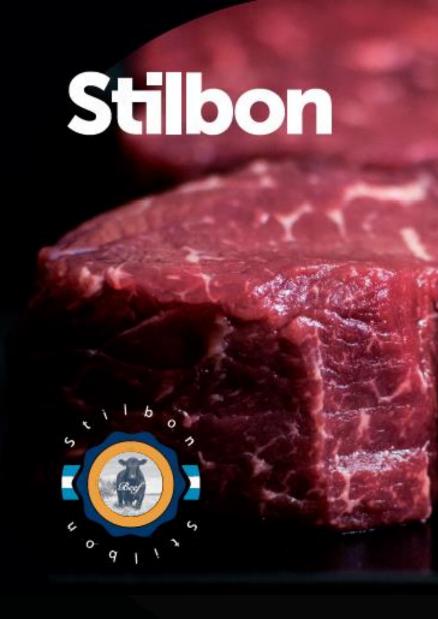
ARGENTINIAN BEEF

WHOLESALE SUPPLY HILTON

Stilbon FOODS



Stilbon FOODS

Stilbon Foods is a division of Stilbon Corp, an organization with more than 30 years of experience developing international trade projects. With 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.

Stilbon FOODS

Our team of industry professionals has developed a premium supply chain of high-quality Argentinian and Uruguayan beef products to key markets such as the U.S.A, the European Union, and Asia. Production livestock is comprised of British breeds, particularly ANGUS, all of which are well-known for their superior beef quality and grade yield. The quality controls implemented during lifestock's lifespan, guarantee the well-being and health of each animal prior to slaughter and cutting. Our products comply with all destination country market regulations for beef imports and are free of any prohibited substances.

Stilbon

DESCRIPTION OF GOODS BREEDS: ANGUS

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 and produce superior genetics and product 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 guarantees 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, added hormones, clenbuterol, etc.



04. OUR PRODUCTS



www.stilbonfoods.com

PRODUCT: CHILLED BONELESS

BREEDS: ANGUS

HILTON STILBON BEEF BRAND

DESCRIPTION OF GOODS SUBPRIMALCUTS

NATURAL YIELD PRODUCTION/ COMPENSATED PRODUCTION.

CUTS	Kg.	PRICE Kg.
STRIPLOIN, CHAIN OFF	4500	€
HEART OF RUMP	2700	€
TENDERLOIN 4/5 LBS, CHAIN OFF	1800	€
RIBEYE-CUBE ROLL	2000	€



05. CUTS - COMPENSATIONS

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Stilbon

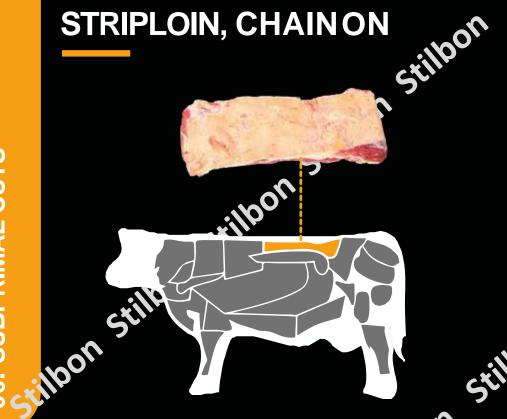
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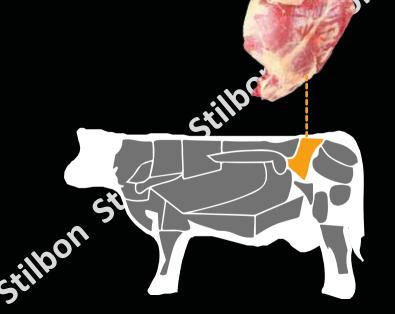


Stilbon

BIFE ANGOSTO STRIPLOIN, CHAINON

CORAZON DE CUADRIL HEART OF RUMP





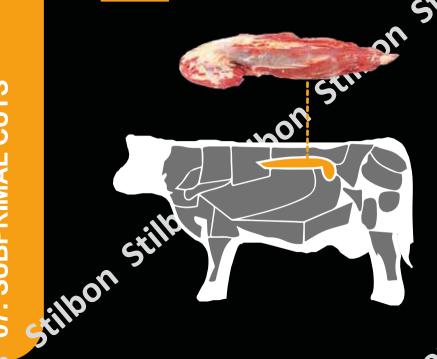
06. SUBPRIMAL CUTS

Stilbon

LOMO SIN CORDON TENDERLOIN, CHAIN ON

4/5 LBS

BIFE ANCHO RIBEYE-CUBE ROLL





Stilbon

07. SUBPRIMAL CUTS

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PACKAGING

PRIMARY AND SECONDARY PACKAGING

PACKAGING FOR CUTS (REFRIGERATED)

Our beef is packed in vaccum sealed plastic bags and then placed inside carton boxes.

SECONDARY PACKAGING WHITE BOX

Dimensions (Lx Wx H):

60 x 40 x 15cm. Material: micro-corrugated cardbook.





08. PACKAGING

ctilbon

09. PACKAGING

PACKAGING

PRIMARY, SECONDARY PACKAGING

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

Frozen boxed beef is blast frozen to -18 degrees centigrade and kept at that temperature for export.







10. LOGISTICS

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.

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QUALITY

The productions 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.









11. QUALITY

ctilbon

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.









12. CERTIFICATES

CONTACT US

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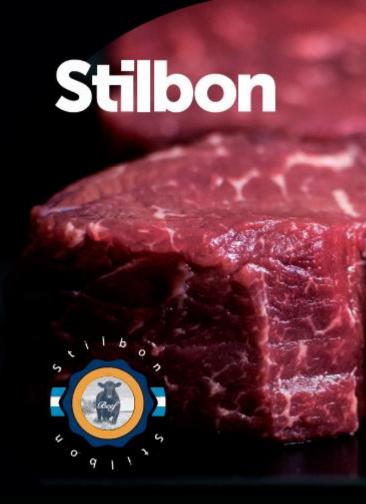
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The information in this document is subject to change without notice and does not represent a commitment on the part of Stilbon Corp or Stilbon Foods.



www.stilbonfoods.com





