

ANGUS/HEREFORD

200+
DAYS GRAIN



 **TAURUS
GOLD**
PREMIUM GRAINFED BEEF

Imported by

INALCA®

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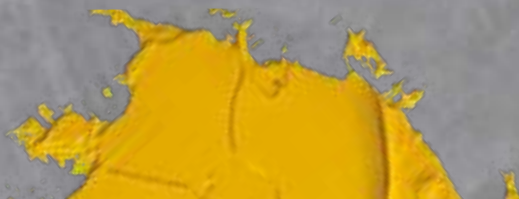
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The Uruguayan Meat

Uruguay, a small South American country with a population of about 3.5 million, is a giant in the world of beef production. Located between Argentina and Brazil, it boasts a mainly flat and fertile territory, characterized by vast grassy pampas, a temperate climate with abundant rainfall and a natural biodiversity that favors extensive livestock farming.

With over 12 million head of cattle – about four times the number of inhabitants – Uruguay is the country with the highest ratio of cattle per inhabitant in the world. Its meat industry has historical roots dating back to the 16th century, when the Spanish introduced livestock to the region, resulting in a gaucha tradition similar to that of Argentina.

The system is pasture-based and grazing extensive, typical of Uruguay: animals graze freely on natural grasslands (pampas) for most of their lives, (grass-fed) on ranches with low density. Everything is traceable via blockchain or INAC (National Meat Institute of Uruguay) systems, guaranteeing origin from certified farms. The distinctive step is a grain finish for at least 200 days - using non-GMO corn, barley and soybeans in controlled rations. This promotes intramuscular fat accumulation, increasing marbling without excess.





Our Signature

***Taurus Gold** is a Uruguayan brand that focuses on European breeds (*Bos taurus*) such as Hereford and Black Angus, bred for international gourmet markets.*

*It is known for its “**grain-fed**” production for a premium finish, with emphasis on tenderness and balanced flavor.*



Uruguay
Beef



Why Taurus Beef is unique?

The animals are grain fed for 200 days a significantly longer period than the market standard (100-120 days).

The grain-fed finishing ensures that meat is particularly tender and juicy. The pleasantly intense meat flavor comes from the natural rearing of the animals.



Striploin



Ribeye



Picanha



Flank Steak



Premium Choice

Uruguay stands out for its emphasis on sustainability, traceability and natural quality, making its meat a premium choice in a global market.



Our Cuts

The Taurus Gold cuts selection contains a range with incredible flavor, texture and great versatility. The animal diet initial grass-fed grazing followed by extended grain finishing leads to:

- **Texture:** Tender and juicy, firm yet melt-in-the-mouth consistency, especially in aged cuts.
- **Taste and Flavor:** Intense, beefy savoriness with nutty undertones from grains; more buttery and rich than grass-fed, with balanced umami and less “grassy” notes.

The common cuts include:

Ribeye: high marbling from grain feed makes it exceptionally juicy and flavorful; tender texture with a buttery melt.

Striploin: leaner but with good intramuscular fat; firm yet tender bite, bold flavor. Grain finishing adds subtle sweetness and prevents dryness, resulting in a succulent, savory profile.

Tenderloin: tender due to low connective tissue mild, clean taste that highlights the pure beef essence from natural rearing.

Flank Steak: lean cut with grain-enhanced tenderness; bold, chewy texture that softens with marinating, delivering intense, charred flavor notes.



CHUCK ROLL

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CUBEROLL

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EYE ROUND

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FLANK STEAK

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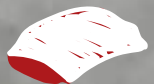
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FLAP

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FLAT

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HEART OF CLOD

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KNUCKLE

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HEART OF RUMP

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RUMP CAP

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STRIPLOIN

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TENDERLOIN

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BRISKET

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TOPSIDE CAP OFF

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TRI-TIP

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