility. Whether you prefer to dry age it further at your dry ager or use it as is, you can easily transform this cut into various steaks, such as striploin, ribeye, cowboy steak, t-bone or côte de boeuf. Each preparation promises a delicious experience, showcasing the rich flavors and textures that make Miguel Vergara a standout choice as the best Angus in Europe

PRODUCT SPECIFICATION	Whole Loin Bone In, with or without tenderloin
MEAT QUALITY GRADE	Spanish Angus 300 days - grainfed / MBS2 to MBS5
PIECES PER CASE	1 piece per case in stockinette
WEIGHT PER PIECE	28 - 35 kg
WEIGHT PER CASE	28 kg - 35 kg per case
SHELF LIFE	14 days from production
CASE DIMENTIONS	600x260x160mm
COUNTRY OF ORIGIN	Spain

HAMBURGERS

Miguel Vergara burgers are well known by top chefs all over Europe.
Thanks to a unique diet of 300 days of grain-feeding, enriched with acorns and grass, the result is an unmatched flavor and tenderness.
These 160-gram burgers are perfect for crafting the ultimate smash burger: juicy on the inside, crispy on the outside. Each pack contains two burgers. The premium quality and rich taste make Miguel Vergara burgers a favorite for every chef

PRODUCT SPECIFICATION	Angus Burger Skinpacked - 2*160 gram
MEAT QUALITY GRADE	Spanish Angus 300 days - grainfed
PIECES PER CASE	20 pieces per case / 2 per package
WEIGHT PER PIECE	160 gram
WEIGHT PER CASE	3.2 kg per case
SHELF LIFE	21 days from production
CASE DIMENTIONS	600x260x160mm
COUNTRY OF ORIGIN	Spain





COWBOY STEAK

Discover the rich flavor of the Miguel Vergara Cowboy Steak. This premium cut comes from cattle fed on a unique 300-day grain diet, complemented by acorns and grass, delivering exceptional marbling and tenderness. Perfect for grilling or pan-searing, this thick steak offers a robust, juicy taste with every bite. Weighing in at 1 kilogram, the cowboy steak is ideal for sharing. Miguel Vergara's commitment to quality ensures that each steak is a masterpiece.

PRODUCT SPECIFICATION	Cowboy Steak
MEAT QUALITY GRADE	Spanish Angus 300 days - grainfed
PIECES PER CASE	6 pieces per case.
WEIGHT PER PIECE	700 – 900 gr
WEIGHT PER CASE	4.2 kg
SHELF LIFE	21 days from production
CASE DIMENTIONS	600x260x160mm
COUNTRY OF ORIGIN	Spain

BAVETTE

Miguel Vergara Angus presents Europe's premier bavette, celebrated for its unparalleled flavor and tenderness. Very nice marbled and sourced from the finest Angus beef, this bavette sets the standard for high quality. Regarded as one of the best Angus bavette in Europe. With this cut Miguel Vergara is offering their commitment to excellence in premium beef products.

PRODUCT SPECIFICATION	Bavette
MEAT QUALITY GRADE	Spanish Angus 300 days - grainfed
PIECES PER CASE	8 pieces per case.
WEIGHT PER PIECE	1.8 – 2.5 kg
WEIGHT PER CASE	15 kg per case
SHELF LIFE	40 days from production
CASE DIMENTIONS	600x260x160mm
COUNTRY OF ORIGIN	Spain


2019
RAMOS
RESERVA
SELECTED
BLEND



T-BONE STEAK

The Miguel Vergara T-Bone is a premium steak that combines the tenderloin and strip steak, featuring a T-shaped bone. Known for its exceptional marbling, this cut delivers rich flavor and tenderness.

Available in both whole cuts and portioned steaks, each portion typically weighs around 600-800 grams, making it perfect for two people to share.
The whole T-Bone can also be dry aged for added depth of flavor before being portioned, enhancing its already intense taste.

PRODUCT SPECIFICATION	T-Bone Steak
MEAT QUALITY GRADE	Spanish Angus 300 days - grainfed
PIECES PER CASE	6 pieces per case.
WEIGHT PER PIECE	600 – 900 gr
WEIGHT PER CASE	3.6 kg
SHELF LIFE	21 days from production
CASE DIMENTIONS	600x260x160mm
COUNTRY OF ORIGIN	Spain

SHORT RIBS

Miguel Vergara Angus is highly esteemed for its exceptional short ribs. Well known for their rich flavor and tender texture. The short ribs are super marbled, ensuring a tasty and juicy bite every time. Perfect for slow cooking of 12 hours, braising, or grilling, these short ribs offer a depth of flavor and tenderness.

Miguel Vergara short ribs are available in whole cuts portioned cuts, or as the distinctive 5th rib bone-in option. This versatility allows chefs and home cooks to select the perfect cut for their culinary needs, ensuring that every dish showcases the superior quality and craftsmanship synonymous with the Miguel Vergara brand.

PRODUCT SPECIFICATION	Short Ribs
MEAT QUALITY GRADE	Spanish Angus 300 days - grainfed
PIECES PER CASE	4 pieces per case.
WEIGHT PER PIECE	2.5 – 3 kg
WEIGHT PER CASE	12 kg per case
SHELF LIFE	30 days from production
CASE DIMENTIONS	600x260x160mm
COUNTRY OF ORIGIN	Spain



HOW TO ORDER

When it comes to ordering Miguel Vergara at Carnimex, simply pick up the phone and dial the designated number.

Reach out to your contact person, who will assist you in placing your order and providing all the necessary details. If you have any questions or need further assistance, they will be there to guide you through the process.

At Carnimex, the ordering experience is straightforward, professional, and focused on delivering the highest quality beef to your doorstep.




THERMO KING
Miquel Vergara
5136 LXD


ANGUS

“MEAT FROM AROUND THE WORLD DELIVERED AT YOUR DOORSTEP IN 2 DAYS”

Miguel Vergara

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