



Eagle Trading LLC.

Premium Black Angus Beef & Patagonian Lamb – Argentina's Finest,
Delivered to the United States



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Who we are

A U.S.-based sourcing partner connecting American buyers with certified Black Angus beef and Patagonian lamb from Argentina.

We work directly with vetted export plants, verify all certifications, and ensure every shipment meets USDA /FSIS and FDA/FSVP requirements.

Reliable supply, full compliance, and consistent quality – without the import complications.

The Advantage of Argentine Black Angus

Grass-fed, hormone-free Angus & Hereford raised on natural Pampas pastures — delivering superior marbling, clean flavor, and consistent yields ideal for steakhouse and distributor programs.

Unmatched Quality · Certified Origin · Trusted Worldwide





Certifications & Global Compliance

We partner exclusively with certified export plants that meet the highest international standards for safety, traceability, and quality.

Certifications: USDA/FSIS • FDA/FSVP • HALAL • HACCP • BRC • ISO • SGS • SENASA

Every shipment is fully documented, traceable, and prepared for smooth U.S. import clearance.

BEEF PORTFOLIO

Our Premium Black Angus

Cuts:

Primary Cuts:

- *Tenderloin – Lomo / Filet Mignon*
- *Ribeye Eye Heart – Ojo de Bife*
- *Cuberoll – Bife Ancho*
- *Striploin – Bife de Chorizo*
- *Rump Cap – Picanha*

High-Demand Cuts:

- *Short Ribs*
- *Brisket*
- *Flank*
- *Oyster Blade*

Processing & Value Cuts:

- *Topside*
- *Knuckle*
- *Chuck*
- *Eye Round*

Additional Products:

- *Oxtail*
- *Tripe*
- *Offals*
- *Trimmings*

Built for restaurants, retail, and national chains.



PATAGONIAN LAMB

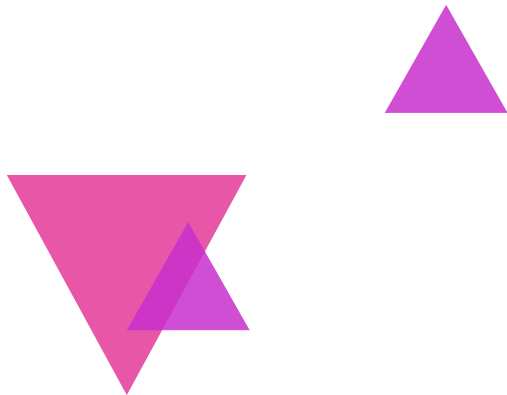
World-Class Lamb from the Southern of Argentina

Grass-fed, naturally raised lamb from the pristine southern plains of Patagonia — prized for tenderness, clean fat profile, and exceptional flavor.

Key Cuts:

Racks · Frenched Racks · Loins · Legs · Shanks · Shoulders
Premium lamb for high-end menus & butcher programs.

Premium lamb crafted for high-end menus & butcher programs.



LOGISTICS & CIF DELIVERY

Cold-Chain Logistics & CIF Delivery



- *Reliable Delivery – From Certified Argentine Plants to U.S. Ports*
- *Temperature-Controlled From Origin to Port or Door*
- *Products are blast-frozen at the plant and shipped in 40ft HC reefer containers with full cold-chain integrity.*
- *Export-Ready Paperwork*
- *SENASA, USDA/FSIS alignment, FDA/FSVP, and all documentation prepared before departure.*
- *CIF Delivery to Major U.S. Ports*
- *Florida • Texas • New York • California • New Jersey – consistent, on-time arrivals.*
- *Trusted Clearance Partners*
- *USDA/FSIS inspections handled by experienced brokers for smooth entry.*
- *Transparent Communication*
- *Tracking updates and clear timelines throughout the entire shipment.*

We make your imports predictable, efficient, and dependable –every shipment.



Premium Black Angus - Raised Right, Delivered Right

High-yield trimming, consistent sizing, and exceptional eating quality chosen for national restaurant groups, distributors, and premium retail programs.

Cold-chain protected from Pampas fields to U.S. ports.

OUR PROMISE

Our Commitment to Your Supply Chain

- Consistent Quality*
- Certified Black Angus beef and Patagonian lamb from trusted Argentine producers*
- Full Compliance*
- USDA/FSIS-aligned documentation, HALAL, HACCP, BRC, ISO — no surprises*
- Reliable Delivery*
- Cold-chain protection, accurate CIF scheduling, and dependable performance*
- Transparent Communication*
- Fast RFQs, clear updates, and dedicated U.S.-based support*
- Long-Term Partnership*
- We don't sell containers — we build stable, scalable supply programs you can rely on*

We protect your supply chain so you can focus on your customers.



Premium Lamb & Black Angus Beef Secured for High-Volume U.S. Buyers

Eagle X Trading LLC supplies premium Patagonian lamb and South American Black Angus beef to U.S. restaurant groups, hotel chains, cruise lines, national distributors, and retail programs who demand consistency, reliability, and verified origin. Our proteins are sourced directly from top-certified Argentine and Brazilian export plants that specialize in high-capacity production for global markets.

Raised naturally on open pastures, our lamb and beef offer the flavor, tenderness, and dependable yields required for scalable menu programs and retail specifications. From premium French racks and loins to Black Angus tenderloins, ribeyes, and striploins, every cut is selected for performance: portion control, cooking consistency, and customer satisfaction.

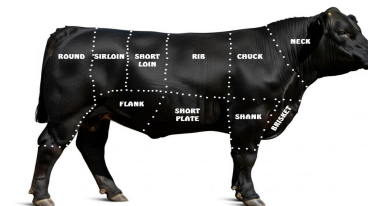
As a U.S.-based importer, Eagle X manages the entire chain — sourcing, verification, documentation, and cold-chain logistics — ensuring every shipment is aligned with USDA/FSIS, FDA/FSVP, and CBP requirements before departure. This eliminates import uncertainty and gives procurement teams a streamlined, predictable purchasing experience.

Why Leading Buyers Choose Eagle X

Because we deliver the two things that matter most: High-quality proteins your customers love — and supply chain predictability your business depends on.

Eagle X is your direct, compliant, and dependable path to South America's best lamb and beef — built for serious buyers who require scale, stability, and premium product performance.

EAGLE X TRADING Premium Black Angus - Primal Beef Cuts



EAGLE X RESERVE



Thank You!

Thank You

We are ready to support your next beef or lamb procurement program with certified quality, full compliance, and reliable delivery — tailored for professional buyers and national chains.

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