URUGUAY 120+ DAYS GRAINFED BLACK AGNUS

THE BLACK

GRAIN FED - BLACK ANGUS

URUGUAY

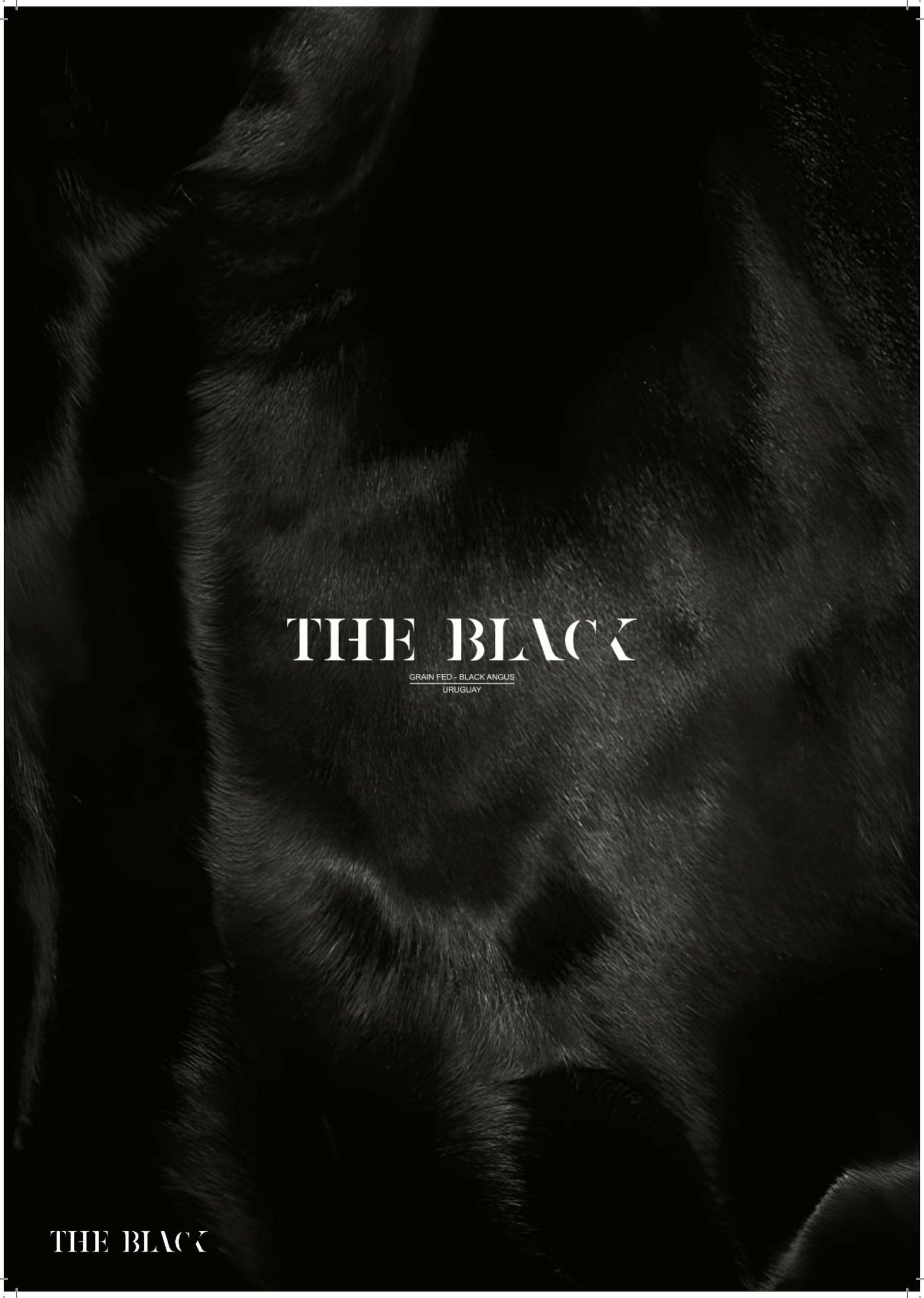
BY

CARNIMEX

BOUTIQUE MEAT IMPORTER

CARNIMEX.NL

WWW.CARNIMEX.COM


THE BLACK
GRAIN FED - BLACK ANGUS
URUGUAY
THE BLACK

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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a step-by-step guide


HomeFires


THE BLACK

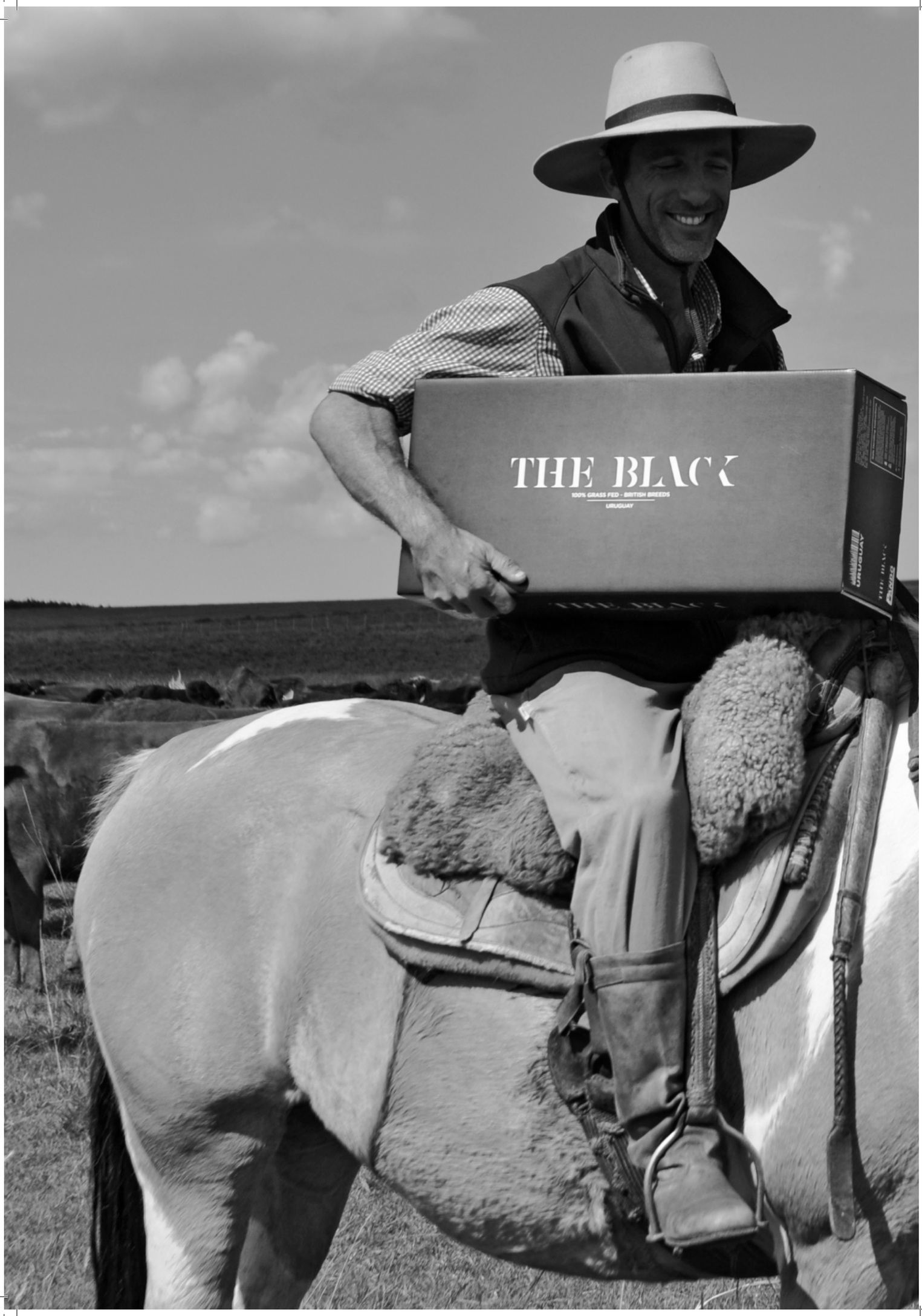
EXCEPTIONAL BLACK ANGUS BEEF FROM URUGUAY'S GREEN PASTURES

THE BLACK

In the lush green pastures of Uruguay, THE BLACK presents 100% special selected Black Angus cattle, known for their distinctive genetic marbling, nurtured under the open sky. These young animals graze on the abundant grasslands of Uruguay, and with the addition of a 120-days+ grain-diet, they produce the extraordinary beef that defines THE BLACK. Our commitment to quality is unwavering, as we control every aspect of production, from the cattle breeder to the beef's final preparation, ensuring that THE BLACK is a fully traceable beef brand, embodying the concept of "farm to fork." The marbled, juicy, and tender beef we offer is a testament to the stress-free and healthy life enjoyed by THE BLACK cattle, with an average of 10,000 m² of living space per animal. Our unwavering dedication to animal welfare sets new standards in beef quality. In recognition of this exceptional quality, THE BLACK received prestigious awards at the World Steak Challenge from 2019 on, earning both gold and silver awards. Experience THE BLACK, where gold-awarded beef meets the lush landscapes of Uruguay, creating a culinary sensation like no other.



THE BLACK


THE BLACK
100% GRASS FED - BRITISH BREEDS
URUGUAY




THE BLACK

RIBEYE

Discover the culinary excellence of The Black from Uruguay with our 120 days grainfed ribeye. This beautifully marbled steak offers an unparalleled taste experience that elevates every bite into a delight. Carefully selected Uruguayan cattle are renowned for their superior quality, and you can taste it in every juicy and tender bite. Let yourself be surprised by the distinctive flavor and texture of The Black's ribeye and embark on a gourmet adventure like never before. Perfect for connoisseurs of premium meat with a refined taste.



PRODUCT SPECIFICATION	Cube Roll, caudal edge of the 5th rib to the 9th rib inclusive
MEAT QUALITY GRADE	Black Angus 120 days - grainfed
PIECES PER CASE	6 pieces per case.
WEIGHT PER PIECE	1.5 – 2.0 kg / 2.0 – 2.5 kg / 2.5 kg up
WEIGHT PER CASE	10.0kg - 15.0kg per case
SHELF LIFE	120 days from production
CASE DIMENTIONS	600x260x160mm
COUNTRY OF ORIGIN	Uruguay

THE BLACK

STRIPLOIN

Indulge in The Black from Uruguay's Striploin, a culinary delight grainfed for 120 days with beautiful marbling that ensures a succulent and tender experience. What truly distinguishes it is its extraordinary flavor, delivering a memorable taste that's both bold and distinctive. Sourced from Uruguay's finest cattle, this Striploin exemplifies top-tier meat quality, making it the perfect choice for those seeking an exceptional and flavorful dining experience. Elevate your palate with The Black from Uruguay's exceptional Striploin.



PRODUCT SPECIFICATION	Striploin chain off - German trim
MEAT QUALITY GRADE	Black Angus 120 days - grainfed
PIECES PER CASE	3-4 pieces per case
WEIGHT PER PIECE	3.2 - 3.5 kg / 3.5 – 4.0 kg / 4.0 – 5.0 kg / 5.0 kg up
WEIGHT PER CASE	10.0kg - 15.0kg per case
SHELF LIFE	120 days from production
CASE DIMENTIONS	600x260x160mm
PREFECTURE	Uruguay

THE BLACK


THE BLACK


THE BLACK

TENDERLOIN

Delight in The Black from Uruguay's 120-day grainfed Tenderloin. This cut showcases exquisite marbling, ensuring a tender and flavorful dining experience. What truly distinguishes it is its remarkable and unique flavor profile. Crafted from the finest Uruguayan cattle, The Black's Tenderloin promises a dining adventure that is both exceptional and unforgettable.



PRODUCT SPECIFICATION	Tenderloin chain off
MEAT QUALITY GRADE	Black Angus 120 days - grainfed
PIECES PER CASE	7 pieces per case
WEIGHT PER PIECE	1,6 kg + (3/4 LBS) - 1,8 kg + (4/5 LBS)
WEIGHT PER CASE	15.0kg per case
SHELF LIFE	120 days from production
CASE DIMENTIONS	600x260x160mm
PREFECTURE	Uruguay

THE BLACK

PICANHA

Enjoy the rich flavor of The Black from Uruguay's Black Angus Picanha. This cut is grainfed for 120 days, resulting in beautiful marbling and a unique taste. Crafted from premium Black Angus cattle, it's a top-quality choice for a delicious dining experience.

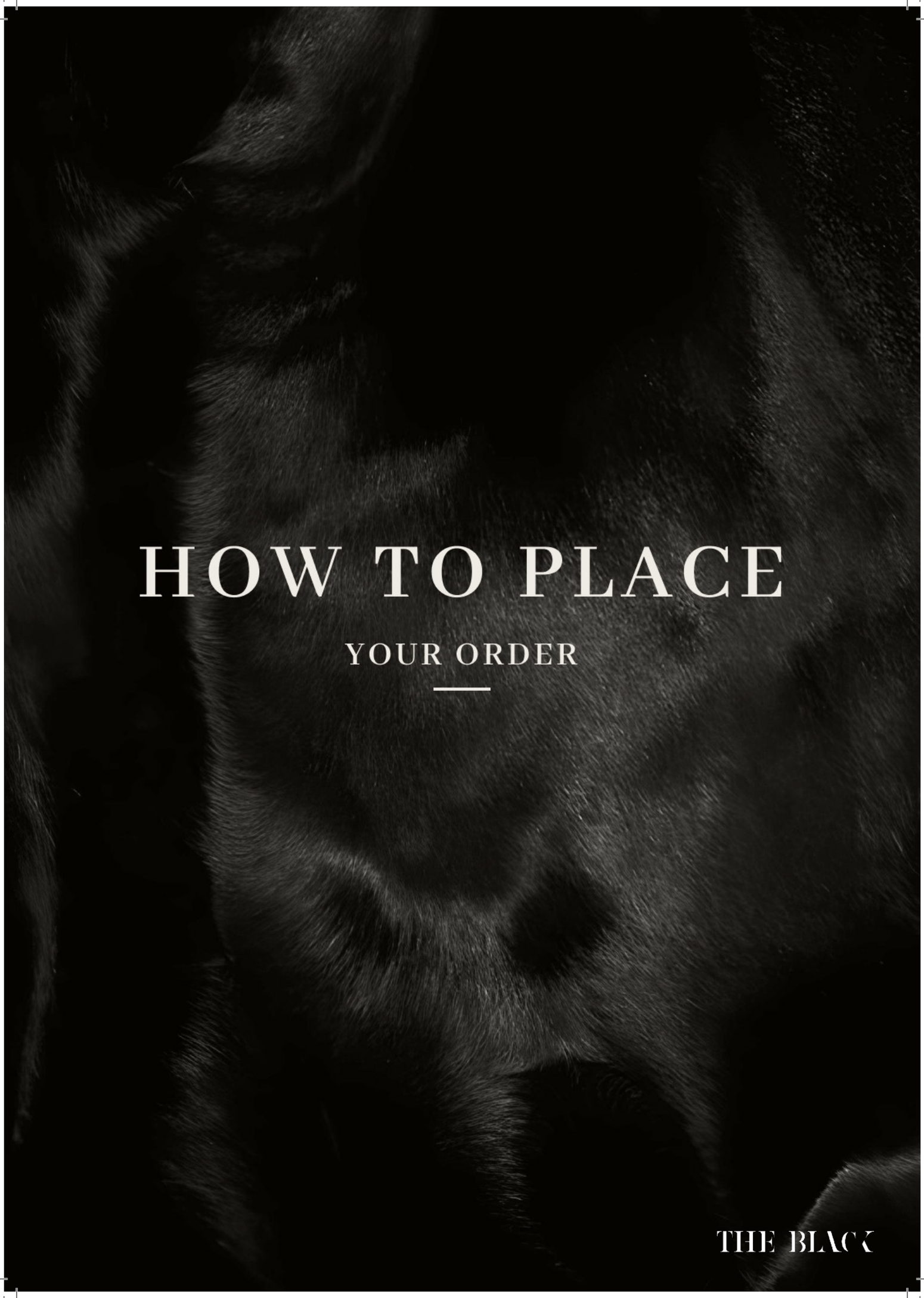


PRODUCT SPECIFICATION	Rump cap / Picanha
MEAT QUALITY GRADE	Black Angus 120 days - grainfed
PIECES PER CASE	8 - 9 pieces per case
WEIGHT PER PIECE	1 - 1,5 kg / 1,5 - 2 kg
WEIGHT PER CASE	15.0kg per case
SHELF LIFE	120 days from production
CASE DIMENTIONS	600x260x160mm
PREFECTURE	Uruguay

THE BLACK


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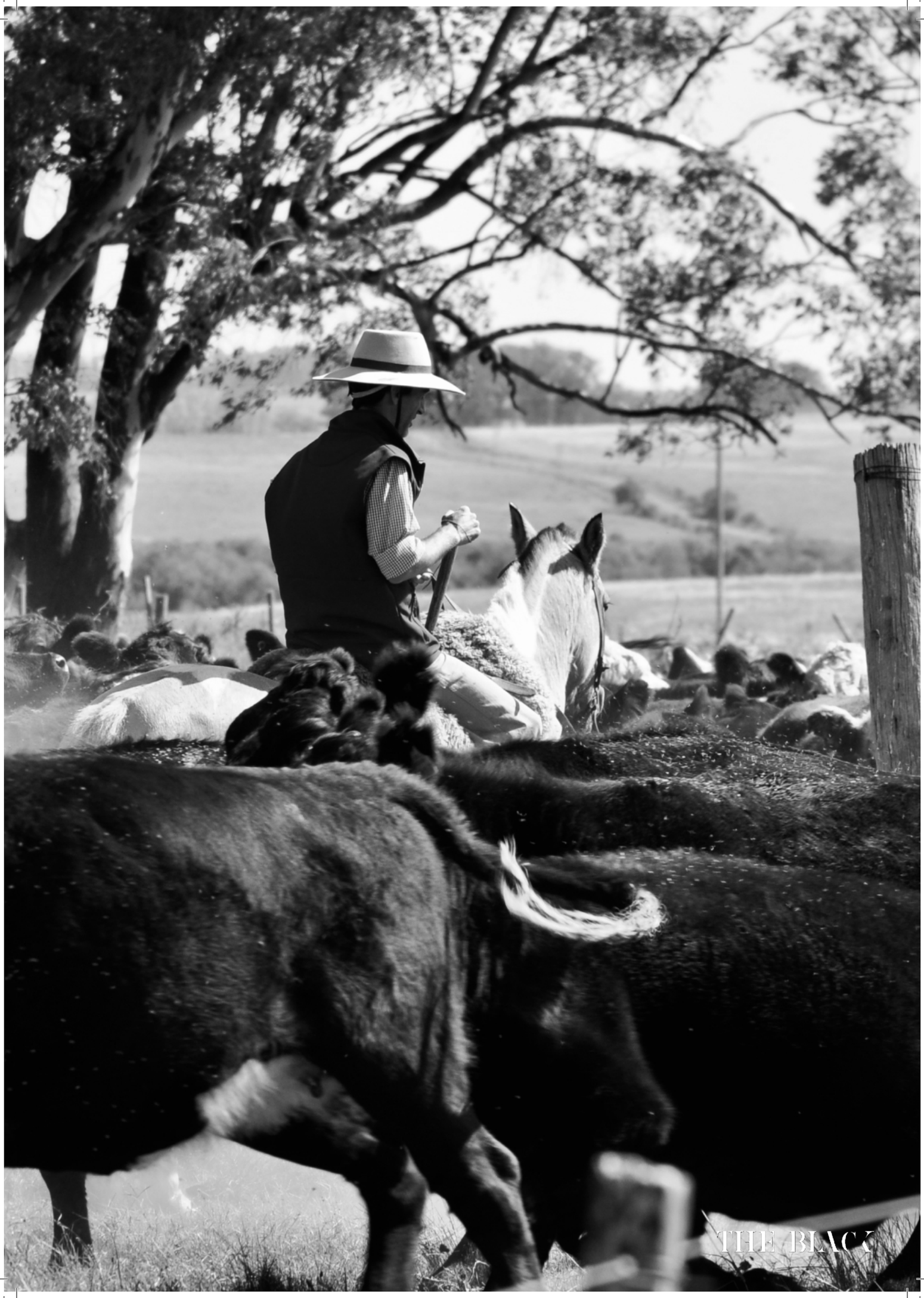

RESTAURANT GRADE
CHARCOAL
THE
BLACK
MARABU
10 kg


HOW TO PLACE
YOUR ORDER
THE BLACK

HOW TO ORDER

When it comes to ordering THE BLACK 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.




THE BLACK


URUGUAY
GRAIN FED - BLACK ANGUS
URUGUAY

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

THE BLACK

GRAIN FED - BLACK ANGUS
URUGUAY

CARNIMEX

JAVASTRAAT 6
3016 CE ROTTERDAM
THE NETHERLANDS

+31 (0)10 241 76 88 +31 (0)10 241 75 31

@CARNIMEX.NL WWW.CARNIMEX.NL

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