

www.stilbonfoods.com

Stilbon

**ARGENTINE &
URUGUAYAN BEEF**

WHOLESALE SUPPLY

01. PRESENTATION



www.stilbonfoods.com

Stilbon

Stilbon **FOODS**



Stilbon Foods is a division of Stilbon Corp, an organization with more than 26 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 commodities of superior quality to the international food market.

02. ABOUT US

Stilbon FOODS

Our team of industry professionals has developed a premium supply chain of high quality Argentine and Uruguayan beef products to key markets such as the U.S.A, the European Union, and Asia. Production livestock is comprised of European breeds, particularly Brangus and Braford, all of which are well-known for their superior beef quality and grade yield. The quality controls implemented during the livestock's lifespan and on the entire beef production process as a whole, guarantees the well-being and health of each animal. Our products comply with all destination country market regulations for beef imports. All of our products are free of any prohibited substances.

DESCRIPTION OF GOODS

BREEDS: BRANGUS & BRAFORD

**ARGENTINE 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 of bovine genetics 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.

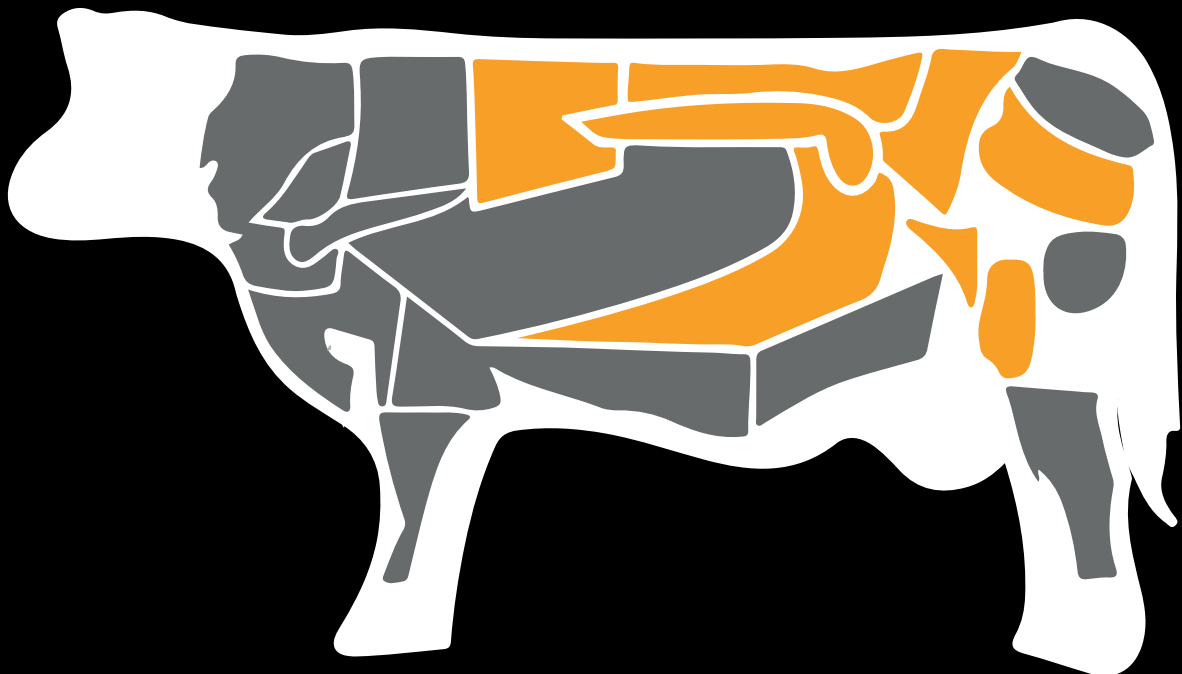
The quality of the production system and livestock controls guarantee the health of each animal (absence of diseases such as BSE, FMD, etc.). This ensures their condition is free from substances that have been banned by international trade regulations due to potentially harmful effects to human health,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



DESCRIPTION OF GOODS

SUBPRIMAL 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



Products Technical Sheet

RIB, RIB EYE ROLL, LIP ON

PRODUCT	RIBEYE, LIP-ON - BIFE ANCHO C/C
NAMP N°	112A
COMMERCIAL DESTINATION	U.S.A.
DESCRIPTION	RAW BONELESS BEEF SUBPRIMAL CUT
PROCESS	CHILLED BEEF

Raw Material: Bovine Beef.

Product: Forequarter cut. Limits are as follows: cranial with Chuck, caudal with Striploin and ventral with Short-plate.

Preparation: Beef flaps or fat lumps, bone sawdust are removed. Beef cut is framed.

Weight: Average weight 3.4 kg

Primary Packaging: A thermo-shrinkable bag, sizes 25 cm x 50 cm x 60 μ , per piece.

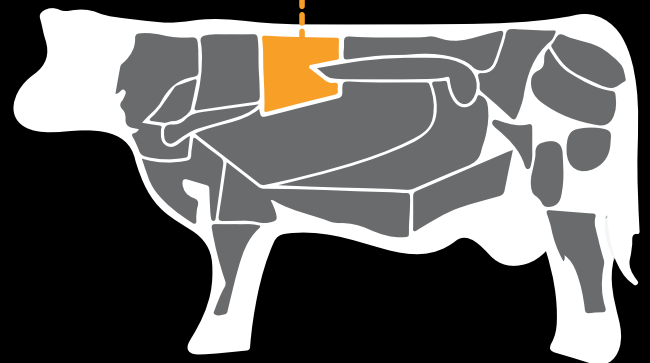
Identification: A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.

Secondary Packaging: Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 μ .

Labeling: Label showing beef cut description and denomination. Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.

Strapping: By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.

Shelf Life (days):	120
Storage Temperature:	-1°C / +2°C
Quantity in Primary Packaging:	1
Quantity in Secondary Packaging:	6



Products Technical Sheet

LOIN, STRIPLOIN, CHAIN ON

PRODUCT
NAMP N°
COMMERCIAL DESTINATION
DESCRIPTION
PROCESS
LOIN, STRIPLOIN – BIFE ANGOSTO C/C
180
U.S.A.
RAW BONELESS BEEF SUBPRIMAL CUT
CHILLED BEEF

Raw Material: Bovine Beef.

Product: Hindquarter cut. Limits are as follows: cranial with Rib Eye, caudal with Rump and ventral with Tenderloin, and part of Short-plate and Flank.

Preparation: Silver nerve with fat alongside cut, approx. width not larger than 1 cm, shall be removed. Bone peelings at internal face are removed. Triangular small cap at the fore end shall be removed. Fat cover shall be trimmed to be even, remaining bone and bone sawdust shall be removed.

Weight: Average weight 3.8 kg

Primary Packing: A vacuum thermo-shrinkable bag, sizes 25 cm x 80 cm x 60 µ.

Identification: A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.

Secondary Packing: Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 µ.

Labeling: Label showing beef cut description and denomination.

Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.

Strapping: By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.

Shelf Life (days):

120

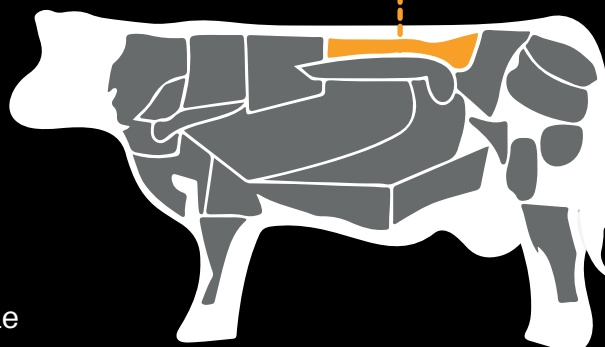
Storage Temperature:

-1°C / +2°C

Quantity per primary packaging:

1

Quantity per secondary packaging:

5


Products Technical Sheet

LOIN, TENDERLOIN, CHAIN ON

PRODUCT

NAMP N°

COMMERCIAL DESTINATION

DESCRIPTION

PROCESS

LOIN, TENDERLOIN, FULL, SIDE MUSCLE ON – LOMO c/c
189B

U.S.A.

RAW BONELESS BEEF SUBPRIMAL CUT
CHILLED BEEF

Raw Material: Bovine Beef.

Product: Hindquarter cut, posterior to the transverse processes of the lumbar vertebrae, it is shaped like an elongated cone. Dorsal limit: Striploin; caudal limit: Rump.

Preparation: Well defatted, aponeurosis covering internal face to be removed. "Head" and "Tail" to be carefully trimmed. Free from bruises, blood clots, frost burns.

Weight: Average weight 2.3 kg

Primary Packaging: A thermo-shrinkable bag, sizes 20 cm x 60 cm x 60 µ, per piece.

Identification: A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.

Secondary Packaging: Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 µ.

Labeling: Label showing beef cut description and denomination. Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.

Strapping: By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.

Shelf Life (days):

Storage Temperature:

Quantity per primary packaging:

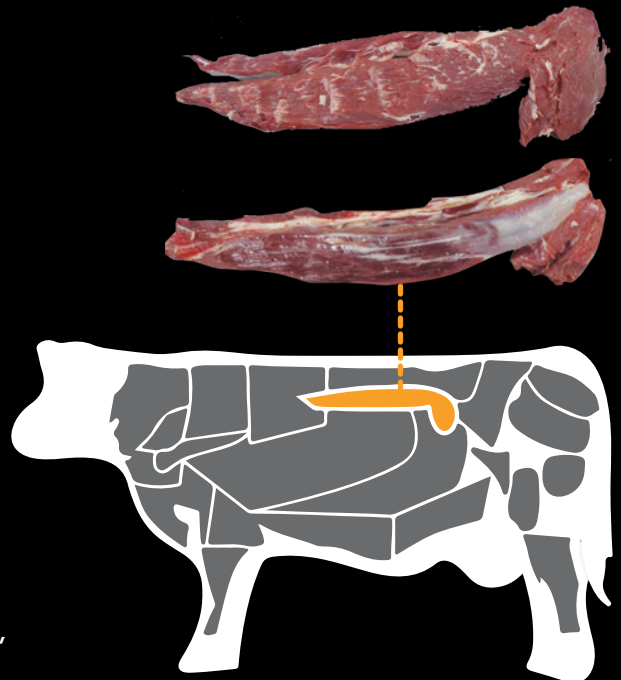
Quantity per secondary packaging:

120

-1°C / +2°C

1

10



Products Technical Sheet

LOIN, TOP SIRLOIN, BUTT, CHAIN ON

PRODUCT

LOIN, TOP SIRLOIN BUTT, CENTER-CUT, CAP OFF
CORAZON DE CUADRIL

NAMP N°

184B

COMMERCIAL DESTINATION

U.S.A.

DESCRIPTION

RAW BONELESS BEEF SUBPRIMAL CUT

PROCESS

CHILLED BEEF

Raw Material: Bovine Beef.

Product: Hindquarter cut. Limits are as follows: dorsal with Striploin, ventral with Rump Tail, part of Flank, Eye Of Round and Flat.

Preparation: Muscular adherences pertaining to other cuts to be removed, shape and trim piece contours, eliminate skins beef flakes.

Weight: Average weight 2.5 kg

Primary Packaging: A thermo-shrinkable bag.

Identification: A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.

Secondary Packing: Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 µ.

Labeling: Label showing beef cut description and denomination.

Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.

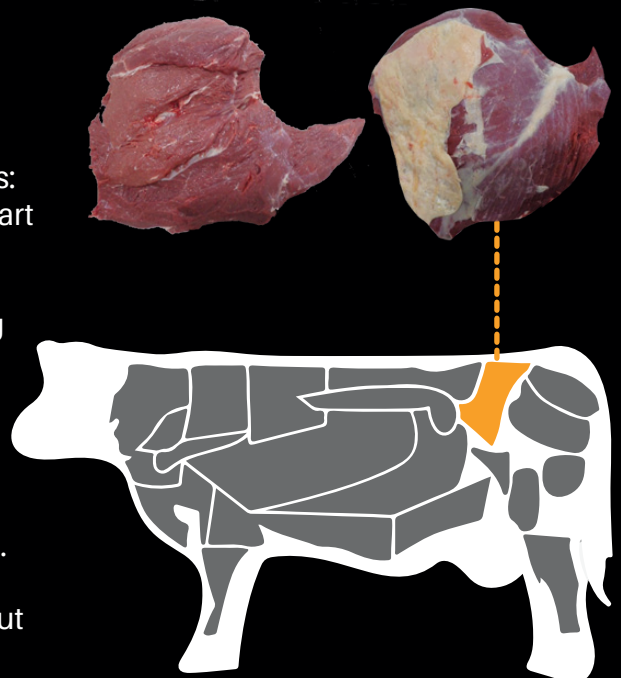
Strapping: By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.

Shelf Life (days): 120

Storage Temperature: -1°C / +2°C

Quantity per primary packaging: 1

Quantity per secondary packaging: 9



Products Technical Sheet

ROUND, KNUCKLE (TIP), PEELED

PRODUCT**NAMP N°****COMMERCIAL DESTINATION****DESCRIPTION****PROCESS****ROUND, KNUCKLE (TIP), PEELED - BOLA DE LOMO
167A****U.S.A.****RAW BONELESS BEEF SUBPRIMAL CUT
CHILLED BEEF****Raw Material:** Bovine Beef.

Product: Hindquarter cut located anterior to the femoral region (at the front side of the leg from hip to knee). Limits are as follows: cranial with Rump Cap, dorsal (upper line) with Femur bone, (lower line) with Patella, towards the outside with Flat, and towards the inside with Topside. It forms the anterior and superior portion of the thigh.

Preparation: Tensor fasciae latae, fat, and skin tissue are excluded. Piece is shaped by trimming edges, and removing beef shreds and muscular remains, cartilages and tendons.

Weight: Average weight 4.4 kg

Primary Packing: A thermo-shrinkable bag, sizes 35 x 50 cm x 60 µ, per piece.

Identification: A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.

Secondary Packing: Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 µ.

Labeling: Label showing beef cut description and denomination.

Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.

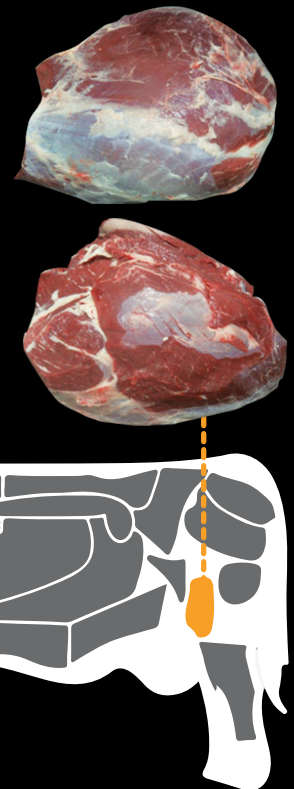
Strapping: By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.

Shelf Life (days):

Storage Temperature:

Quantity per primary packaging:

Quantity per secondary packaging:

120**-1°C / +2°C****1****5**

Products Technical Sheet

ROUND, TOP INSIDE

PRODUCT
NAMP N°

COMMERCIAL DESTINATION
DESCRIPTION
PROCESS

ROUND, TOP (INSIDE) - NALGA CON TAPA
169

U.S.A.

RAW BONELESS BEEF SUBPRIMAL CUT
CHILLED BEEF

Raw Material: Bovine Beef.

Product: Hindquarter cut. Limits are as follows: cranial and external limit with Knuckle, caudal and external limit with Eye Of Round and Flat. Dorsal with Rump.

Preparation: This cut is separated from the rest of the muscles by following the connective tissue seam. Cap to be separated following the seam. Surfaces of both faces to be defatted, removing visible fat; limit is aponeurosis. Internal side: aponeurosis tissue on muscle base to be left. Top round shall be split by no more than two lengthwise cuts.

Weight: Average weight 4.0 kg

Primary Packaging: A thermo-shrinkable bag.

Identification: A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.

Secondary Packaging: Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 µ.

Labeling: Label showing beef cut description and denomination.

Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.

Strapping: By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.

Shelf Life (days):

Storage Temperature:

Quantity per primary packaging:

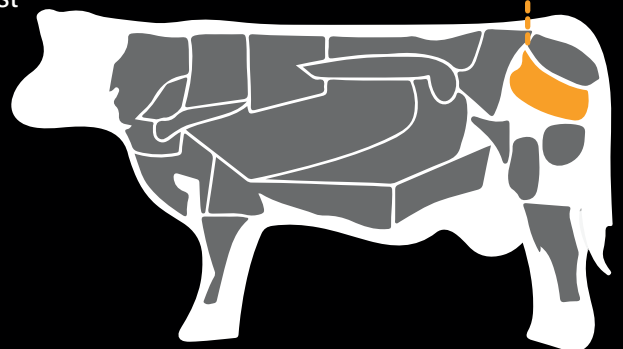
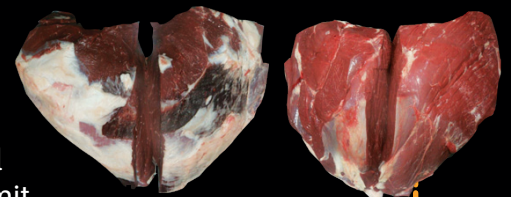
Quantity per secondary packaging:

120

-1°C / +2°C

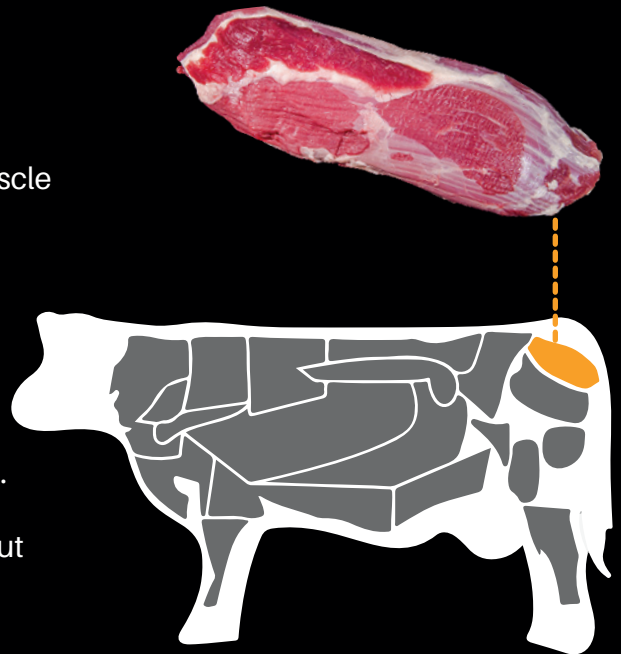
1

6



Products Technical Sheet

ROUND, EYE OF ROUND

PRODUCT**NAMP N°****COMMERCIAL DESTINATION****DESCRIPTION****PROCESS****ROUND, EYE ROUND - PECETO****171C****U.S.A.****RAW BONELESS BEEF SUBPRIMAL CUT****CHILLED BEEF****Raw Material:** Bovine Beef.**Product:** Hindquarter cut. Limits are as follows: cranial with Flat, ventral with Heel Muscle and cranial-dorsal limit with Rump.**Preparation:** Cut is not completely defatted. Excess fat is shaped.**Weight:** Average weight 2.2 kg**Primary Packaging:** A thermo-shrinkable bag.**Identification:** A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.**Secondary Packaging:** Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 µ.**Labeling:** Label showing beef cut description and denomination. Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.**Strapping:** By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.**Shelf Life (days):** 120**Storage Temperature:** -1°C / +2°C**Quantity per primary packaging:** 1**Quantity per secondary packaging:** 10

Products Technical Sheet

LOIN, BOTTOM SIRLOIN BUTT, TRI-TIP

PRODUCT

LOIN, BOTTOM SIRLOIN BUTT, TRI-TIP
COLITA DE CUADRIL

NAMP N°

185C

COMMERCIAL DESTINATION

U.S.A.

DESCRIPTION

RAW BONELESS BEEF SUBPRIMAL CUT

PROCESS

CHILLED BEEF

Raw Material: Bovine Beef.

Product: Hindquarter cut, same is located at the femoral region. Limits are as follows: dorsal with Rump and caudal limit with Knuckle.

Preparation: External side: trim fat cover if in excess. Remove fat formation on upper end. Edges are trimmed for shaping. A smooth trimming of the internal lateral sides is made in case of presence of excess fat cover.

Weight: 1.4 kg

Primary Packing: A thermo-shrinkable bag.

Identification: A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.

Secondary Packing: Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 µ.

Labeling: Label showing beef cut description and denomination. Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.

Strapping: By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.

Shelf Life (days):

120

Storage Temperature:

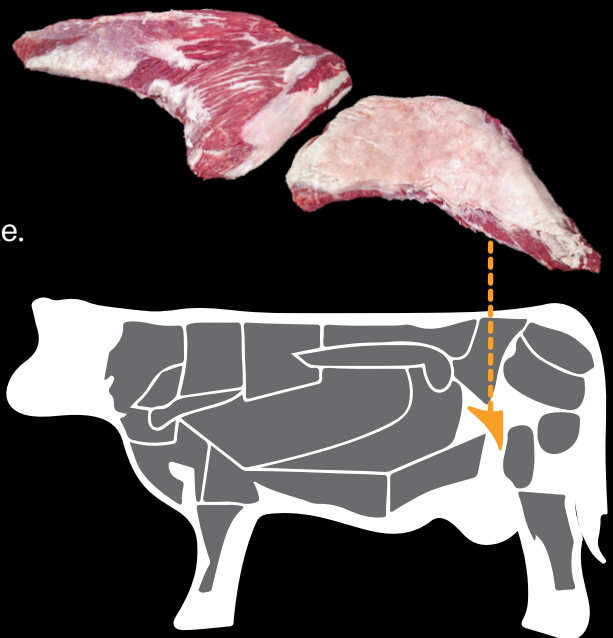
-1°C / +2°C

Quantity per primary packaging:

1

Quantity per secondary packaging:

16



Products Technical Sheet

PLATE, INSIDE SKIRT

PRODUCT	INSIDE SKIRT - VACIO EN TROZOS
NAMP N°	121D
COMMERCIAL DESTINATION	U.S.A.
DESCRIPTION	RAW BONELESS BEEF SUBPRIMAL CUT
PROCESS	CHILLED BEEF

Raw Material: Bovine Beef.

Product: This item shall consist of the *transversus abdominis* muscle only.

Preparation: Bags containing four pieces.

Weight: Average weight per bag 2.9 kg

Primary Packing: A vacuum thermo-shrinkable bag.

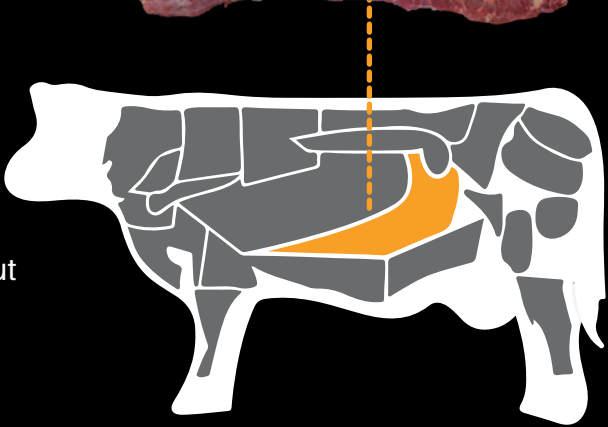
Identification: A label placed between beef cut and bag, showing product description, cut denomination and other regulatory data.

Secondary Packing: Corrugated cardboard carton. Transparent polyethylene bag 105 x 75cm x 20 µ.

Labeling: Label showing beef cut description and denomination. Sticker affixed to one of the main ends, showing weights, Lot N°, shipping mark, safe handling instructions, bag tares, carton contents and all other regulatory data.

Strapping:By using a self-adhesive tape, two of them to be placed transversally and one to be placed lengthwise between bottom and lid of corrugated cardboard carton crossing lid and bottom of carton, in such a way that they are destroyed when packaging is opened.

Shelf Life (days):	120
Storage Temperature:	-1°C / +2°C
Quantity per primary packaging:	4
Quantity per secondary packaging:	8



PACKAGING

PRIMARY, SECONDARY AND PREMIUM PACKAGING

PACKAGING FOR PREMIUM CUTS (FROZEN OR REFRIGERATED)

Argentine 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 15 cm. Material: micro-corrugated cardboard.*



PACKAGING

PRIMARY, SECONDARY AND PREMIUM PACKAGING

Once the product is vacuum sealed inside the plastic bag and packed inside the box, the product is then 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.

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), 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), to ensure the safety and quality of our product.

19. CERTIFICATES



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