

# US BEEF



IMPORTED BY







**Inalca**, a company of Cremonini Group, **is one of the main operators in Europe** for the production and commercialization of beef and processed meat products.

Inalca is recognized worldwide for its excellence in the production, commercialization and distribution of a complete range of beef of different origins, whose supply chains, from animal breeding to the finished product, are fully supervised and controlled by the **internal quality** management.





# The American meat



American meat is recognized as one of the **best in the world**, thanks to the large spaces dedicated to breeding and the specific feeding of animals. We select meat that comes from the state of Nebraska, which has the largest livestock in the heart of the United States. Not without reason Nebraska has been given the name of “**The Beef State**”, the best meat-producing State in the USA.

The continental climate is the unique feature of this territory, allows development of the famous “**Corn Belt**”. Corn is at the base of the animal fodder that makes the meat so exceptionally tender and full of flavour.



Our partner in the United States is **Greater Omaha Packing**, a family company among the world’s leading beef producers, which since 1920 has been working with the highest standards of quality and selection.

Inalca’s product range is submitted to systematic checks in accordance with **high quality standards** and with internationally recognized certifications (including ISO 9001, ISO 14001, BRC and IFS) in order to guarantee its safety to final consumer. The American Nebraska meat that Inalca selects is **certified Black Angus Beef**: guarantee of breed and origin of the meat supervised by the USDA-FSIS Inspection Authority.



# Selection CUTS



8-13 CUTS | Sirloin

14-17 CUTS | Hindquarter

18-21 CUTS | Forequarter

22-27 CUTS | Special



# Sirloin

## CUTS



### T-BONE

Shelf Life 90 days

**about 10 Kg**



### TOMAHAWK

Shelf Life 90 days

**about 8.8 Kg**





## RIBEYE BONE-IN

Shelf Life 90 days

about 8.7 Kg



## ROASTBEEF

Shelf Life 120 days

about 5.5 Kg



## TENDERLOIN

Shelf Life 120 days

about 2.3 Kg



## BUTT TENDER

Shelf Life 120 days

about 1.3 Kg





## RIBEYE LIP ON

Shelf Life 120 days

about 6.8 Kg



## RIBEYE LIP OFF

Shelf Life 120 days

about 5.5 Kg





# Forequarter CUTS



## CHUCK EYE ROLL

Shelf Life 120 days

about 7.5 Kg



## TOP BLADE

Shelf Life 120 days

about 2.2 Kg





## BRISKET

Shelf Life 120 days

**circa 6 Kg**



## SHOULDER CLOD

Shelf Life 120 days

**about 4.5 Kg**





# Hindquarter

## CUTS



### HEART OF RUMP

Shelf Life 120 days

about 3 Kg



### BOTTOMROUND FLAT

Shelf Life 120 days

about 6.8 Kg





**KNUCKLE**

Shelf Life 120 days

**about 4.6 Kg**



**BALL-TIP**

Shelf Life 120 days

**about 1 Kg**



**EYE ROUND**

Shelf Life 120 days

**about 2 Kg**



**TOPSIDE**

Shelf Life 120 days

**about 10.4 Kg**



**TOPSIDE CAP OFF**

Shelf Life 120 days

**about 7.3 Kg**





# Specials

## CUTS



### RUMP CAP

Shelf Life 120 days

about 1.3 Kg



### CHUCK SHORT RIBS

Shelf Life 90 days

about 1.9 Kg



### CHUCK FLAP

Shelf Life 120 days

about 0.7 Kg





### **TRI TIP**

Shelf Life 120 days

**about 1.2 Kg**



### **HANGING TENDER**

Shelf Life 90 days

**about 1.1 Kg**



### **TERES MAJOR**

Shelf Life 120 days

**about 0.35 Kg**



### **OUTSIDE SKIRT & INSIDE SKIRT**

Shelf Life 120 days

**about 1 Kg**





## FLAP MEAT

Shelf Life 120 days

about 1.3 Kg



## FLANK STEAK

Shelf Life 120 days

about 0.9 Kg







INALCA S.p.A.  
30/C, Via Spilamberto 41014 Castelvetro di Modena MO Tel. 059 755111  
[www.inalca.it](http://www.inalca.it)