

01. PRESENTATION

ARGENTINIAN &  
URUGUAYAN **BEEF**

WHOLESALE SUPPLY



# Stilbon



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## Stilbon **FOODS**



Stilbon Foods is a division of Stilbon Corp, an organization with more than 30 years of experience developing international trade projects. With the headquarters in Miami, Florida and offices located in Argentina and Uruguay, Stilbon Foods leverages an extensive and reliable business development network to source specific superior commodities for international food markets.



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## Stilbon FOODS

Our team of industry professionals has developed a premium supply chain of high-quality Argentine and Uruguayan beef products for key markets such as the United States, the European Union and Asia. Production livestock is made up of British breeds, particularly Angus and Hereford, all of which are known for their superior Meat quality and degree of yield. The quality controls implemented during the life of the cattle and in the beef production process guarantee the well-being and health of each animal. Our products comply with all market regulations of the destination country for beef imports and are free of prohibited substances.



# DESCRIPTION OF GOODS BREEDS: ANGUS & HEREFORD

ARGENTINIAN BEEF IS 100%  
NATURAL, HAS NO  
ADDITIVES, AND DOES  
NOT CONTAIN ADDED  
HORMONES.

We supply premium quality beef from livestock raised in the Wet Pampas region (Pampa Húmeda) in Argentina.

Our beef is sourced through a system of rigorous controls to ensure that our supply exceeds international trade regulations and standards for genetic and production quality.

Stilbon offers a variety of excellent quality beef cuts from livestock with superior genetics. Our cattle

are raised in sustainable systems with high standards of animal welfare.

The quality of the production system and livestock controls guarantee the health of each animal (absence of diseases such as BSE, FMD, etc.). This ensures their condition is free from substances that have been banned by international trade regulations due to potentially harmful effects to human health, such as antibiotics, hormones, clenbuterol, etc.

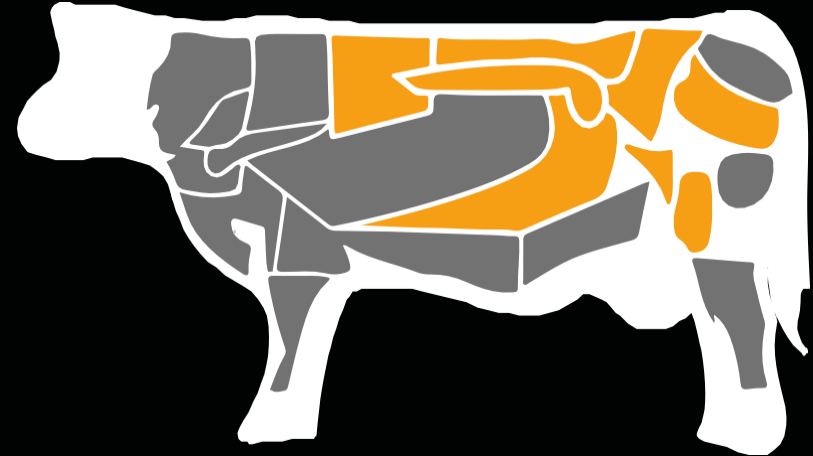


# DESCRIPTION OF GOODS

## CUTS



RIB, RIB EYE ROLL, LIP ON  
LOIN, STRIPLOIN, CHAIN ON  
LOIN, TENDERLOIN, CHAIN ON  
LOIN, TOP SIRLOIN BUTT, CAP OFF  
ROUND, KNUCKLE (SIRLOIN TIP), PEELED  
ROUND, TOP INSIDE  
ROUND, EYE OF ROUND  
LOIN, BOTTOM SIRLOIN BUTT, TRI-TIP  
PLATE, INSIDE SKIRT



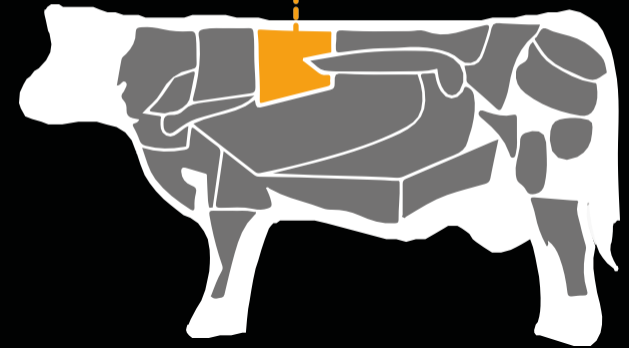
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## RIB, RIB EYE ROLL, LIP ON

@NAMPS 112A

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Cut located in the dorsal region. Borders the striploin towards the tail, towards the head with the chuck roast, and ventrally with the ribs.



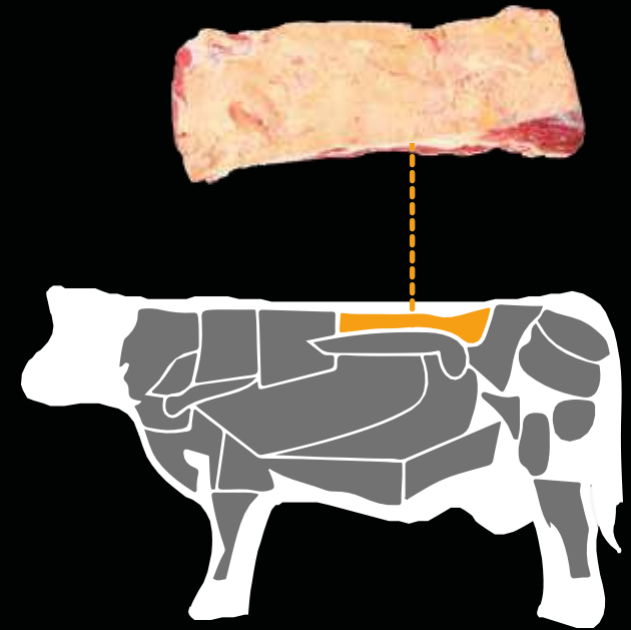
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## LOIN, STRIPLOIN, CHAIN ON

@NAMPS 180

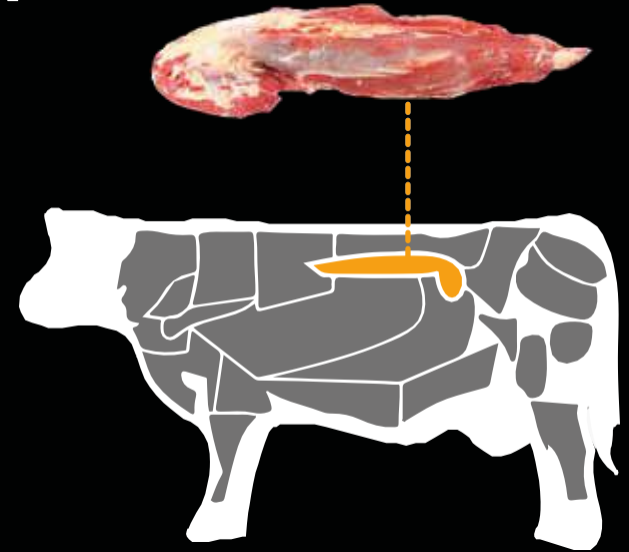
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The cut is in the lumbar region. It borders the Rump Steak towards the tail, borders the roast ventrally and the flank, and the rib eye towards the head.



**LOIN, TENDERLOIN, CHAIN ON**  
**@NAMPS 1898**

It is conical, elongated and flattened from top to bottom. It borders dorsally with the striploin and towards tail with the rump steak.



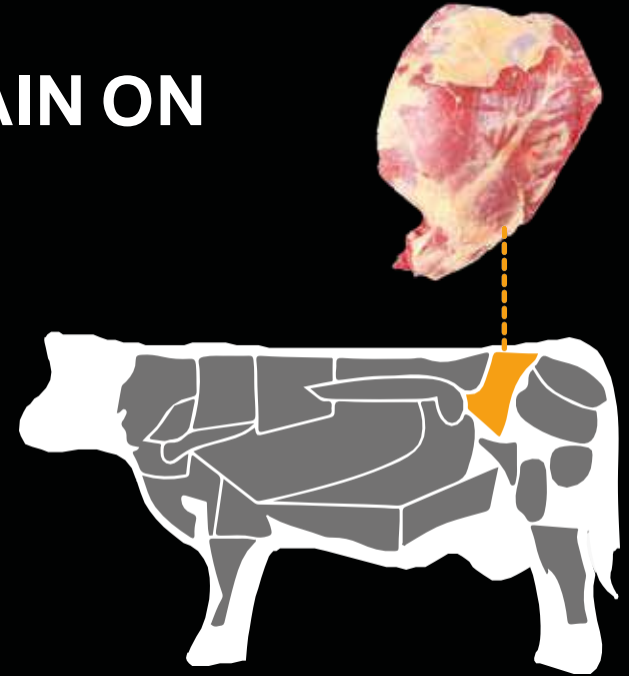


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## LOIN, TOP SIRLOIN BUTT, CHAIN ON @NAMPS 184A

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This cut is obtained from the rump steak (item 2456). The cut's muscular components are from the upper and anterior portion of the biceps femoris muscle. As required, buyers of this cut can specify their fat coverage content or if the connective tissue should be removed.



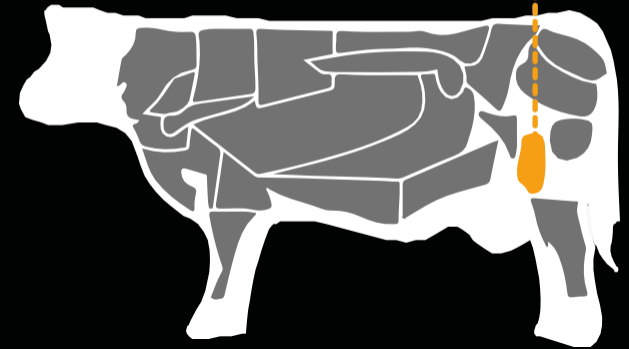
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**ROUND, KNUCKLE (SIRLOINTIP),  
PEELED**

**@NAMPS 167A**

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Cut located in the anterior part of the femoral region, it borders medially with the tail of the rump roast, backward and laterally with the outside buttock, internally with the inside buttock and upwards with the rump roast.



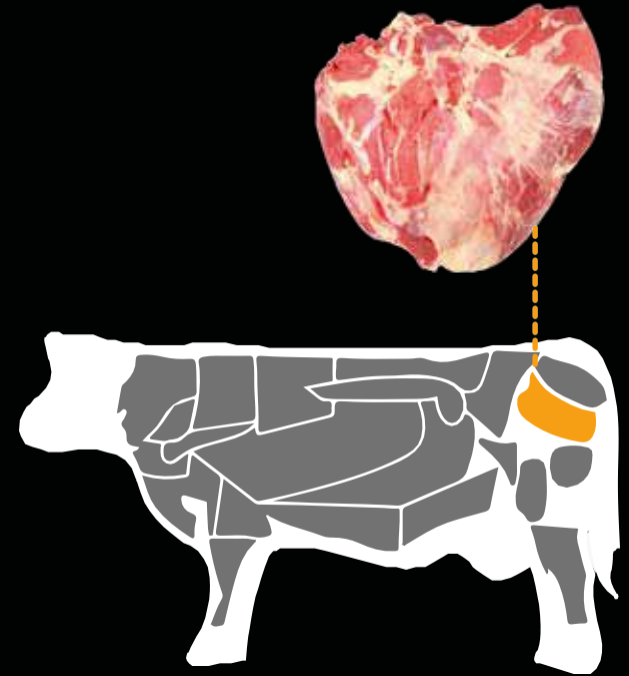
## 11. PRIMAL CUTS

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### ROUND, TOP INSIDE @NAMPS 169

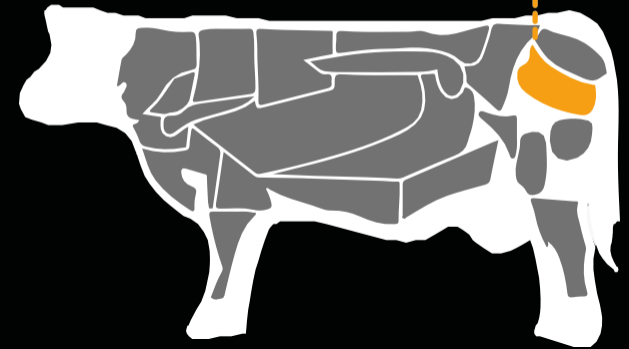
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Cut located in the femoral region on the inner side of the thigh, it borders on the front with the sirloin tip, laterally with the outside buttock, and on the top with the rump roast.



**ROUND, EYE OF ROUND**  
**@NAMPS 171C**

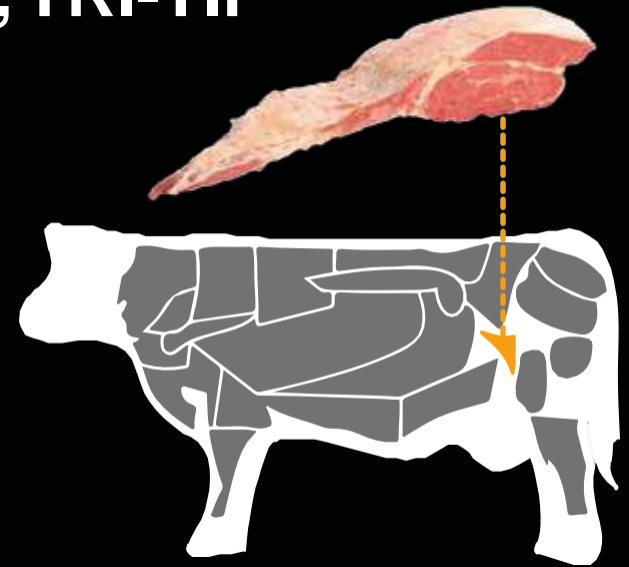
Cut located in the femoral region on the inner side of the thigh, it borders on the front with the sirloin tip, laterally with the outside buttock, and on the top with the rump roast.



13. PRIMAL CUTS

LOIN, BOTTOM SIRLOIN BUTT, TRI-TIP  
@NAMPS 185D

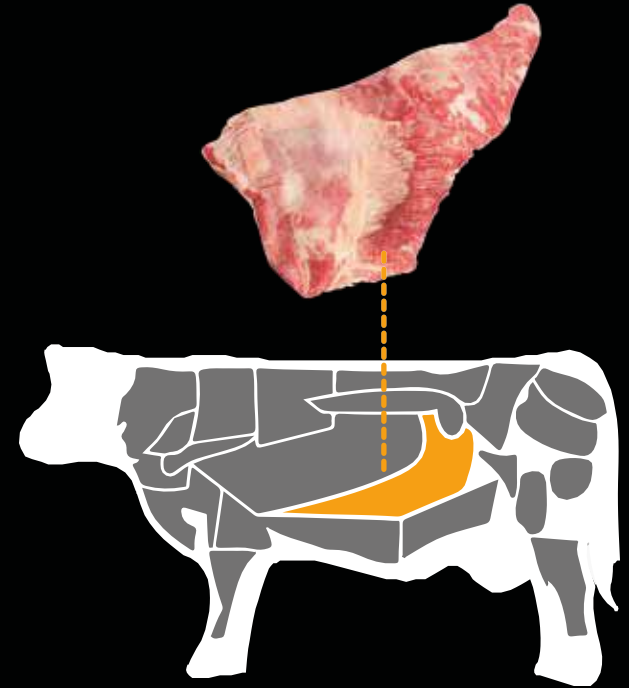
Triangular cut that borders behind and above the rump, ahead with the flank and behind and underneath with the rump roast.



14. PRIMAL CUTS

**PLATE, INSIDE SKIRT**  
**@NAMPS 121D**

Located in the abdominal region and is made up of the muscles that make up the abdominal wall. It borders to its front part of the roast and the flank, in the upper part of the striploin and sirloin, and in the posterior part of the rump steak.



# PACKAGING

## PRIMARY, SECONDARY AND PREMIUM PACKAGING

### 15. PACKAGING

#### PACKAGING FOR PREMIUM CUTS (FROZEN OR REFRIGERATED)

*Argentinian premium beef is packed in vacuum sealed plastic bags, which are then placed inside carton boxes.*

#### SECONDARY PACKAGING WHITE BOX

*Dimensions (L x W x H):  
60 x 40 x 15cm. Material: micro-corrugated cardboard.*



# PACKAGING

## PRIMARY, SECONDARY AND PREMIUM PACKAGING

### 16. PACKAGING

Once the product is packaged, the product is blast frozen to -18 degrees centigrade and kept at that temperature for export.

Refrigerated beef is packed the same as frozen, however it is kept at temperatures between -2 and 2 degrees centigrade for shipping.





## GENERAL LOADING DATA

# LOGISTICS

### CHILLED PRODUCT:

- 20' FCL Reefer 11 Metric Tons of product.
- 40' FCL Reefer 22 Metric Tons of product.

Refrigerated/chilled product can be preserved for 4 months.

### FROZEN PRODUCT

- 20' FCL Reefer 13 Metric Tons of product.
- 40' FCL Reefer 27 Metric Tons of product.

Frozen product can be preserved for 12 months.

## 17. LOGISTICS

### FOB TERMS SUPPLY TIMEFRAME

Generally the estimated timeframe is within 20 days from date purchase order is confirmed until order is fulfilled and placed FOB at port of Buenos Aires.

# QUALITY

The production plants have a process that automatically analyzes risk via HACCP (Hazard Analysis and Critical Control Point) and its prerequisite programs SSOP (Sanitation Standard Operating Procedure) and GMP (Good Manufacturing Practices) which are certifications of the international standard BRC GSFS (British Retail Consortium's Global Standard for Food Safety), in order to ensure the safety and quality of our product.



# CERTIFICATES

The production process automatically analyzes risk via HACCP (Hazard Analysis and Critical Control Point) and its prerequisite programs SSOP (Sanitation Standard Operating Procedure) and GMP (Good Manufacturing Practices) which are certifications of the international standard BRC GSFS (British Retail Consortium's Global Standard for Food Safety), in order to ensure the safety and quality of our product.

19. CERTIFICATES





**Stilbon**

20. CONTACT INFORMATION

## CONTACT US

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*The information in this document is subject to change without notice and does not represent a commitment on the part of Stilbon Corp or Stilbon Foods.*

