

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