



Stradivarius

100% GRASS FED BEEF ~ FREE RANGE





Since 1611, livestock has been the economic, social and cultural engine of Uruguay, the driving force in the country's history and in the daily life of its people.

Uruguay is the paradise for breeding British breeds such as Angus and Hereford.

Located between the heat of the tropics and the snows of the south, Uruguay has four seasons with a temperate climate, uniquely rich water, and temperate pastures of the highest quality which cover the whole country.

The tradition of the Gaucho and the Estancias in the breeding of livestock is passed down from generation to generation.

Uruguay has a centuries-old culture in beef production, its main export product, and Uruguayans are the largest beef consumers in the world per capita.

A country specialized in producing the best meat in the world.



A large herd of cattle, mostly brown and black, is grazing in a vast, green field. In the background, there are rolling green hills and a line of trees under a clear blue sky. The scene is peaceful and idyllic, representing a natural and healthy environment for the animals.

Happy Animals

Cattle arrived in Uruguay 4 centuries ago and never wanted to leave again.

TENDERNESS

To assure tenderness, Stradivarius beef goes to market at 24-30 months.

100% NATURAL DIET

Stradivarius animals eat only fresh green grass 365 days of the year.

SAFETY

Stradivarius animals are USDA-certified free of hormones and antibiotics.

ANIMAL WELFARE

Stradivarius animals are never confined. They roam free in pastures.

CONSISTENCY

Stradivarius-branded animals are handpicked and carefully selected.

TRACEABILITY

Each Stradivarius animal carries an electronic ear tag along all its life.





PREMIUM CUTS

Ribeye
Striploin
Tenderloin
Heart of Rump
Thin Skirt
Flap
Tri-Tip
Flank Steak
Rump Cap
Ground Beef

Ribeye

(NAMP 112)

The Ribeye is prepared from a Spencer Roll which in turn is prepared from a Forequarter's dorsal portion, after the removal of the Chuck and Neck. The Rib Ends are cut at a specified distance from the M. longissimus dorsi (Eye Muscle). Spencer Roll includes the following muscles: M. trapezius thoracis, M. latissimus dorsi, M. iliocostalis, M. longissimus dorsi, M. multifidus dorsi, M. serratus dorsalis, M. intercostali and M. levatori costarum.



Striploin

(NAMP 180)

The Striploin is prepared from the Pistola cut, by cutting at the lumbo sacral junction based on the lumbar and the last 3 or 4 dorsal hemi-vertebrae (this is according to specification). It is composed by the M. longissimus dorsi, M. iliocostalis and M. serratus dorsalis (according to distance of the cut from the eye muscle). Chain and intercostals are removed.



Tenderloin

(NAMP 190)

Tenderloin is removed from the ventral surface of the lumbar and last dorsal vertebrae and the lateral surface of the ilium. It is composed by the M. psoas major, M. psoas minor, M. iliacus lateralis and M. quadratus lumborum. Stradivarius tenderloin is characterized by the absence of the side strap M. psoas minor, that is commonly known as the “chain”.





Heart of Rump

(NAMP 184B)

The Heart of Rump is composed only by the M. gluteus medius. It is part of the Rump & Loin cuts group, together with the Tenderloin, Striploin, Ribeye and Rump Cap.

Thin Skirt

(NAMP 121C)

The Thin Skirt is the costal muscle portion of the diaphragm. All white tendinous tissue not covering lean red muscle is removed as is also the lumbar portion.





Flap

(NAMP 185A)

The Flap, also known as Internal Flank Plate, is the upper caudal part of the Flank and it is composed by the obliquus internus abdominis muscle.



Tri-Tip

(NAMP 185D)

The Tri-tip consists in a cut from the fore portion of the thigh based on the tuber coxae and the edge of the ischium. It is composed by the M. tensor fasciae lata, a triangle shaped muscle that gives the cut a characteristic shape and size. Connective tissue is removed.

Flank Steak

(NAMP 193)

The Flank Steak is the muscular portion of the rectus abdominis, after stripping the connective tissue from the muscle.





Rump Cap

(NAMP 184)

The Rump Cap consists in the upper and fore portion of the M. gluteobiceps (biceps femoris muscle), which covers the Rump, and is obtained by separating it along the natural seam from the Rump. Two points that vary, are fat cover and presence of connective tissue.

Ground Beef

(NAMP 136)

Stradivarius grass fed ground beef has a maximum of 15% of fat, it is prepared from cuts of the forequarter and trimmings and it is ground in the United States.



PREMIUM CUTS INFORMATION

RIBEYE

1. Primary Packaging.

Supplier: Cryovac.

Packaging: Vacuum bags.

Measures: 7.87 x 19.69 In.

Label: 4.02 x 3.07 In.

Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).

Label: External (5.91 x 3.94 In).

Ribbon: TR4545 external wax.

Tare: 2.65 Lb.

Pieces: approx. 8 per box.

Net weight: 44.05 Lb.

3. Approximated weight of each cut:

3.45 - 3.65 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	186.45
Total fat (g)	11.07
Saturated fat (g)	6.33
Monounsaturated fat (g)	4.41
Polyunsaturated fat (g)	0.34
Trans fat (g)	0.34
Protein (g)	21.47
Cholesterol (mg)	66.67
Sodium (mg)	91.53
Total carbohydrates (g)	0.00

STRIPLOIN

1. Primary Packaging.

Supplier: Cryovac.

Packaging: Vacuum bags.

Measures: 9.84 x 31.50 In.

Label: 4.02 x 3.07 In.

Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).

Label: External (5.91 x 3.94 In).

Ribbon: TR4545 external wax.

Tare: 2.65 Lb.

Pieces per box: approx. 4.

Net weight: 30.87 Lb.

3. Approximated weight of each cut:

6.50 - 6.70 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	175.15
Total fat (g)	9.27
Saturated fat (g)	4.97
Monounsaturated fat (g)	4.07
Polyunsaturated fat (g)	0.23
Trans fat (g)	0.23
Protein (g)	22.83
Cholesterol (mg)	64.41
Sodium (mg)	109.61
Total carbohydrates (g)	0.00

TENDERLOIN

1. Primary Packaging.

Supplier: Cryovac.

Packaging: Vacuum bags.

Measures: 7.87 x 19.69 In.

Label: 4.02 x 3.07 In.

Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).

Label: External (5.91 x 3.94 In).

Ribbon: TR4545 external wax.

Tare: 3.08 Lb.

Pieces per box: approx. 10.

Net weight: 30.87 Lb.

3. Approximated weight of each cut:

2.80 - 3.00 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	136.73
Total fat (g)	5.65
Saturated fat (g)	3.16
Monounsaturated fat (g)	2.26
Polyunsaturated fat (g)	0.23
Trans fat (g)	0.11
Protein (g)	20.34
Cholesterol (mg)	59.89
Sodium (mg)	122.04
Total carbohydrates (g)	0.00

HEART OF RUMP

1. Primary Packaging.

Supplier: Cryovac.

Packaging: Vacuum bags.

Measures: 15.74 x 11.81 In.

Label: 4.02 x 3.07 In.

Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).

Label: External (5.91 x 3.94 In).

Ribbon: TR4545 external wax.

Tare: 2.65 Lb.

Pieces: approx. 4 per box.

Net weight: 30.86 Lb.

3. Approximated weight of each cut:

6.50 – 6.70 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	117.56
Total fat (g)	2.60
Saturated fat (g)	1.36
Monounsaturated fat (g)	1.13
Polyunsaturated fat (g)	0.11
Trans fat (g)	0.11
Protein (g)	23.73
Cholesterol (mg)	56.50
Sodium (mg)	106.22
Total carbohydrates (g)	0.00

THIN SKIRT

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 7.87 x 15.74 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 30.
Net weight: 30.87 Lb.

3. Approximated weight of each cut:

0.80 - 1.00 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	152.55
Total fat (g)	6.89
Saturated fat (g)	3.50
Monounsaturated fat (g)	3.16
Polyunsaturated fat (g)	0.23
Trans fat (g)	0.23
Protein (g)	22.60
Cholesterol (mg)	61.02
Sodium (mg)	79.10
Total carbohydrates (g)	0.00

FLAP

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 19.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

1.45 - 1.65 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	152.55
Total fat (g)	6.89
Saturated fat (g)	3.50
Monounsaturated fat (g)	3.16
Polyunsaturated fat (g)	0.23
Trans fat (g)	0.23
Protein (g)	22.60
Cholesterol (mg)	61.02
Sodium (mg)	79.10
Total carbohydrates (g)	0.00

TRI-TIP

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 7.87 x 15.75 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 In x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces: approx. 17 per box.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

1.45 - 1.65 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	121.78
Total fat (g)	3.60
Saturated fat (g)	2.03
Monounsaturated fat (g)	1.54
Polyunsaturated fat (g)	0.13
Trans fat (g)	0.13
Protein (g)	22.93
Cholesterol (mg)	54.46
Sodium (mg)	108.32
Total carbohydrates (g)	0.00

FLANK STEAK

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 30.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

0.80 - 1.00 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	145.30
Total fat (g)	4.97
Saturated fat (g)	2.76
Monounsaturated fat (g)	2.05
Polyunsaturated fat (g)	0.16
Trans fat (g)	0.16
Protein (g)	23.45
Cholesterol (mg)	56.76
Sodium (mg)	76.74
Total carbohydrates (g)	0.00

RUMP CAP

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 7.87 x 15.75 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 In x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces: approx. 14 per box.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

2.10 - 2.30 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	123.12
Total fat (g)	10.36
Saturated fat (g)	5.98
Monounsaturated fat (g)	4.13
Polyunsaturated fat (g)	0.25
Trans fat (g)	0.25
Protein (g)	23.33
Cholesterol (mg)	89.12
Sodium (mg)	105.04
Total carbohydrates (g)	0.00

GROUND BEEF

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 23.62 x 15.75 x 5.91 (Trimming) and 39.38 x 39.38 In (Forequarter).
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Master (23.62 x 15.75 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 1.00 Lb.
Pieces per box: 1 (Trimming) and 3 to 4 (Forequarter).
Net weight: 30.86 Lb.

3. Approximated weight of each cut: 55.12 Lb (Trimming) and approx.

19.84 Lb (Forequarter).

4. Nutrition facts.

NUTRITIONAL FACTS		
Serving size 4 Oz (113 g)		
	TRIMMINGS	FOREQUARTER
Calories	235.21	150.04
Total fat (g)	17.33	7.03
Saturated fat (g)	8.10	3.80
Monounsaturated fat (g)	8.10	3.00
Polyunsaturated fat (g)	1.13	0.23
Trans fat (g)	1.13	0.20
Protein (g)	29.38	21.30
Cholesterol (mg)	109.61	63.36
Sodium (mg)	80.23	98.43
Total carbohydrates (g)	0.00	0.00

Ground from origin
could be an option
depending on the
destination and
current legislation.



SUPERIOR CUTS

Eye of Round
Inside Cap off
Inside Cap
Knuckle
Blade Oyster
Inside Skirt
Oyster Steak
Outside Flat
Hanger Steak
Chuck Tender
Petite Tender
Boneless short ribs



Eye of Round

(NAMP 171C)

The Eye of Round is prepared from the Outside (NAMP 171A) by following the natural seam between the M. gluteobiceps (Outside Flat) and the M. semitendinosus (Eye of Round), separating both muscles. Connective tissue is removed.



Inside Cap off

(NAMP 169A)

The Inside Cap Off is obtained from the Inside (NAMP 168), that is situated caudal and medial to the femur bone and attached to the os coxae (aitchbone). The Inside is removed by following the natural seam between the Thick Flank and Silverside. The fibrous tissue, inguinal lymph node and its surrounding fat are removed. When the M. gracilis, M. sartorius and fat deposits are removed from the Inside, along the natural seams, it results in the Inside Cap Off cut.



Inside Cap

(NAMP 169B)

The Inside (NAMP 168), situated caudal and medial to the femur bone and attached to the os coxae (aitchbone), is removed by following the natural seam between the Thick Flank and Silverside. Fibrous tissue, inguinal lymph node and its surrounding fat are removed. The Inside Cap consists of the M. gracilis removed from the Inside along the natural seam.



Knuckle

(NAMP 167)

The Knuckle is a cut obtained from the foreface of the hind-leg. It rests on the femur and the patella, and it consists of the cuadriceps femoris muscle. During the preparation, connective tissue and femur periosteum are removed.



Blade Oyster

(NAMP 114D)

The Blade Oyster is a forequarter cut. It is located on the blade bone and its complementary cartilage below the blade ridge, and it is composed by the M. Infrapinatus.



Inside Skirt

(NAMP 121D)

The Inside Skirt (M. transversus abdominis) is located on the inside of the abdominal wall and extends to the navel end portion of the Brisket. The peritoneum and fat flakes are removed. Membrane covering is removed.



Oyster Steak

Oyster steak in the US or Spider steak in Australia, this cut comes from the hindquarter. Its name is because it looks like an oyster and it is located just above the rump over the backbone.



Outside Flat

(NAMP 171B)

The Outside Flat, or just Flat, is prepared from the Outside (NAMP 171A) by removing the M. semitendinosus (which originates in the Eye of Round), along the natural seam. The thick connective tissue (silverskin) is removed.



Hanger Steak

(NAMP 140)

The Hanger Steak, also known as Thick Skirt, Hanging Tender or Hanging Tenderloin; is the lumbar portion of the diaphragm.



Chuck Tender

(NAMP 116B)

Another forequarter cut, the Chuck Tender is a conical shaped muscle (M. supraspinatus) lying lateral to the blade bone, on the cranial side of the blade ridge.



Petite Tender

(NAMP 114F)

The Petite Tender, also known as Shoulder Tender or Beef Chuck, is prepared from the Shoulder Clod, consisting of the M. teres major, which is derived from the Clod by cutting through the natural seam.



Boneless short ribs

(NAMP 123D)

This cut consists of the M. serratus ventralis, from any short rib item. The rib bones and the intercostal meat shall be excluded.

SUPERIOR CUTS INFORMATION

EYE OF ROUND

1. Primary Packaging.

Supplier: Cryovac.

Packaging: Vacuum bags.

Measures: 19.68 x 7.87 In.

Label: 4.02 x 3.07 In.

Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).

Label: External (5.91 x 3.94 In).

Ribbon: TR4545 external wax.

Tare: 2.65 Lb.

Pieces per box: approx. 9.

Net weight: 30.86 Lb.

3. Approximated weight of each cut:

3.40 – 3.60 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	124.47
Total fat (g)	4.29
Saturated fat (g)	2.26
Monounsaturated fat (g)	1.92
Polyunsaturated fat (g)	0.11
Trans fat (g)	0.11
Protein (g)	24.86
Cholesterol (mg)	57.63
Sodium (mg)	114.13
Total carbohydrates (g)	0.00

INSIDE CAP OFF

1. Primary Packaging.

Supplier: Cryovac.

Packaging: Vacuum bags.

Measures: 9.84 x 23.62 In.

Label: 4.02 x 3.07 In.

Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).

Label: External (5.91 x 3.94 In).

Ribbon: TR4545 external wax.

Tare: 2.65 Lb.

Pieces per box: approx. 12.

Net weight: 30.86 Lb.

3. Approximated weight of each cut:

2.30 – 2.50 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	138.99
Total fat (g)	6.78
Saturated fat (g)	3.85
Monounsaturated fat (g)	2.82
Polyunsaturated fat (g)	0.11
Trans fat (g)	0.11
Protein (g)	23.05
Cholesterol (mg)	63.24
Sodium (mg)	111.11
Total carbohydrates (g)	0.00

INSIDE CAP

1. Primary Packaging.

Supplier: Cryovac.

Packaging: Vacuum bags.

Measures: 15.75 x 7.87 In.

Label: 4.02 x 3.07 In.

Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).

Label: External (5.91 In x 3.94 In).

Ribbon: TR4545 external wax.

Tare: 2.65 Lb.

Pieces per box: approx. 20.

Net weight: 30.86 Lb.

3. Approximated weight of each cut:

1.50 – 1.70 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	129.39
Total fat (g)	5.10
Saturated fat (g)	2.75
Monounsaturated fat (g)	2.24
Polyunsaturated fat (g)	0.11
Trans fat (g)	0.11
Protein (g)	22.83
Cholesterol (mg)	61.02
Sodium (mg)	114.13
Total carbohydrates (g)	0.00

KNUCKLE

1. Primary Packaging.

Supplier: Cryovac.

Packaging: Vacuum bags.

Measures: 15.74 x 11.81 In.

Label: 4.02 x 3.07 In.

Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).

Label: External (5.91 x 3.94 In).

Ribbon: TR4545 external wax.

Tare: 2.65 Lb.

Pieces per box: approx. 5.

Net weight: 30.86 Lb.

3. Approximated weight of each cut:

6.40 – 6.60 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	124.81
Total fat (g)	3.23
Saturated fat (g)	1.58
Monounsaturated fat (g)	1.52
Polyunsaturated fat (g)	0.13
Trans fat (g)	0.13
Protein (g)	23.36
Cholesterol (mg)	59.92
Sodium (mg)	98.81
Total carbohydrates (g)	0.00

BLADE OYSTER

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 19.68 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 10.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:
2.80 – 3.00 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	133.34
Total fat (g)	5.09
Saturated fat (g)	2.60
Monounsaturated fat (g)	2.37
Polyunsaturated fat (g)	0.11
Trans fat (g)	0.11
Protein (g)	21.47
Cholesterol (mg)	62.16
Sodium (mg)	97.18
Total carbohydrates (g)	0.00

INSIDE SKIRT

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 35.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:
0.80 - 1.10 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	149.78
Total fat (g)	6.36
Saturated fat (g)	3.33
Monounsaturated fat (g)	2.82
Polyunsaturated fat (g)	0.21
Trans fat (g)	0.21
Protein (g)	22.56
Cholesterol (mg)	64.45
Sodium (mg)	87.65
Total carbohydrates (g)	0.00

OYSTER STEAK

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 In x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces: approx. 75 per box.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:
0.30 – 0.50 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	182.12
Total fat (g)	12.46
Saturated fat (g)	6.93
Monounsaturated fat (g)	5.28
Polyunsaturated fat (g)	0.25
Trans fat (g)	0.23
Protein (g)	18.16
Cholesterol (mg)	91.27
Sodium (mg)	96.63
Total carbohydrates (g)	0.00

OUTSIDE FLAT

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 7.87 x 15.75 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 In x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 5.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:
6.20 – 6.40 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	127.55
Total fat (g)	5.03
Saturated fat (g)	2.58
Monounsaturated fat (g)	2.04
Polyunsaturated fat (g)	0.11
Trans fat (g)	0.11
Protein (g)	22.94
Cholesterol (mg)	54.56
Sodium (mg)	109.68
Total carbohydrates (g)	0.00

HANGER STEAK

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 28.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

1.00 – 1.20 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	158.20
Total fat (g)	7.35
Saturated fat (g)	4.07
Monounsaturated fat (g)	3.16
Polyunsaturated fat (g)	0.23
Trans fat (g)	0.23
Protein (g)	22.34
Cholesterol (mg)	61.02
Sodium (mg)	79.10
Total carbohydrates (g)	0.00

CHUCK TENDER

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 17.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

1.55 – 1.75 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	141.25
Total fat (g)	7.74
Saturated fat (g)	4.41
Monounsaturated fat (g)	3.16
Polyunsaturated fat (g)	0.17
Trans fat (g)	0.17
Protein (g)	21.35
Cholesterol (mg)	62.15
Sodium (mg)	84.75
Total carbohydrates (g)	0.00

PETITE TENDER

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 19.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

1.45 - 1.65 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	137.03
Total fat (g)	7.06
Saturated fat (g)	4.17
Monounsaturated fat (g)	2.74
Polyunsaturated fat (g)	0.15
Trans fat (g)	0.12
Protein (g)	21.23
Cholesterol (mg)	65.50
Sodium (mg)	81.43
Total carbohydrates (g)	0.00

BONELESS SHORT RIBS

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 11.81 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 8.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

3.50 – 3.70 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	170.63
Total fat (g)	8.93
Saturated fat (g)	4.18
Monounsaturated fat (g)	3.96
Polyunsaturated fat (g)	0.23
Trans fat (g)	0.57
Protein (g)	22.60
Cholesterol (mg)	62.15
Sodium (mg)	106.22
Total carbohydrates (g)	0.00



OTHER CUTS

Brisket
Shoulder Clod
Chuck Roll
Shin
Heel Muscle
Shank
Rose Meat
Neck
Trimmings

Brisket

(NAMP 120)

The Brisket is located in the sternal region. It is based on the sternum and the corresponding costal cartilages. The main muscles are the M. pectorali superficialis and M. pectorali profundis.



Shoulder Clod

(NAMP 114)

Located in the arm (brachial) region and based on the humerus, scapula, ulna and radius; the Shoulder Clod is a very versatile cut. Main muscles of this cut are the M. triceps brachii, M. tensor antebrachii, M. anconaeus and M. cutaneus trunci.



Chuck Roll

(NAMP 116A)

The Chuck Roll is in the dorsal region. It is based on the four first dorsal hemi-vertebrae and their corresponding rib ends. Main muscles planes are the M. trapezius thoracis, M. rhomboides, M. splenius, M. longissimus dorsi, M. iliocostalis and M. multifidus dorsi.





Heel Muscle

(NAMP 171F)

The Heel Muscle is located in the leg region, and it is part of the Outside Round. It consists of the M. gastrocnemius and the M. flexor superficialis.



Shin

(NAMP 117)

The Shin is located in the forearm and it is based on the humerus, ulna and radius, and carpus bones. Main muscles are the M. biceps brachii, M. coracobrachialis and carpal flexors and extensors.

Shank

(NAMP 117)

The Shank is located in the leg region and is based on the distal end of the femur, tibia, calcaneal tuber and tarsus. Main muscles that are part of this cut are the flexor and extensor of the muscles of the hind leg and foot.





Rose Meat

(NAMP 194)

Rose Meat, also known as Cutaneus Trunci, is a cut extended along the abdominal costal and brachial regions.



Trimmings

(NAMP 139)

Trimmings are obtained from any part of the carcass, but the Stradivarius trimmings exclude Shank and Heel muscle meat and are practically free of surface and seam fat. This is why Stradivarius trimmings are special.



Neck

(NAMP 116)

This cut originates in the cervical region, and it is based on the cervical hemi-vertebrae, except for the Atlas. It is composed by all the muscles of the neck.

OTHER CUTS INFORMATION

BRISKET

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 7.87 x 11.81 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 15.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

2.00 – 2.20 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	148.12
Total fat (g)	7.77
Saturated fat (g)	4.22
Monounsaturated fat (g)	3.35
Polyunsaturated fat (g)	0.20
Trans fat (g)	0.18
Protein (g)	20.01
Cholesterol (mg)	51.73
Sodium (mg)	76.65
Total carbohydrates (g)	0.00

SHOULDER CLOD

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 9.84 x 23.62 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 8.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

3.70 – 3.90 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	119.26
Total fat (g)	4.55
Saturated fat (g)	2.33
Monounsaturated fat (g)	2.12
Polyunsaturated fat (g)	0.10
Trans fat (g)	0.10
Protein (g)	19.78
Cholesterol (mg)	56.65
Sodium (mg)	86.54
Total carbohydrates (g)	0.00

CHUCK ROLL

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 9.84 x 23.62 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 10.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

3.00 – 3.20 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	138.31
Total fat (g)	6.92
Saturated fat (g)	3.89
Monounsaturated fat (g)	2.78
Polyunsaturated fat (g)	0.25
Trans fat (g)	0.57
Protein (g)	23.54
Cholesterol (mg)	73.33
Sodium (mg)	89.34
Total carbohydrates (g)	0.00

SHIN

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 19.69 x 19.69 In
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 In x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 1.10 Lb.
Pieces per box: approx. 11.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

2.70 – 2.90 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	138.99
Total fat (g)	6.78
Saturated fat (g)	3.85
Monounsaturated fat (g)	2.82
Polyunsaturated fat (g)	0.11
Trans fat (g)	0.11
Protein (g)	23.05
Cholesterol (mg)	63.24
Sodium (mg)	111.11
Total carbohydrates (g)	0.00

HEEL MUSCLE

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 19.68 x 7.87 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 11.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

2.75 – 2.95 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	126.55
Total fat (g)	5.94
Saturated fat (g)	3.29
Monounsaturated fat (g)	2.53
Polyunsaturated fat (g)	0.12
Trans fat (g)	0.12
Protein (g)	19.99
Cholesterol (mg)	58.34
Sodium (mg)	71.21
Total carbohydrates (g)	0.00

SHANK

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 19.69 x 19.69 In
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 In x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 1.10 Lb.
Pieces per box: approx. 11.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

2.70 – 2.90 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	111.43
Total fat (g)	3.70
Saturated fat (g)	1.90
Monounsaturated fat (g)	1.70
Polyunsaturated fat (g)	0.10
Trans fat (g)	0.10
Protein (g)	18.23
Cholesterol (mg)	48.88
Sodium (mg)	91.34
Total carbohydrates (g)	0.00

ROSE MEAT

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 15.75 x 11.81 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 11.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

2.65 – 2.85 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	138.21
Total fat (g)	6.74
Saturated fat (g)	3.43
Monounsaturated fat (g)	3.11
Polyunsaturated fat (g)	0.20
Trans fat (g)	0.20
Protein (g)	19.03
Cholesterol (mg)	51.12
Sodium (mg)	90.30
Total carbohydrates (g)	0.00

NECK

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 9.84 x 23.62 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 9.
Net weight: 30.86 Lb.

3. Approximated weight of each cut:

3.20 – 3.40 Lb.

4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	119.22
Total fat (g)	4.18
Saturated fat (g)	2.11
Monounsaturated fat (g)	1.98
Polyunsaturated fat (g)	0.09
Trans fat (g)	0.10
Protein (g)	22.44
Cholesterol (mg)	61.22
Sodium (mg)	98.98
Total carbohydrates (g)	0.00

TRIMMINGS

1. Primary Packaging.

Supplier: Cryovac.
Packaging: Vacuum bags.
Measures: 23.62 x 11.81 x 5.91 In.
Label: 4.02 x 3.07 In.
Ribbon: TM 5050 wax – resin mixture.

2. Secondary Packaging.

Box: Chest (23.62 x 11.81 x 5.91 In).
Label: External (5.91 x 3.94 In).
Ribbon: TR4545 external wax.
Tare: 2.65 Lb.
Pieces per box: approx. 1.
Net weight: 30.86 Lb.

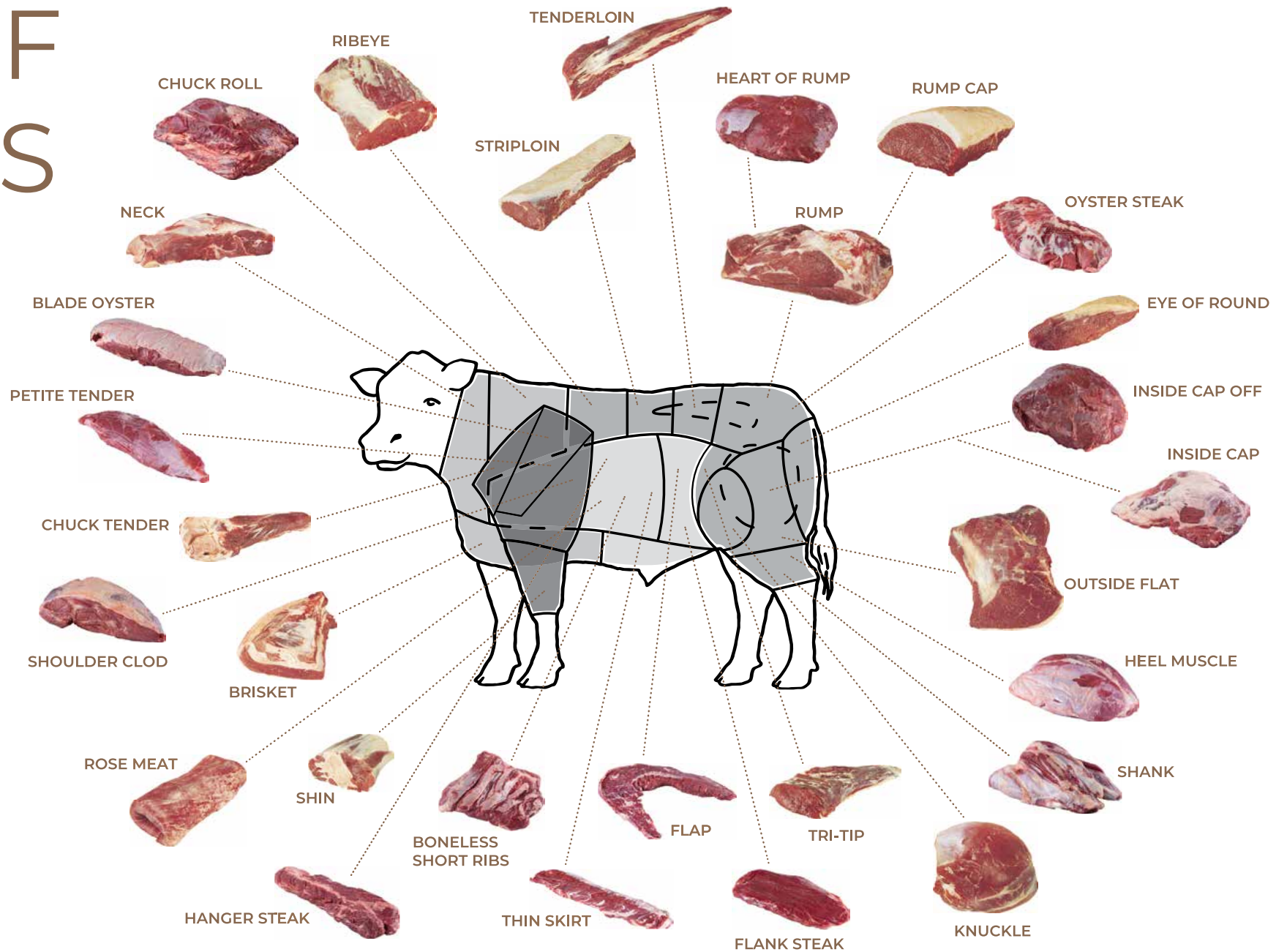
3. Approximated weight of each cut:

30 Lb.



4. Nutrition facts.

NUTRITIONAL FACTS	
Serving size 4 Oz (113 g)	
Calories	227.34
Total fat (g)	13.56
Saturated fat (g)	8.97
Monounsaturated fat (g)	4.43
Polyunsaturated fat (g)	0.16
Trans fat (g)	0.16
Protein (g)	26.67
Cholesterol (mg)	78.94
Sodium (mg)	73.12
Total carbohydrates (g)	0.00

BEEF CUTS





-  [instagram.com/stradivarius.beef](https://www.instagram.com/stradivarius.beef)
-  twitter.com/stradivariusbeef
-  [facebook.com/StradivariusBeef](https://www.facebook.com/StradivariusBeef)
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