

ARGENTINA BEEF

HS 0202

CARCASSES AND HALF-CARCASSES (FROZEN)

0202.10.00

CARGO# N/A

PRODUCT CODE: BEEF HALF CARCASSES

ANATOMICAL LOCATION

COUNTRY OF ORIGIN: ARGENTINA

TYPE OF PRODUCT: FROZEN BEEF HALF CARCASSES

PRESERVATION MODE: FROZEN -18°C

APPROVED Est Nr.: Est. 3270

CERTIFICATIONS: GACC, HALAL, ISO 14001/ISO 45001-ISO 9001

The beef half carcass, a product of splitting the whole carcass along the spine, contains all the primal cuts of one side of the animal. From the front, it includes the chuck, located at the shoulder, which is a versatile cut for roasts and stews. Moving along the spine, the rib section contains cuts like the ribeye and prime rib. The loin, the most tender part of the animal, is situated between the rib and round. From this section, cuts such as the sirloin, short loin, and tenderloin are derived. The round, comprising the hind leg and rump, provides leaner cuts. The lower sections of the half carcass include the plate, known for its short ribs, and the shank, used for its rich meat and marrow. The anatomical separation of the half carcass into these primals makes it the starting point for producing a full range of retail cuts.



BEEF CARCASS / HALF CARCASSES

TRACEABILITY

Batch number and production date on each package

Hormones and Antibiotics: Free from added hormones and antibiotics GMO

Status: GMO-free

PACKAGING AND SPECIFICATIONS

PACKAGING

Packaging Description:

Frozen half beef carcasses, bone-in, halal, China export standard

Locking Type:

Vacuum-packed, frozen

Labeling:

As per importing country's regulations

Storage Temperature:

-18°C or below

Packaging Material:

Food-grade, moisture-proof packaging

PHYSICOCHEMICAL INDEXES.

- pH (ultimate): 5.4-5.9
- Moisture Content: 65-75%
- Protein Content: 18-22%
- Fat Content: 10-15% (depending on marbling and cut)
- Ash Content: 0.9-1.3%
- Collagen Content: 1.5-3.5%
- Mineral Content: Iron: 1.5-3 mg/100g, Zinc: 3-5 mg/100g, Sodium: 60-100 mg/100g, Potassium: 250-400 mg/100g, Phosphorus: 150-220 mg/100g, Magnesium: 20-30 mg/100g, Calcium: 10-20 mg/100g

MICROBIOLOGICAL REQUIREMENTS

- Total Aerobic Plate Count: <10⁶ CFU/g
- Escherichia coli: <50 CFU/g
- Salmonella: Absent in 25g
- Listeria monocytogenes: Absent in 25g
- Staphylococcus aureus: <100 CFU/g
- Clostridium perfringens: <100 CFU/g
- Yeast and Mold: <1000 CFU/g
- Coliforms: <100 CFU/g
- Campylobacter: Absent in 25g
- Enterobacteriaceae: <1000 CFU/g
- Psychrotrophic bacteria: <10⁶ CFU/g
- Lactic Acid Bacteria: <10⁴ CFU/g
- Anaerobic Sulfite Reducing Bacteria: <100 CFU/g

NUTRITIONAL VALUES (PER 100 GM)

- | | | |
|---|---|---|
| <ul style="list-style-type: none"> • Energy: 370-410 kcal • Protein: <0.5 g • Total Fat: 98-100 g • Saturated Fat: 40-50 g • Monounsaturated Fat: 45-50 g • Polyunsaturated Fat: 2-4 g • Cholesterol: 95-105 mg • Trans Fat: <0.5 g | <ul style="list-style-type: none"> • Omega-3 Fatty Acids: 0.1-0.2 g • Carbohydrates: 0 g • Vitamin B12: Trace / <0.1 µg • Vitamin E: 0.2-0.5 mg • Vitamin A: 0.2-0.6 µg • Zinc: 0.1-0.2 mg • Selenium: 0.2-0.5 µg • Niacin: Trace / <0.1 mg | <ul style="list-style-type: none"> • Iron: Trace / <0.1 mg • Thiamin: Absent / <0.01 mg • Sugars: 0 g • Dietary Fiber: 0 g • Sodium: 1-3 mg • Potassium: 1-3 mg • Calcium: 0.1-0.5 mg • Magnesium: 0.1-0.3 mg • Phosphorus: 0.5-1 mg |
|---|---|---|

