Index

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.

UMI Selection

Breeds and Genetics: UMI exclusively uses certified Black Angus, a British breed adapted to Uruguay for its ability to accumulate intramuscular fat. Cattle are selected for superior genetics (from Angus fullblood bulls), with emphasis on lines that promote natural marbling.

The selected UMI meat is known for a marbling score of 5+ (on the BMS scale), indicating fine streaks of intramuscular fat, giving exceptional tenderness, juiciness and a deep umami flavor with sweet, nutty notes. The meat is intense red, with a silky texture that melts in the mouth, and an intramuscular fat content 25-30% higher than standard beef. It is rated as premium for color (bright red), texture (soft but elastic) and absence of defects.

- 100% traceable from birth, Angus certified;
- Initial grass-pasture based, grain-fed for minimum 200 days;
- No hormones, antibiotics or GMOs;
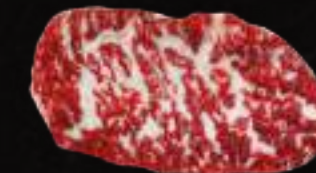- EU standard follows for exports (Reg. EC 853/2004).

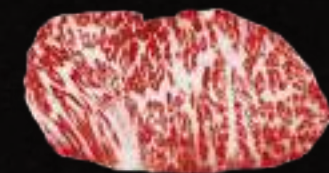| M4	M5	M6
M7	M8	M9
M10	M11	M12

Why UMI Beef
is unique?

Uruguay, with its natural grasslands and stringent regulations, is a hub for premium meats. UMI is a brand, born from Uruguayan company of Black Angus that controls the entire supply chain from birth to breeding of cattle to slaughtering, transformation and primary production.

UMI focuses on 100% traceable animals, Angus certified (by the American Angus Association or Uruguayan equivalents), and aims for a luxury market, with exports to the EU, USA and Asia. The name "UMI" evokes "umami" (the fifth taste, linked to the rich flavor of meat) and the idea of art, reflecting the philosophy of the brand: transforming meat into a sensorial experience.

ANGUS URUGUAY® PREMIUM
ABERDEEN ANGUS BREEDERS SOCIETY

Ribeye

Picanha

Striploin

UMI a south american classic with a luxury twist

UMI uses pure Angus, with grain-induced marbling (semi-extensive grain-finishing). Only natural ingredients for a sweeter and more uniform flavor, more robust and "beefy" (meat).

+200 DAYS
GRAINFED
ANGUS

The Art of Beef

UMI the premium brand of Uruguyana beef, which emphasizes the elegance and sophistication of the product through meticulous selection and sophisticated packaging.

Our cuts

The UMI selection includes Ribeye (rich in marbling), Striploin (balanced and juicy), Tenderloin (thread, tender and lean with a greasy finish), Brisket (for slow cooking, fibrous but tasty) and Flank Steak (for marinades). The cuts are vacuum packaged.

Sensory and Nutritional Profile: Robust and complex flavour, with a balance between grainy sweetness and herbaceous freshness. It is rich in omega-3 (from initial grazing), proteins and minerals, but with a richer lipid profile thanks to grain-fed. Shelf-life extended thanks to controlled slaughter and aging.

CHUCK ROLL	CUBEROLL	EYE ROUND	FLANK STEAK	FLAP
26484	26486	26493	26482	26481

FLAT	HEART OF CLOD	KNUCKLE	HEART OF RUMP	RUMP CAP
26551	26488	26494	26499	26496

STRIPLOIN	TENDERLOIN	BRISKET	TOPSIDE CAP OFF	TRI-TIP
26498	26490	+3/26495 +5/26566	26487	26489

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