

VCR

Construcciones y Comercio S.L.



Premium Brazilian Frozen Beef Export Catalogue — 2026 —



VCR COMERCIO & CONSTRUCCIONES S.L

Premium Brazilian Beef for Export

VCR Comercio & Construcciones S.L.R is pleased to introduce our portfolio of premium Brazilian frozen beef products for international distribution. Our products are sourced from reputable processing facilities and prepared in accordance with strict quality control standards, ensuring consistent supply, product integrity, and suitability for a wide range of global markets.



Based in Brazil

Brazil is one of the world's leading beef exporters, supplying high-quality beef products to markets across Asia, the Middle East, Europe, and the Americas. The sector operates under strict sanitary and quality regulations established by the Ministério da Agricultura, Pecuária e Abastecimento (MAPA), guaranteeing rigorous inspection, traceability, and compliance with international food safety standards.



VCR COMERCIO & CONSTRUCCIONES S.L

Approved Facilities

All products are processed in certified facilities that comply with international export standards. Facilities supplying the Chinese market are registered with the General Administration of Customs of China (GACC), and all production operates under HACCP-certified food safety systems, ensuring reliability and compliance for both Chinese and other international markets.



Approval from Institutions



MINISTRY OF
DEVELOPMENT,
INDUSTRY, TRADE
AND SERVICES



FAMBRAS HALAL
DA AMERICA LATINA PARA O MUNDO
FROM LATIN AMERICA TO THE WORLD
من أمريكا اللاتينية إلى العالم



GACC
海关总署

VCR COMERCIO & CONSTRUCCIONES S.L

Reliable Supply & Cold Chain

Products are maintained in controlled storage at -18°C and transported through a reliable cold chain system, ensuring product integrity and consistent quality from Brazil to international markets.



VCR COMERCIO & CONSTRUCCIONES S.L

PRODUCTION AND QUALITY

Material Traceability



Cattle are sourced from approved Brazilian farms and processed in certified facilities under strict sanitary supervision. Full traceability is maintained throughout the production and supply chain, ensuring product integrity, regulatory compliance, and reliable origin verification.

Processing & Cutting



All cuts are processed in certified facilities under official veterinary inspection, following established export specifications and quality control standards to meet the requirements of international markets.

VCR COMERCIO & CONSTRUCCIONES S.L

QUALITY

Blast Freezing



Products undergo rapid blast freezing at -18°C , preserving freshness, texture, and product quality while ensuring extended shelf life.

Storage & Cold Chain



Frozen products are stored in temperature-controlled facilities with continuous monitoring to maintain product integrity and quality until final shipment.

VCR COMERCIO & CONSTRUCCIONES S.L

PRODUCTION AND QUALITY

Export Compliance

Production is supervised by the **Ministério da Agricultura, Pecuária e Abastecimento (MAPA)** and complies with the export and import requirements of international markets, including the **General Administration of Customs of China (GACC)**.



SGS



Production and export operations are conducted under official supervision and international inspection standards to ensure compliance and product integrity.

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF CARCASS CUTTING DIAGRAM

STANDARD BEEF CARCASS

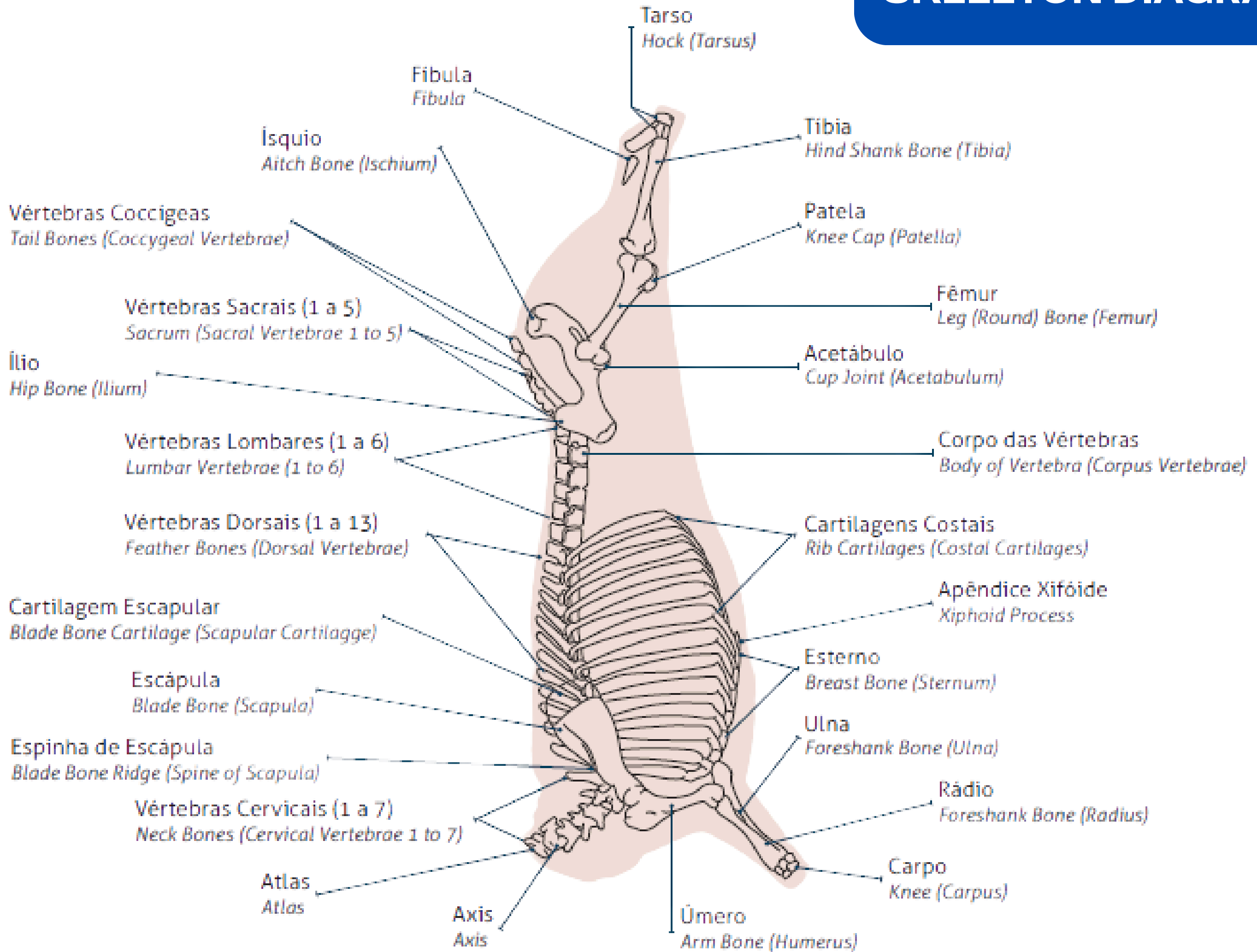
DEFINITION



- Carcass is a beef product of an animal that has been:
- - Slaughtered;
- - Bled;
- - Skinned;
- - Eviscerated;
- -Its head cut off between the occipal bone and the first cervical vertebra
- -Its foreblimbs cut off at the carpometracarpal and it hind limbs cut off as the tarsometral joint
- - Its tail, udder if female, pizzle and testes if male, removed;
- - Its inguinal and perirenal fats removed;
- - Its sticking wound removed;
- - Its spinal cord removed;
- - Its diaphragm and pillars removed.

VCR COMERCIO & CONSTRUCCIONES S.L

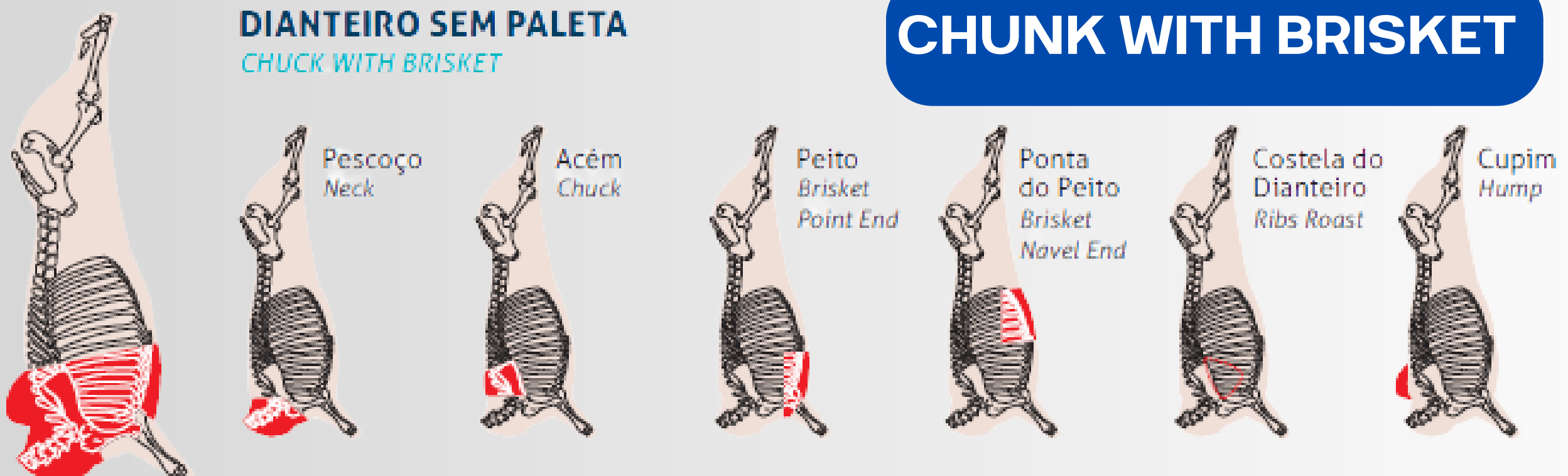
SKELETON DIAGRAM



BEEF CUTS

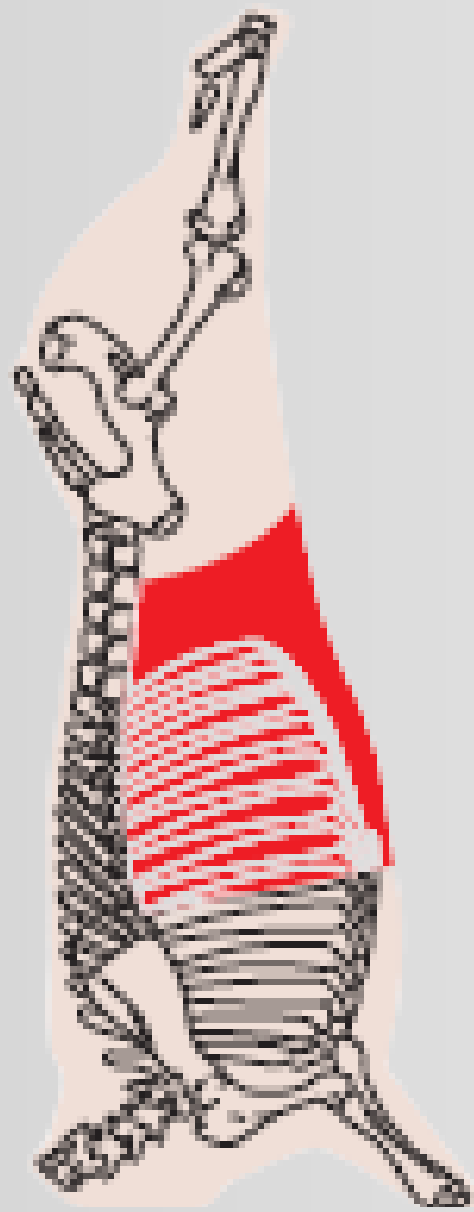
DIANTEIRO SEM PALETA CHUCK WITH BRISKET

CHUNK WITH BRISKET

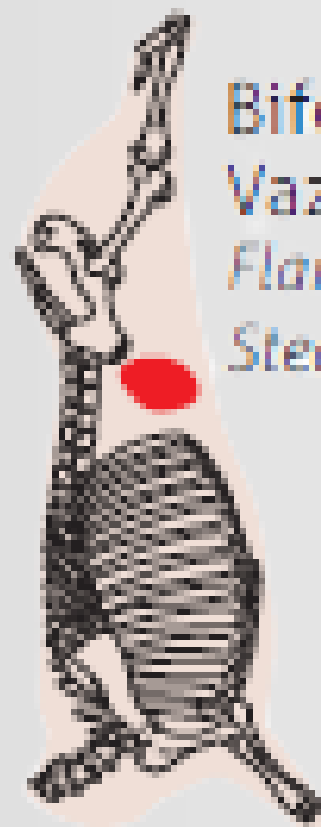


VCR COMERCIO & CONSTRUCCIONES S.L

BEEF CUTS



PONTA DE AGULHA THIN FLANK



Bife do Vazio
Flank Steak



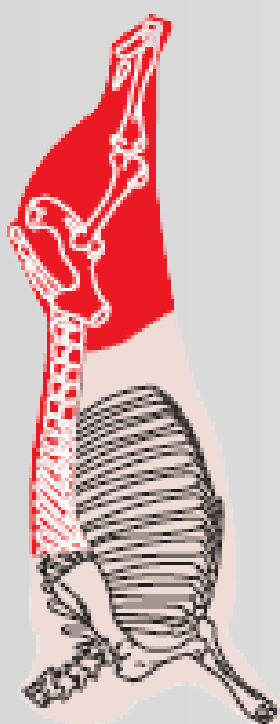
Fraldinha
Thin Skirt



Lombrinho
Thick Skirt

THIN FLANK

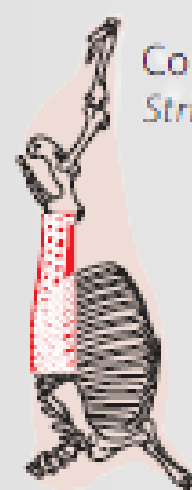
BEEF CUTS



TRASEIRO SERROTE PISTOLA



Coxão
Round Shank On



Contrafilé
Striploin



Picanha
Rump Cap



Coxão Mole
Topside or Inside



Lagarto
Eye Round



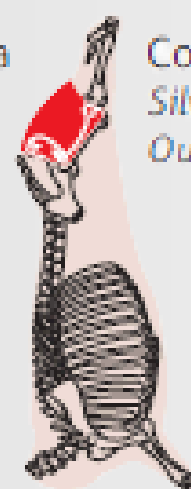
Filé Mignon
Tenderloin



Filé de Costela
Cube Roll



Maminha da Alcatra
Rump Tail



Coxão Duro
Silverside or Outside



Patinho
Knuckle



Músculo Duro ou Garrão
Shank



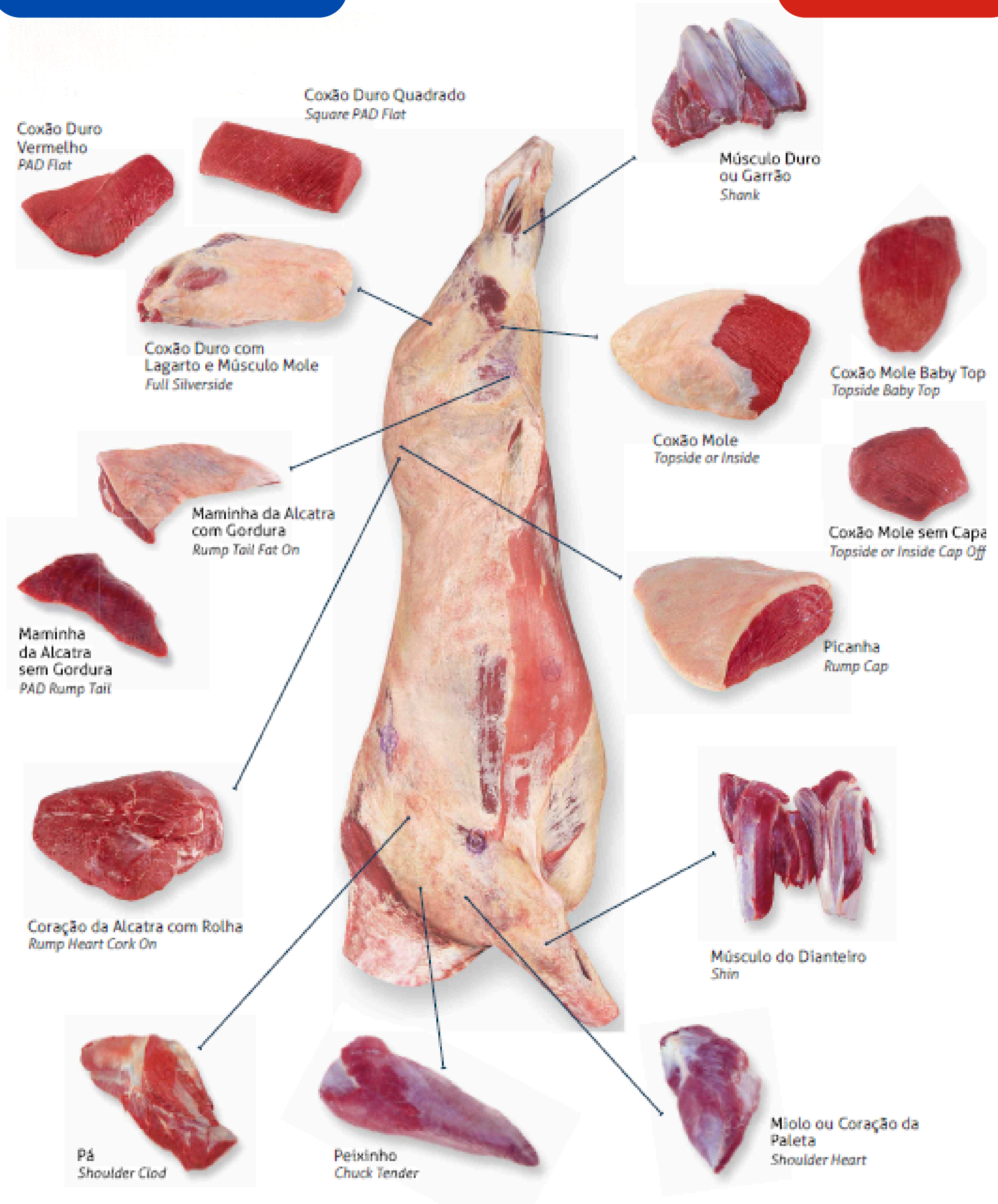
Músculo Mole
Leg of Beef Heel Muscle

RUMP WITH BONE

VCR COMERCIO & CONSTRUCCIONES S.L

CUT DIAGRAM

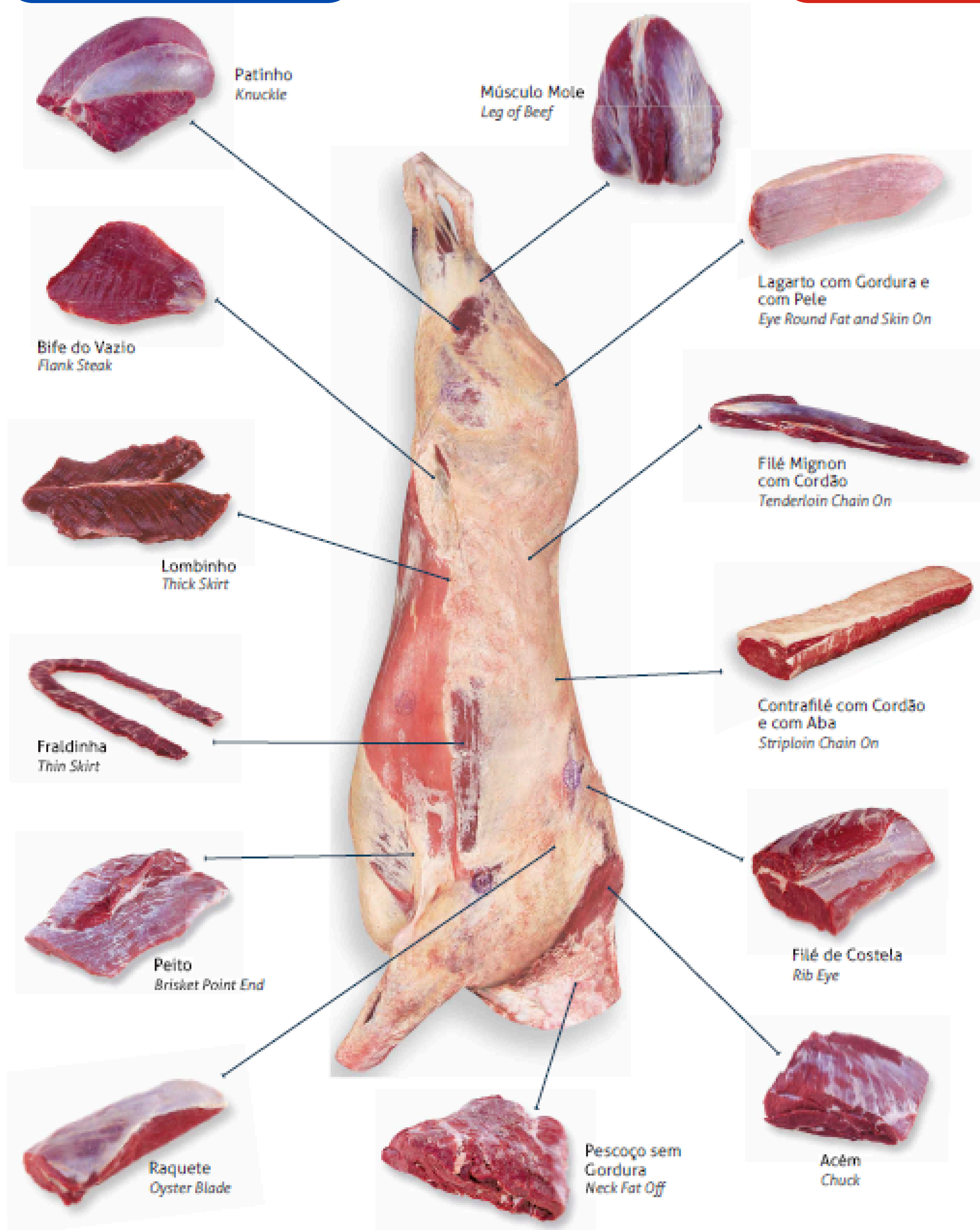
BEEF CUTS



VCR COMERCIO & CONSTRUCCIONES S.L

CUT DIAGRAM

BEEF CUTS



Bone in Cuts



Our bone-in beef cuts are processed according to international export standards, preserving traditional structure and flavor preferred by global markets.

All bone-in cuts in this section are identified using an alphabetical product code.

Products marked with blue labels and A letter correspond to the Bone-In category.

CODE

A

VCR COMERCIO & CONSTRUCCIONES S.L

BONE IN CUTS

Product Name - Multilanguage



牛半胴体



Beef carcass side



牛半身



Meia carcaça bovina



Media res de bovino

CODE
A 0000

PRIMAL CUT OR BEEF CARCASS SIDE

PRIMAL CUT



CODE
A 0000

The carcass is split lengthwise from the ischio-pubic symphysis along the spine and sternum. Shown here are both sides of the half-carcass, illustrating the bone-in cuts.

VCR COMERCIO & CONSTRUCCIONES S.L

BONE IN CUTS

Product Name - Multilanguage



后腰肉



Hindquarters



後ろ四脚肉



Cuartos traseiros



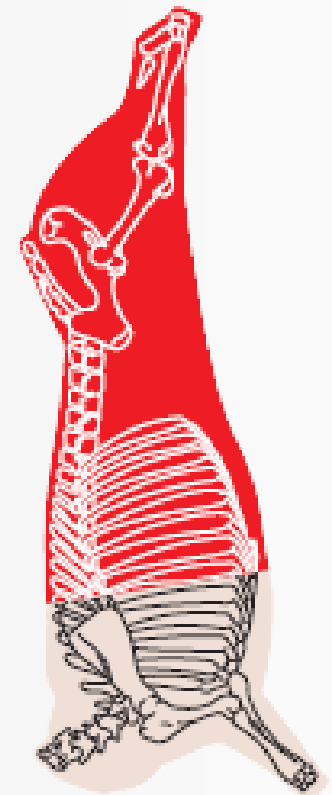
Cuartos traseros

CODE
A 1000

HINDQUARTERS

HINDQUARTERS

Posterior carcass cut between the 5th and 6th ribs, from sternal to vertebral column. Includes thoracic, lumbar, sacrum, first two coccygeal vertebrae, ribs, pelvis, and leg bones.



CODE
A 1000

VCR COMERCIO & CONSTRUCCIONES S.L

BONE IN CUTS

Product Name - Multilanguage



前腰肉



Forequarters



前四肢肉



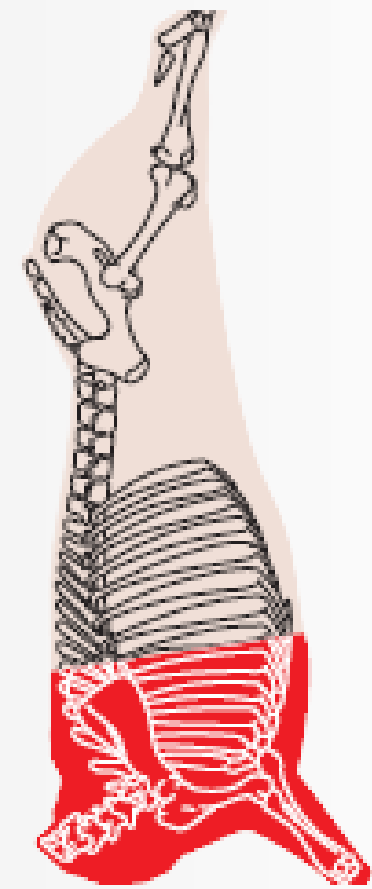
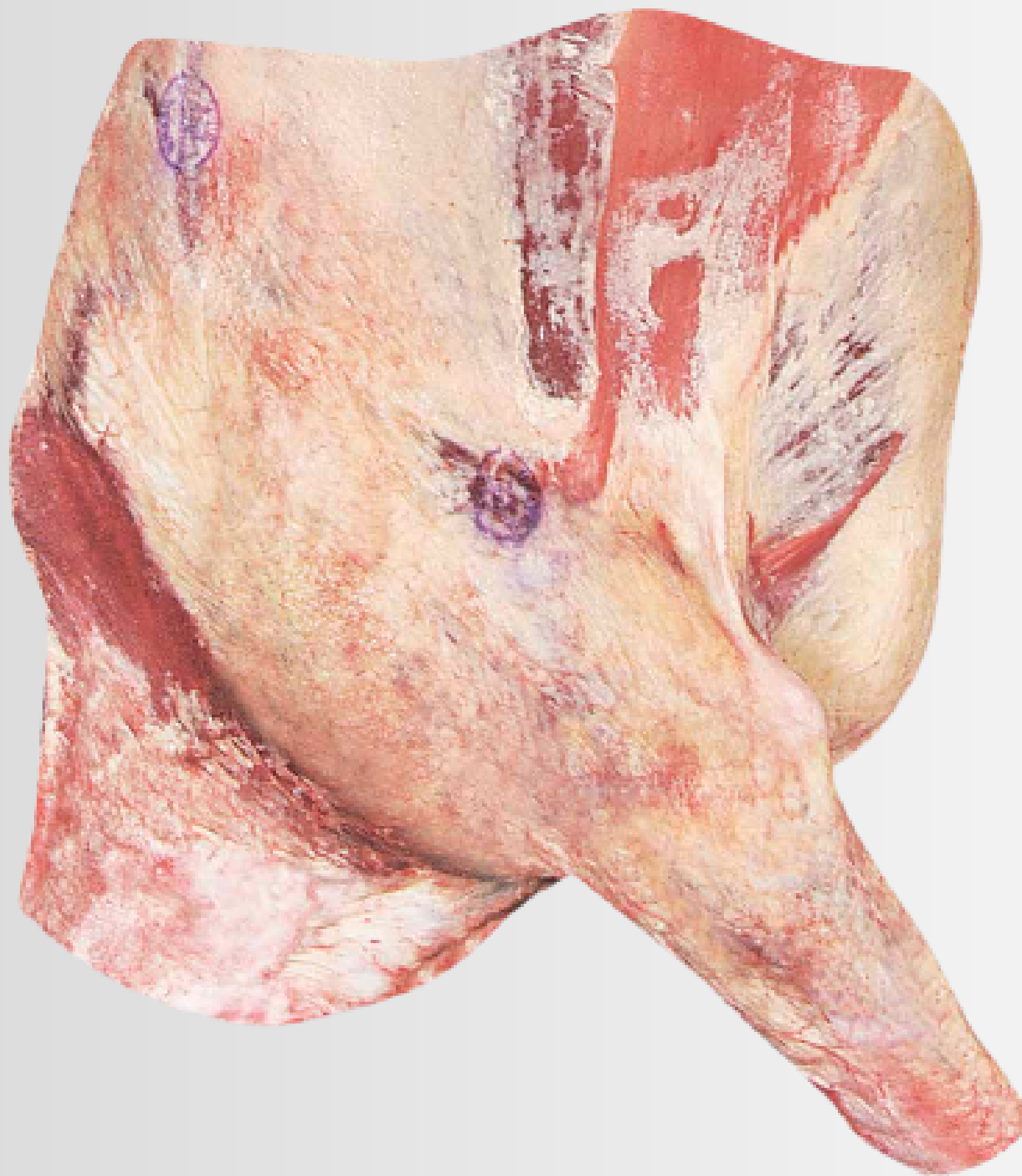
Cuartos dianteiros



Cuartos delanteros

CODE
A 2000

FOREQUARTERS



CODE
A 2000

FOREQUARTERS

Anterior Portion of the Carcass - A0000

Cut between the 5th and 6th ribs, extending to the external and vertebral column regions at the level of the 5th intervertebral space.

VCR COMERCIO & CONSTRUCCIONES S.L

BONE IN CUTS

Product Name - Multilanguage



后段牛肉



Rear section of the carcass



後ろ四分身



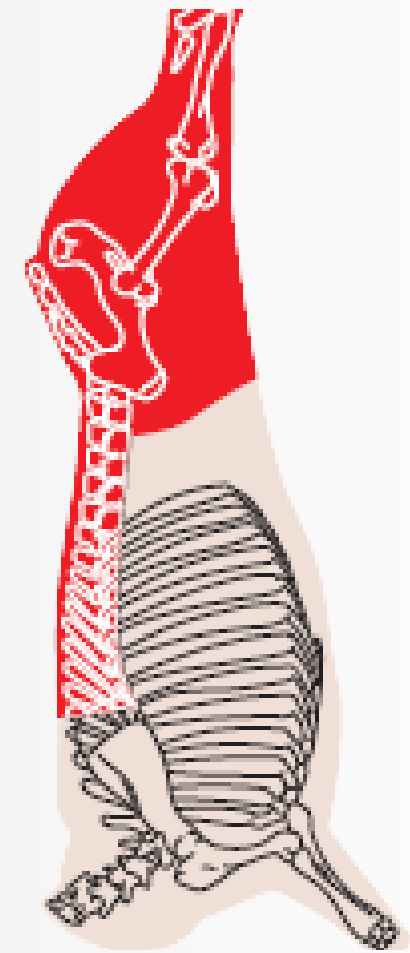
Traseiro (Serrote)



Trasero

CODE
A 1100

REAR SECTION OF THE CARCASS



CODE
A 1100

REAR SECTION OF THE CARCASS

Cut from the posterior end of the matambre to the first rib of the hindquarter, removing flank and remaining ribs.

Includes thoracic, lumbar, sacrum, coccygeal vertebrae, pelvis, and leg bones.

VCR COMERCIO & CONSTRUCCIONES S.L

BONE IN CUTS

Product Name - Multilanguage



西冷



Sirloin



サーロイン

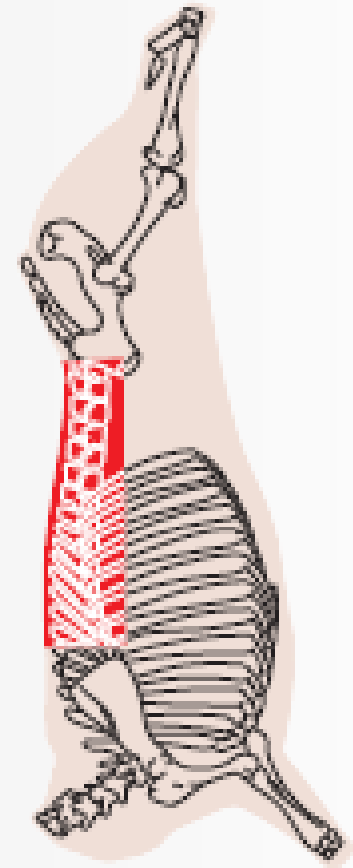


Alcatra



Lomo

CODE
A 1110



SIRLOIN



CODE
A 1110

SIRLOIN

Anterior portion of the hindquarter, cut at the lumbosacral joint and separated from the coxão. Includes the last eight thoracic vertebrae, dorsal ribs, and lumbar vertebrae.

VCR COMERCIO & CONSTRUCCIONES S.L

BONE IN CUTS

Product Name - Multilanguage



牛后腿



Round Shank On



ももすね肉



Coxão



Jarrete / Cuarto trasero

CODE
A 1120

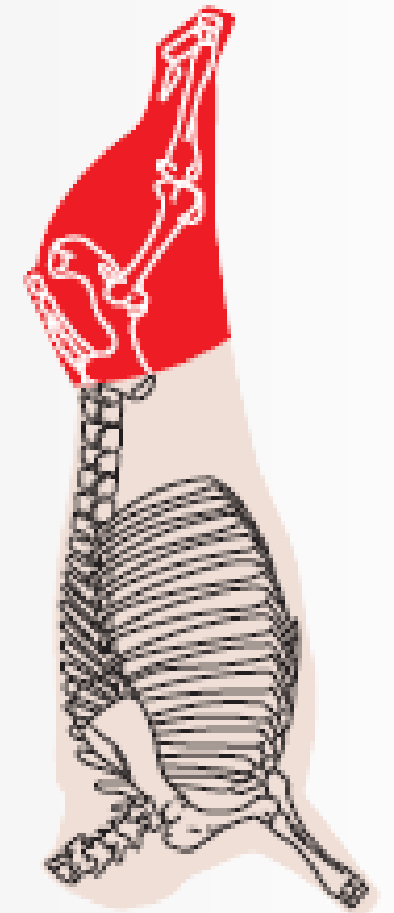
ROUND SHANK ON

Round Shank On

A 1120



RIGHT SIDE



Round Shank On

A 1120.1



LEFT SIDE
Eye of Round

CODE
A 1120



ROUND SHANK ON

Posterior portion of the hindquarter, separated from the loin at the lumbosacral joint. Includes first two coccygeal vertebrae, sacrum, pelvis, and leg bones.

VCR COMERCIO & CONSTRUCCIONES S.L

BONE IN CUTS

Product Name - Multilanguage



牛腿心



Round Shank On



丸モモ



Coxão- Bola



Bola de lomo / Ojo de cuadril

CODE
A 1120.1

EYE OF ROUND

CODE
A 1120.1



Round Shank On

A 1120



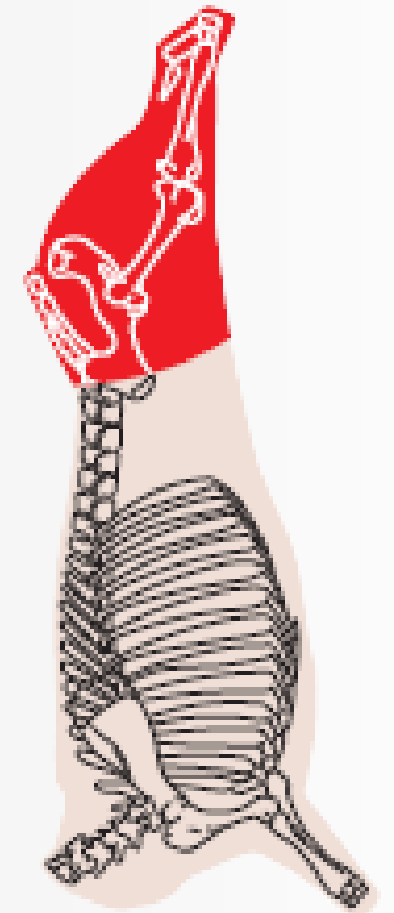
RIGHT SIDE

Round Shank On

A 1120.1



LEFT SIDE
Eye of Round



EYE OF ROUND

Subdivision of the hindquarter from the first two coccygeal vertebrae to the femur head, with the rump removed. Includes ischium, pubis, femur, tibia, patella, fibula, and tarsus.

VCR COMERCIO & CONSTRUCCIONES S.L

BONE IN CUTS

Product Name - Multilanguage



肩肉



Shoulder / Chuck



肩肉



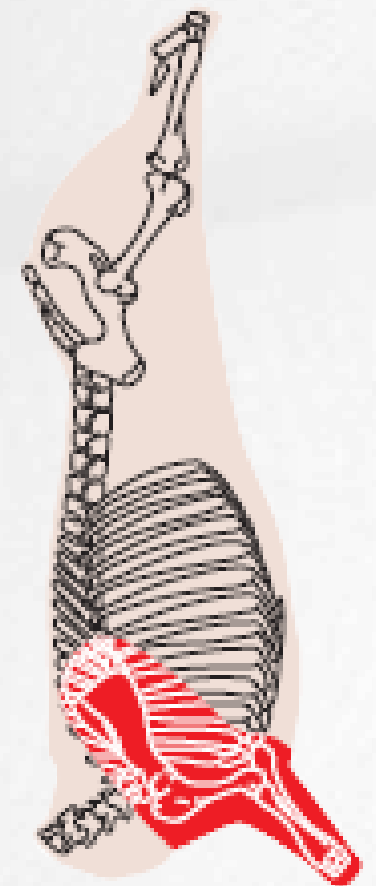
Paleta



Paleta

CODE
A 2100

SHOULDER / CHUCK



CODE
A 2100

SHOULDER / CHUCK

Large cut from the forequarter, obtained by sectioning the muscles and bones of the scapular and brachial regions, separated from the forequarter without the shoulder. Bone components include the scapula, humerus, radius, ulna, and carpus.

Boneless Beef Cuts Hindquarters



Boneless hindquarter beef cuts are processed according to strict export standards to ensure optimal tenderness, uniform trimming, and reliable quality for international markets.

All boneless cuts in this section are identified using an alphabetical product code.

Products marked with dark green labels and B letter correspond to the Boneless Beef Hindquarters category.

CODE

B

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



菲力牛排带筋



Tenderloin with Silverside



フィレミニオン
(チェーン付き)



"Filé Mignon com Cordão"



Filete mignon con cordón

CODE
B 1111

TENDER LOIN WITH SILVER SIDE

Tenderloin with Silverside



B 1111



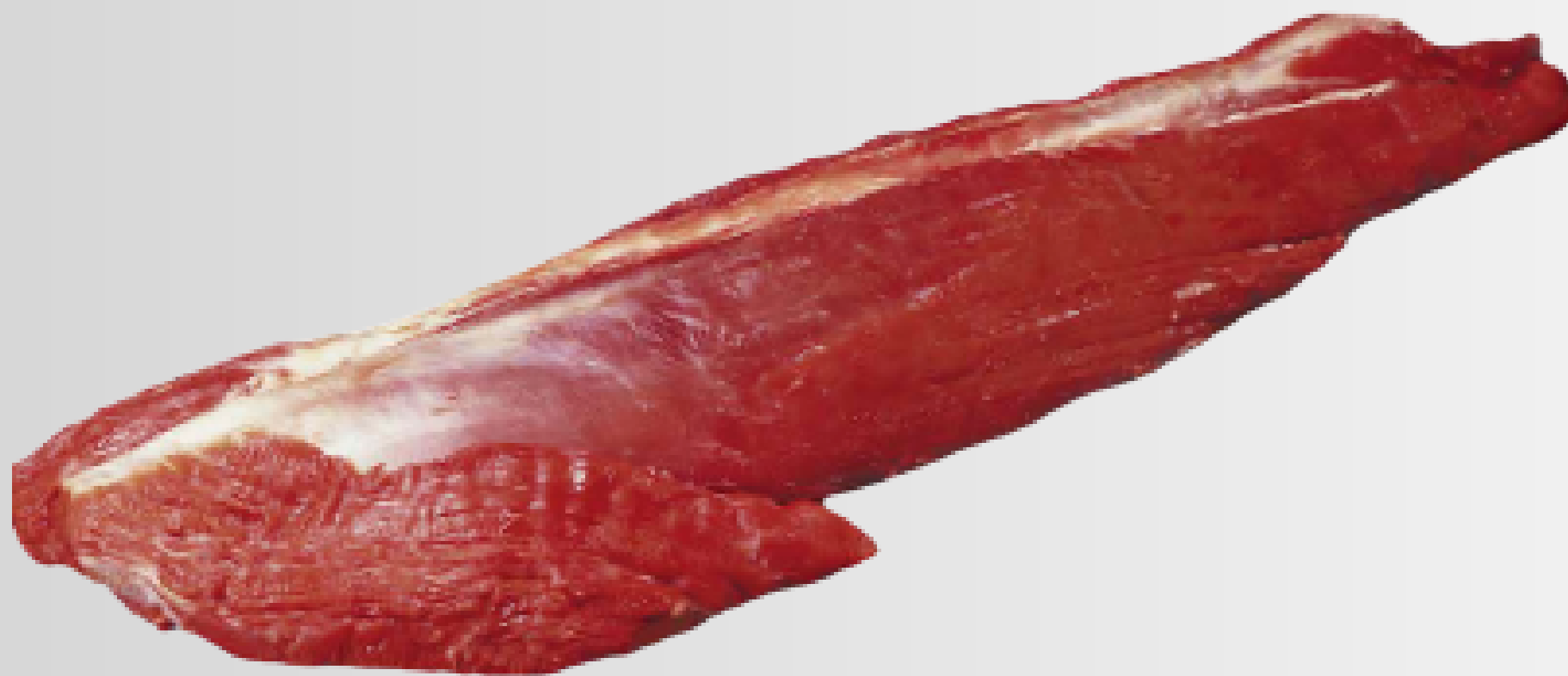
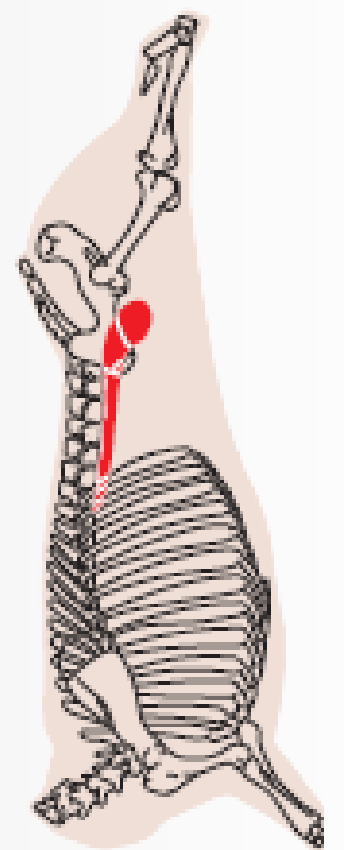
B 1111.1



B 1111.2



B 1111.3



CODE
B 1111

TENDER LOIN WITH SILVER SIDE

Cut obtained by separating the muscle masses attached to the ventral surface of the last three thoracic vertebrae, the six lumbar vertebrae, the ilium, and the proximal portion of the femur.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



无筋菲力



Tenderloin without Cord



フィレミニオン
(チェーンなし)



Filé Mignon sem Cordão



Filete Mignon sin Cordón

CODE
B 1111.1

TENDER LOIN WITHOUT CORD

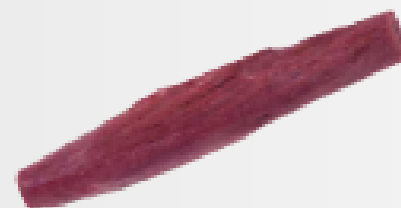
Tenderloin without Cord



B 1111



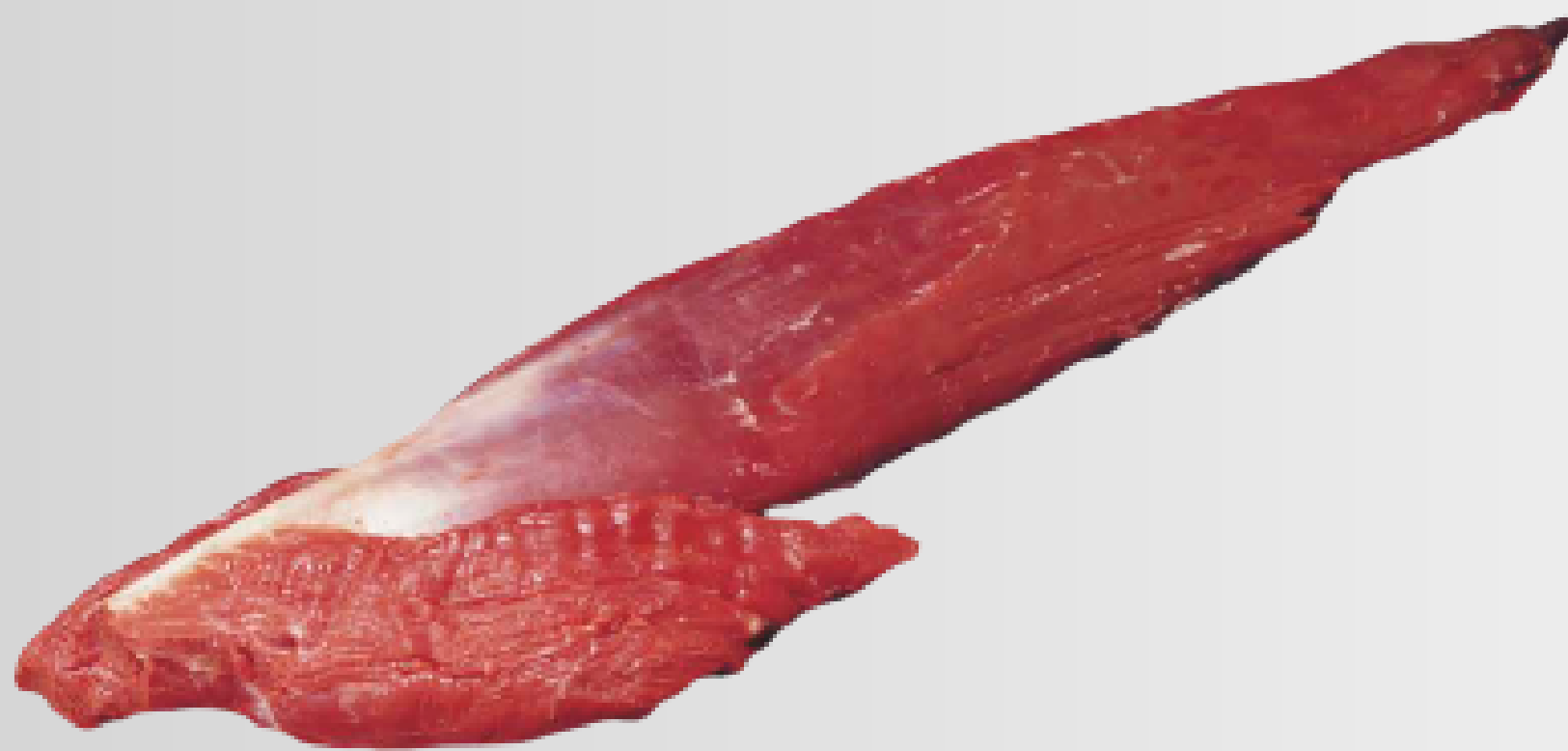
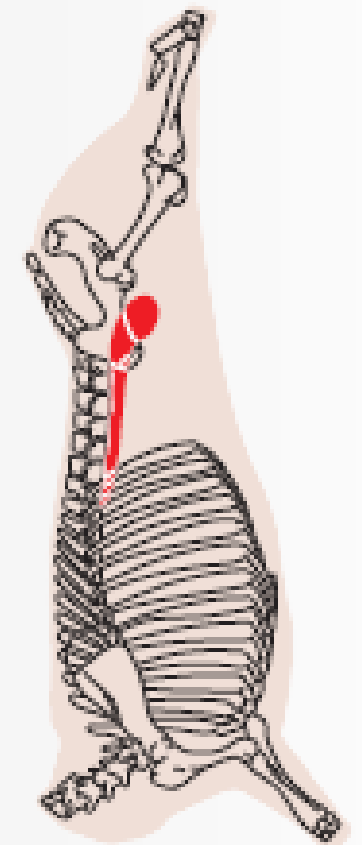
B 1111.1



B 1111.2



B 1111.3



CODE
B 1111.1

TENDER LOIN WITHOUT CORD

Cut obtained from the beef tenderloin by separating the psoas minor muscle, commonly called the tenderloin chain. Excess external fat is trimmed.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



菲力中心部位



Tenderloin Core



ヒレ肉の中心部



Miolo ou Coração do Filé Mignon



Corazón del Filete Mignon

CODE
B 1111.2

TENDER LOIN HEART

Tenderloin Heart



B 1111



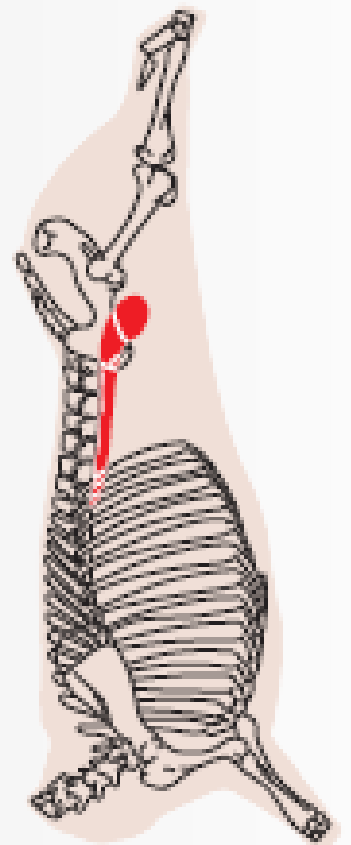
B 1111.1



B 1111.2



B 1111.3



CODE
B 1111.2

TENDER LOIN HEART

Cut obtained from the beef tenderloin by separating the psoas minor and quadratus lumborum muscles and trimming the extremities of the psoas major muscle.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛里脊链条肉



Tenderloin Chain



ヒレチェーン



Cordão do Filé Mignon



Cordon del Lomo Fino

CODE
B 1111.3

TENDER LOIN CHAIN

Tenderloin Chain



B 1111



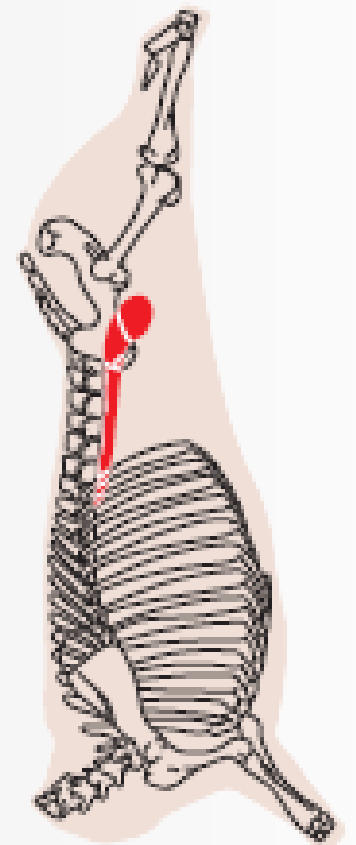
B 1111.1



B 1111.2



B 1111.3



CODE
B 1111.3

TENDER LOIN CHAIN

This is the psoas minor muscle, prepared after separation and trimming of surrounding tissues.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name – Multilanguage



菲力筋带肉瓣



Tenderloin Cord with Flap



フィレミニヨンの筋 (フラップ付き)



Cordão com Aba



Cordón del Filete Mignon con Ala

CODE
B 1112

TENDER LOIN WITH FLAP

Tenderloin Cord with Flap



B 1112



B 1112.1



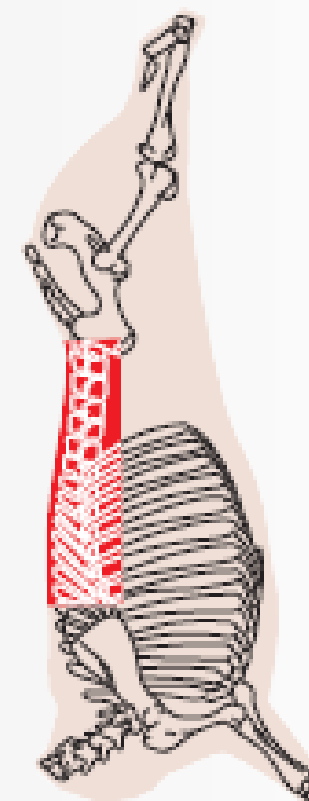
B 1112.2



B 1112.3



B 1112.4



CODE
B 1112

TENDER LOIN WITH FLAP

Cut obtained by freeing the muscle masses attached to the loin bones. Bones include the last eight thoracic vertebrae, dorsal ribs, and lumbar vertebrae. Muscles include longissimus dorsi, iliocostalis, spinalis, caudal, and lumbar intertransversarii.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



菲力筋 (无肉瓣)



Tenderloin Cord without Flap



フィレミニヨンの筋 (フラップなし)



Cordão sem Aba



Cordón del Filete Mignon sin Ala

CODE
B 1112.1

TENDER LOIN WITH FLAP

Tenderloin Cord without Flap



B 1112



B 1112.1



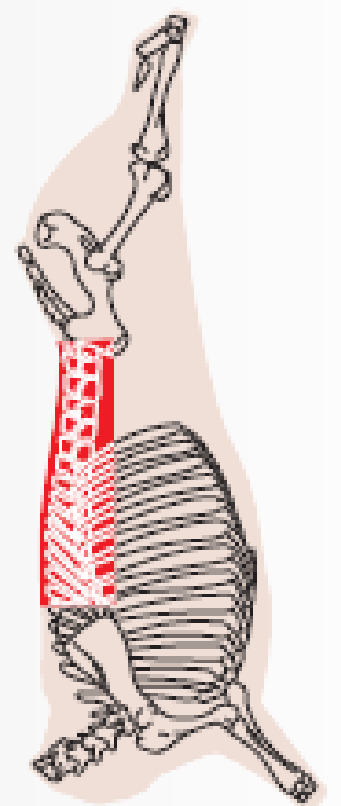
B 1112.2



B 1112.3



B 1112.4



CODE
B 1112.1

TENDER LOIN WITH FLAP

With flap and cord (B1112), prepared by removing the intercostal, caudal serratus dorsalis, and iliocostalis muscles.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



菲力筋 (无肉瓣)



Tenderloin Cord without Flap



フィレミニヨンの筋 (フラップなし)



Cordão sem Aba



Cordón del Filete Mignon sin Ala

CODE
B 1112.2

TENDER LOIN WITHOUT FLAP

Tenderloin Cord without Flap



B 1112



B 1112.1



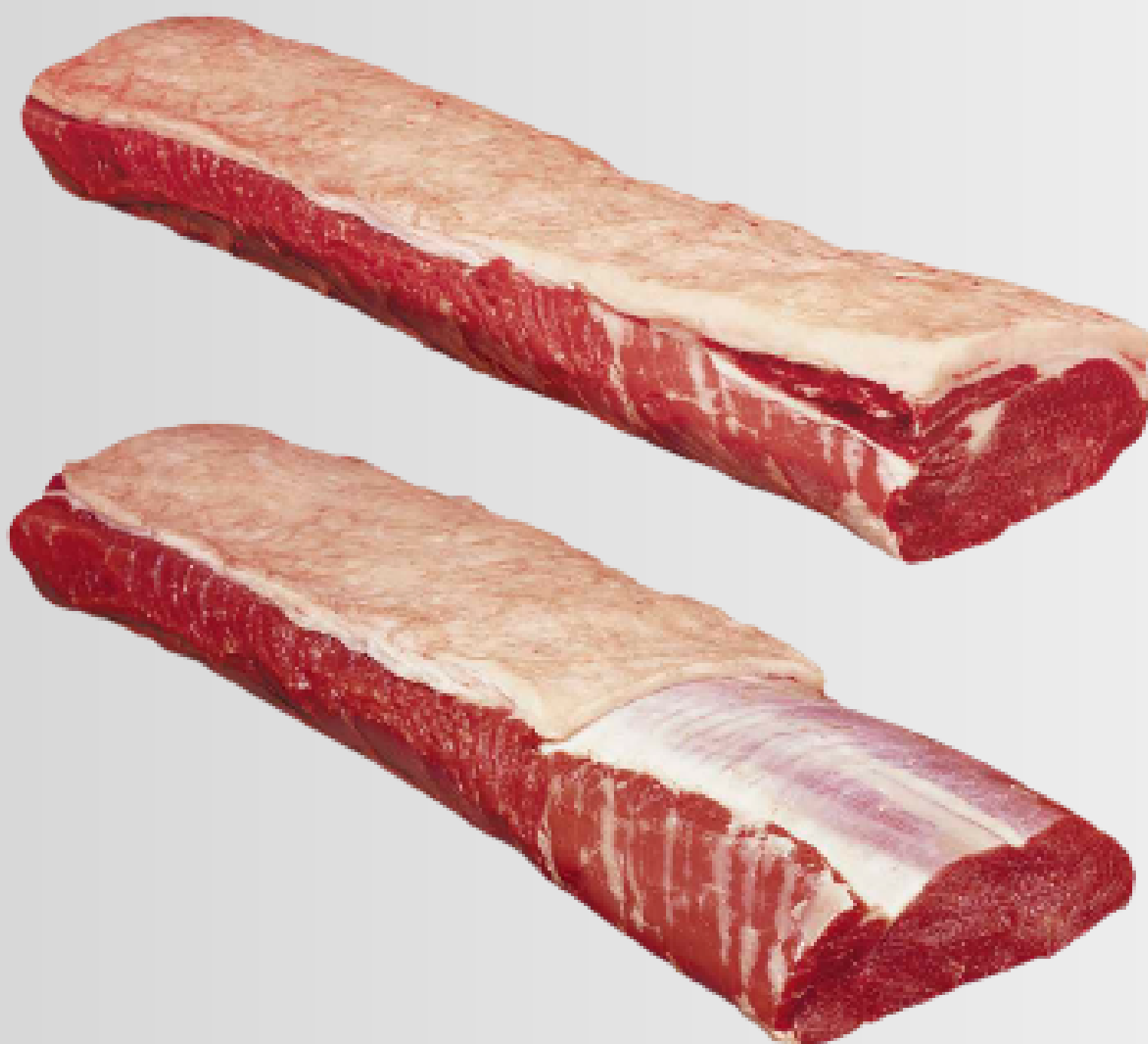
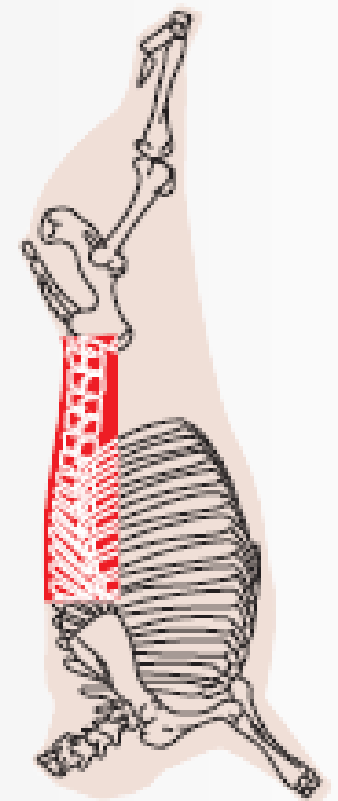
B 1112.2



B 1112.3



B 1112.4



CODE
B 1112.2

TENDER LOIN WITHOUT FLAP

Cord without flap (B1112.1), prepared by removing the dorsal spinal muscle.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛外脊去筋、无肉瓣且去脂



Striploin without Cord, Flap, or Fat



サーロイン筋なし・フラップなし・脂なし



Contra Filé sem Cordão



Lomo sin Cordón, sin Ala y sin Grasa

CODE
B 1112.3

TENDER LOIN WITHOUT CORD, FLAP OR FAT

Striploin without Cord, Flap, or Fat



B 1112



B 1112.1



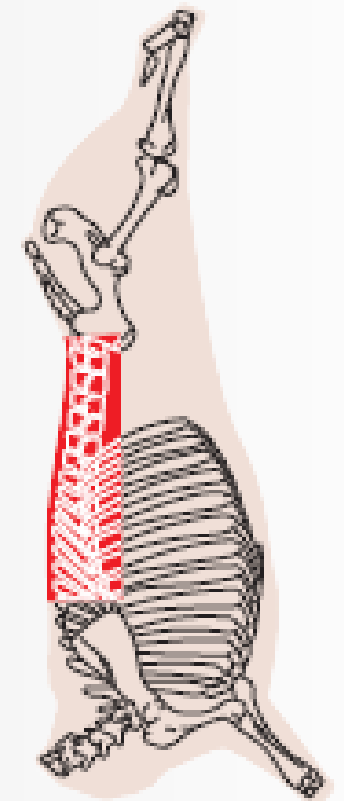
B 1112.2



B 1112.3



B 1112.4



CODE
B 1112.3

TENDER LOIN WITHOUT CORD, FLAP OR FAT

Without cord and without flap (B1112.3), prepared by removing the covering fat.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛外脊去筋、无肉瓣



Striploin without Cord, without Flap



サーロイン筋なし・フラップなし



Contra Filé sem Cordão, Sem Aba



Lomo sin Cordón, sin Ala

CODE
B 1112.4

TENDER LOIN WITHOUT CORD, WITHOUT FLAP

Striploin without Cord, without Flap



B 1112



B 1112.1



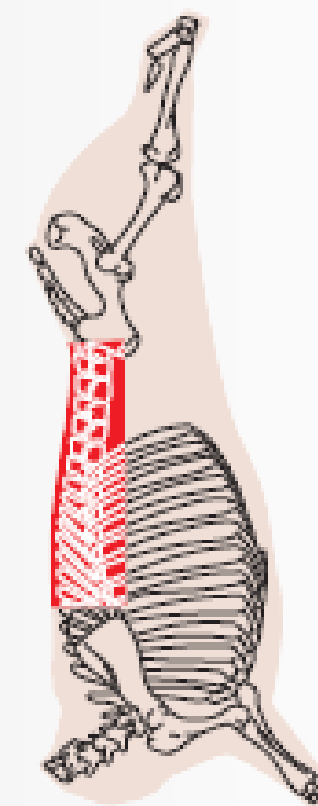
B 1112.2



B 1112.3



B 1112.4



CODE
B 1112.4

TENDER LOIN WITHOUT CORD, WITHOUT FLAP

Without cord, flap, or fat (B1112.4), prepared by removing fascia and other fat deposits.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



带肉瓣带脂肪肋眼



Ribeye with Flap and Fat



リブアイ (フラップ・脂付き)



Filé de Costela com Aba e com Gordura



Filete de Costilla con Ala y con Grasa

CODE
B 1113

TENDER LOIN WITHOUT CORD, WITHOUT FLAP

Ribeye with Flap and Fat



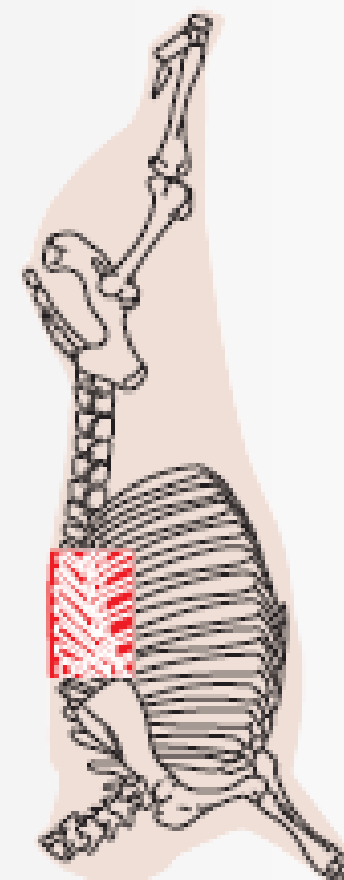
B 1113



B 1113.1



B 1113.2



CODE
B 1113

TENDER LOIN WITHOUT CORD, WITHOUT FLAP

Cut from the muscle masses corresponding to the first five thoracic vertebrae remaining on the "traseiro serrate" (6th-10th). Bone base: 6th-10th thoracic vertebrae and corresponding dorsal ribs. Muscles: longissimus dorsi, thoracic iliocostalis, semispinalis thoracis, and costal elevators.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



无肉瓣带脂肪肋眼



Ribeye without Flap, with Fat



リブアイ (フラップなし・脂付き)



Filé de Costela sem Aba e sem Gordura



Filete de Costilla sin Ala y con Grasa

CODE
B 1113.1

TENDER LOIN WITHOUT FLAP WITH FAT

Ribeye with Flap and Fat



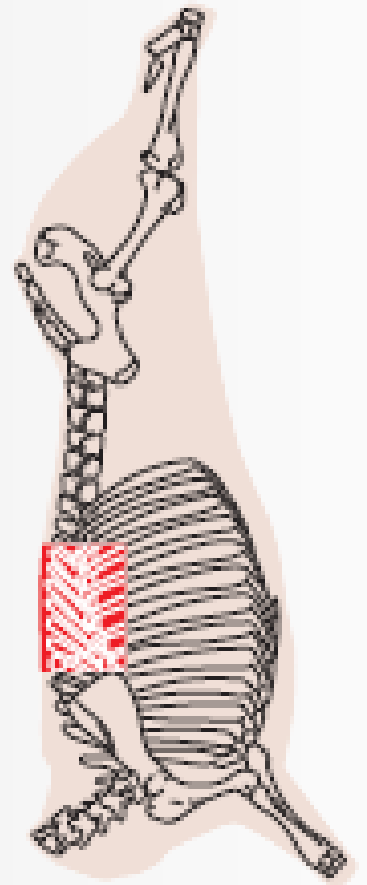
B 1113



B 1113.1



B 1113.2



CODE
B 1113.1

TENDER LOIN WITHOUT FLAP WITH FAT

Resulting from the removal of the iliocostalis muscle.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



无肉瓣且去脂肪眼



Ribeye without Flap and Fat



リブアイ (フラップなし・脂なし)



Filé de Costela sem Aba e sem Gordura



Filete de Costilla sin Ala y sin Grasa

CODE
B 1113.2

RIBEYE WITHOUT FLAP AND FAT

Ribeye without Flap and Fat



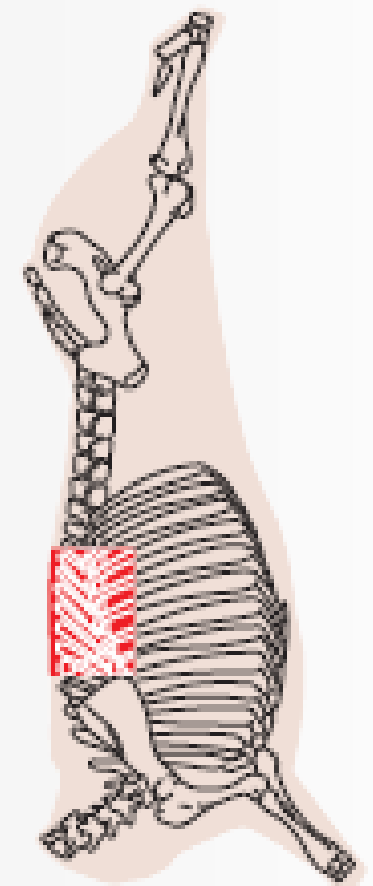
B 1113



B 1113.1



B 1113.2



CODE
B 1113.2

RIBEYE WITHOUT FLAP AND FAT

Without cord, flap, or fat (B1112.4), prepared by removing fascia and other fat deposits.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



菲力外盖



Tenderloin Cap



フィレミニオンキ
ヤップ(



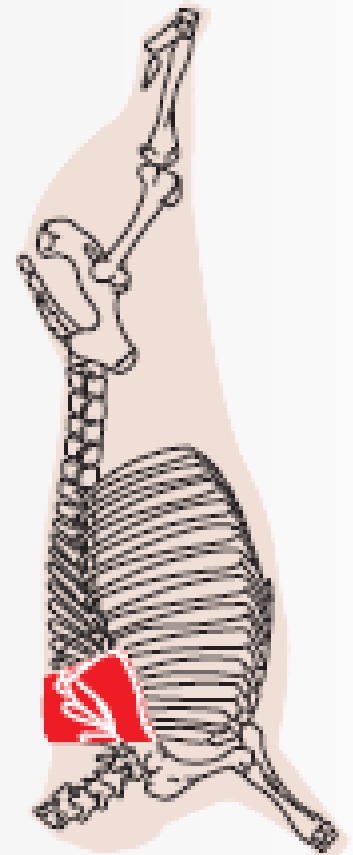
Capa de Filé



Capa del Filete Mignon

CODE
B 1114

TENDERLOIN CAP



CODE
B 1114

TENDERLOIN CAP

Cut composed of muscle masses attached to the scapular cartilage.
Bone base: scapular cartilage and thoracic vertebrae. Muscles:
thoracic portions of trapezius, rhomboid, and latissimus dorsi.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



整块臀肉



Whole Rump



ランプ全体



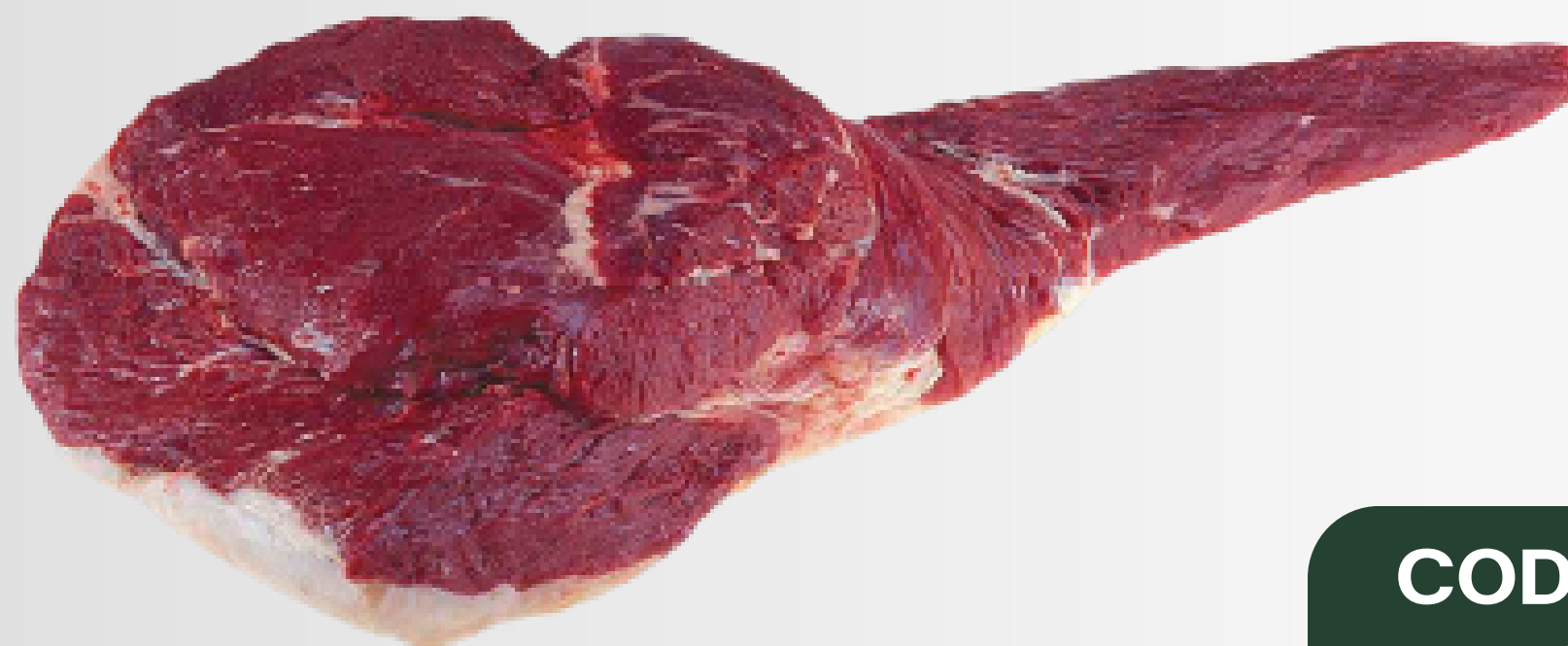
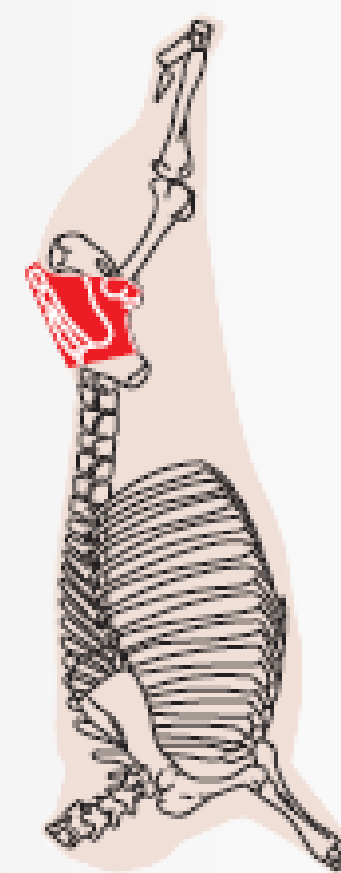
Alcatra Completa



Capa del Filete Mignon

CODE
B 1120

WHOLE RUMP



CODE
B 1120

WHOLE RUMP

Cut from the muscle masses covering the pelvic region, obtained by separating the loin at the lumbosacral joint and the rump at the sacrococcygeal joint toward the greater trochanter. Bone base: sacrum, ilium, and first two coccygeal vertebrae. Muscles: tensor fasciae latae, gluteus medius, gluteus profundus, gluteus accessory, and dorsal portion of biceps femoris.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛臀肉连牛臀盖



Top Sirloin with Rump Cap



ランプ (イチボ付き)



Alcatra com Picanha



Cadera con picaña

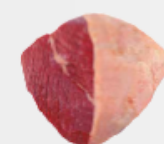
CODE
B 1121

TOP SIRLOIN WITH RUMP CAP

Top Sirloin with Rump Cap



B 1121



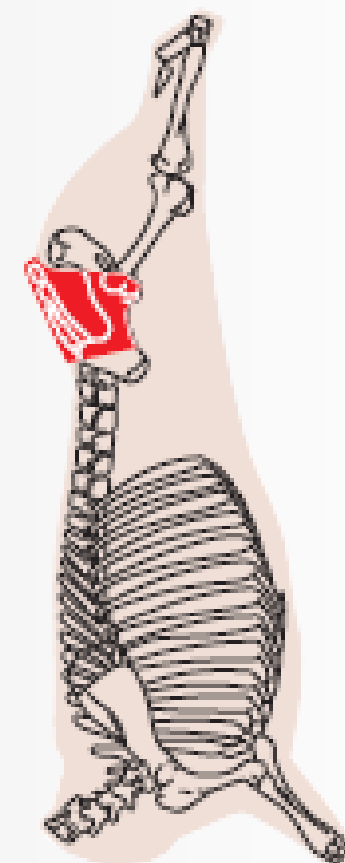
B 1121.1



B 1121.2



B 1121.3



CODE
B 1121

TOP SIRLOIN WITH RUMP CAP

Prepared from the complete top sirloin (alcatra) by removal of the tensor fasciae latae muscle.

Bone structure: sacrum, coxal bone, and the last two coccygeal vertebrae.

Comprises the following muscles: biceps femoris (dorsal portion), gluteus medius, and gluteus profundus.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



西冷中心



Top Sirloin Center (Heart)
with Fat Cover



ランプ芯



Miolo ou Coração da
Alcatra com Gordura



Centro o Corazón de la
Cadera con Grasa

CODE
B 1121.1

TOP SIRLOIN CENTER (HEART) WITH FAT COVER

Top Sirloin Center (Heart) with Fat Cover



B 1121



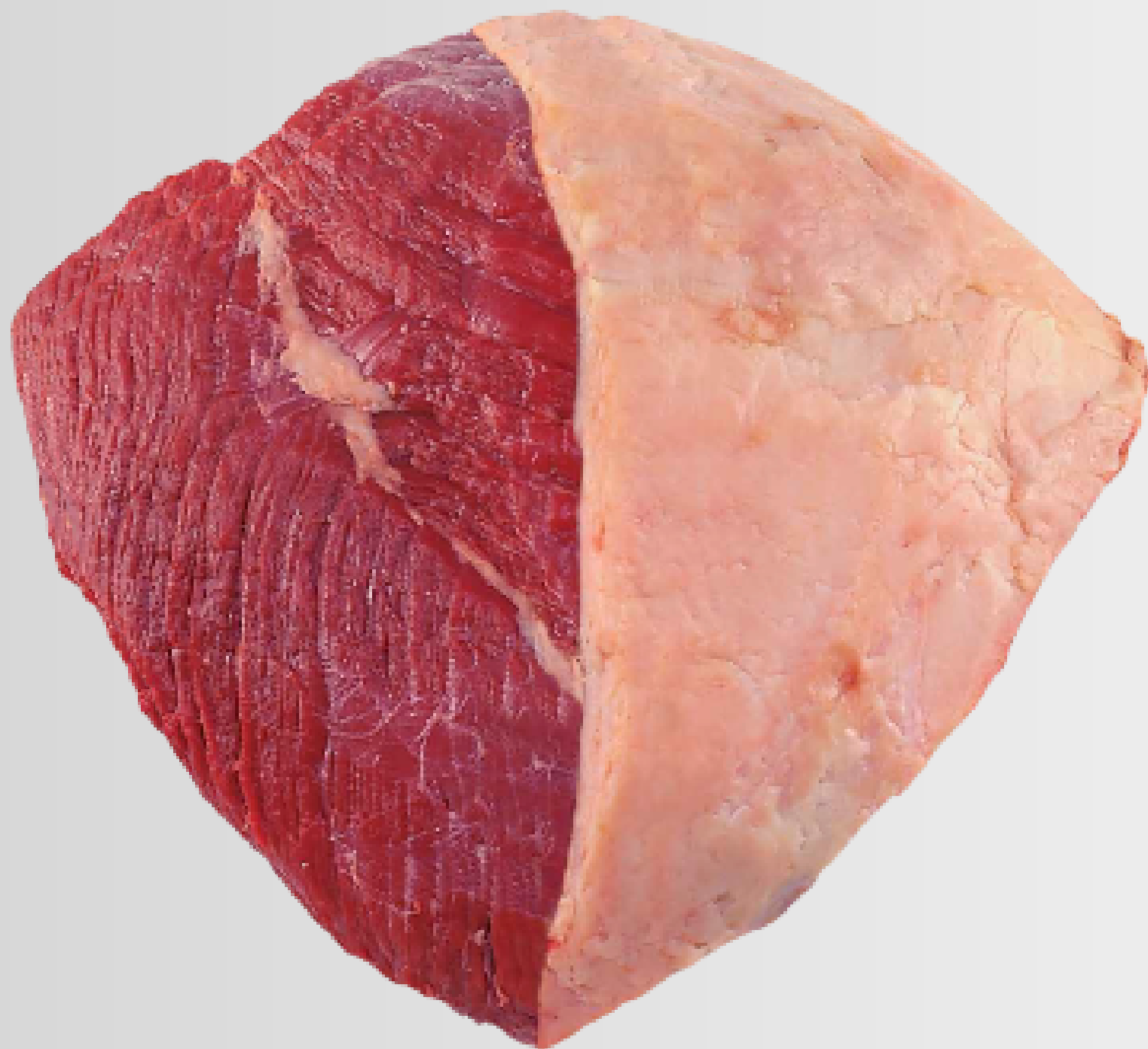
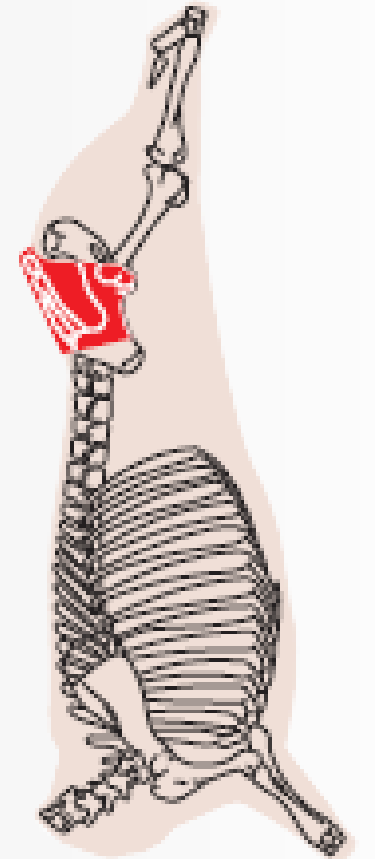
B 1121.1



B 1121.2



B 1121.3



CODE
B 1121.1

TOP SIRLOIN CENTER (HEART) WITH FAT COVER

Prepared from the complete top sirloin (alcatra) by removal of the rump cap (picanha) and tri-tip (maminha). It consists of the gluteus medius and gluteus profundus muscles.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



西冷中心(带尾肌)



Top Sirloin Center (Heart)
with Tail Muscle Attached



ランプ芯(テール付き)



Coração da Alcatra com
Rolha



Corazón de la Cadera con
Músculo de la Cola Adherido

CODE
B 1121.2

TOP SIRLOIN CENTER (HEART) WITH TAIL MUSCLE ATTACHED

Top Sirloin Center (Heart) with Tail Muscle Attached



B 1121



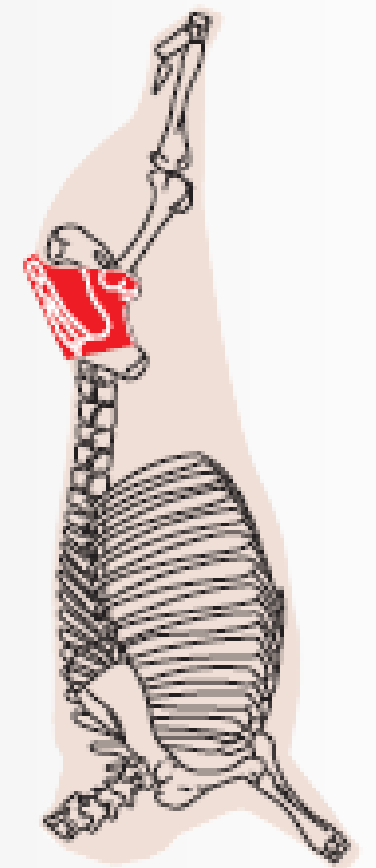
B 1121.1



B 1121.2



B 1121.3



CODE
B 1121.2

TOP SIRLOIN CENTER (HEART) WITH TAIL MUSCLE ATTACHED

Obtained from the top sirloin center (heart of the rump cap) cut (B1121.1) by removing the external fat cover.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



臀肉带西冷盖



Top Sirloin Center without Tail Muscle and without Fat



ランプ肉 (ピッカーニャ付き)



Alcatra com Picanha



Cadera con Picaña

CODE
B 1121.3

TOP SIRLOIN CENTER WITHOUT TAIL MUSCLE AND WITHOUT FAT

Top Sirloin Center without Tail Muscle and without Fat



B 1121



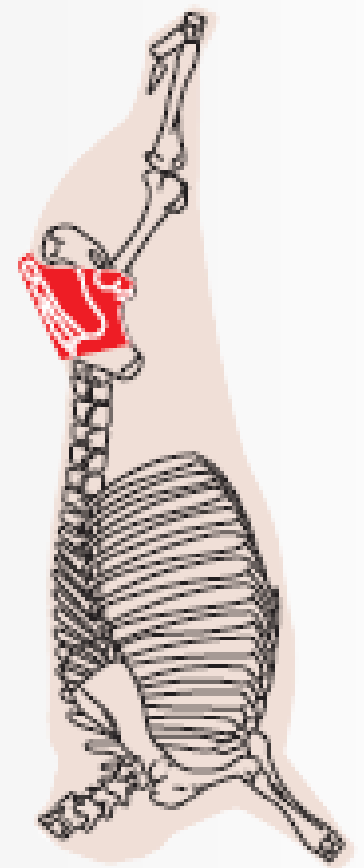
B 1121.1



B 1121.2



B 1121.3



CODE
B 1121.3

TOP SIRLOIN CENTER WITHOUT TAIL MUSCLE AND WITHOUT FAT

Derived from the top sirloin center with tail muscle (B1121.2) by removal of the gluteus muscle.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛臀盖肉



Rump Cap (Coulotte)



イチボ



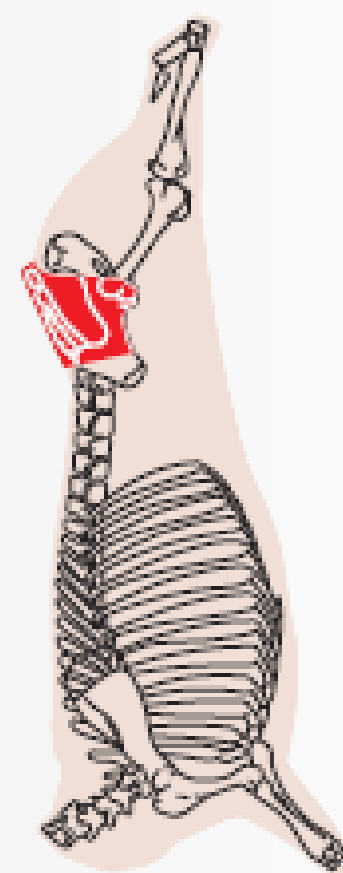
Picanha



Picana

CODE
B 1122

RUMP CAP (COULOTTE)



CODE
B 1122

RUMP CAP (COULOTTE)

PICANHA

Cut consisting of the dorsal portion of the biceps femoris muscle, obtained during the preparation of the top sirloin (alcatra) by separation of the connective tissue between the biceps femoris and gluteus medius muscles.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛臀尖 (带脂肪)



Tri-Tip with Fat Cover



トライチップ (脂肪付き)



Maminha da Alcatra com Gordura



Colita de Cuadril con Grasa

CODE

B 1123

TRI- TIP WITH FAT COVER

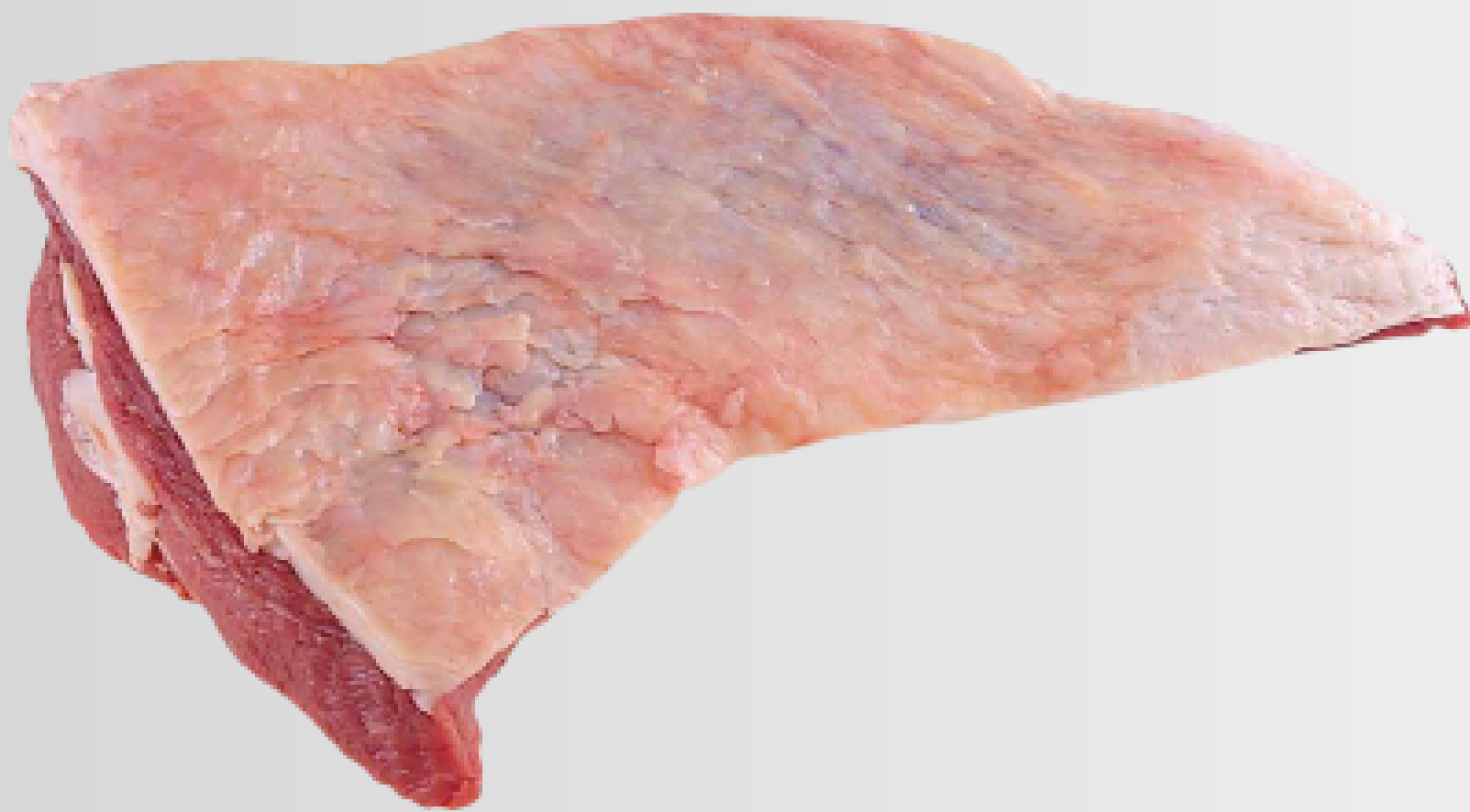
Tri-Tip with Fat Cover



B 1123



B 1123.1



CODE

B 1123

TRI- TIP WITH FAT COVER

Obtained during the preparation of the top sirloin (alcatra) by natural separation of the tensor fasciae latae muscle from the gluteus medius muscle.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛臀尖 (带脂肪)



Tri-Tip with Fat Cover



トライチップ (脂肪付き)



Maminha da Alcatra com Gordura



Colita de Cuadril con Grasa

CODE

B 1123.1

TRI- TIP WITH FAT COVER

Tri-Tip without Fat



B 1123



B 1123.1



CODE

B 1123.1

TRI- TIP WITH FAT COVER

Prepared from the top sirloin (alcatra) by natural separation of the tensor fasciae latae muscle, with the fat cover removed.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿内侧肉



Inside Round



内もも



Coxão Mole



Nalga

CODE
B 1124

INSIDE ROUND

Inside Round



B 1124



B 1124.1



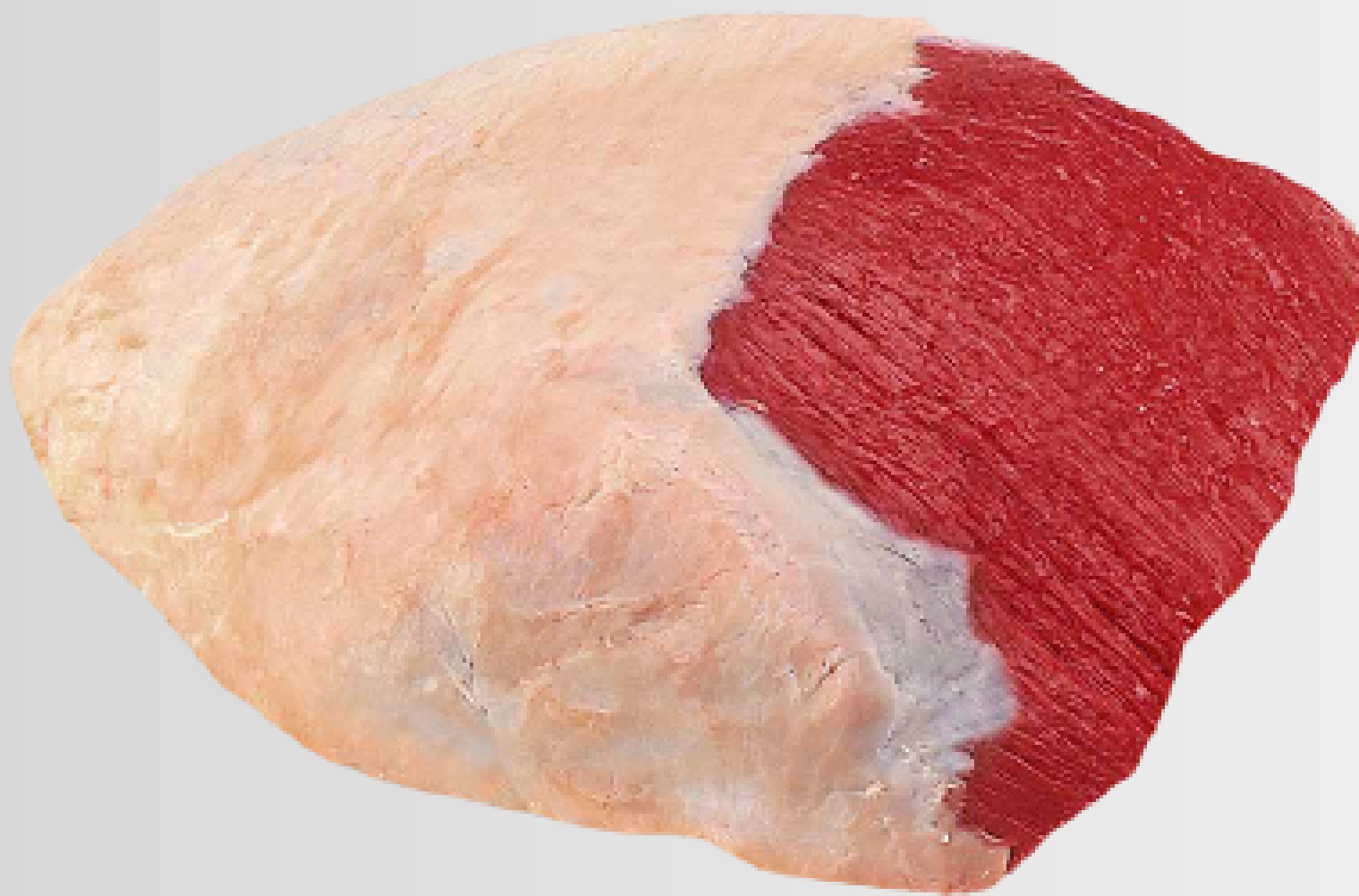
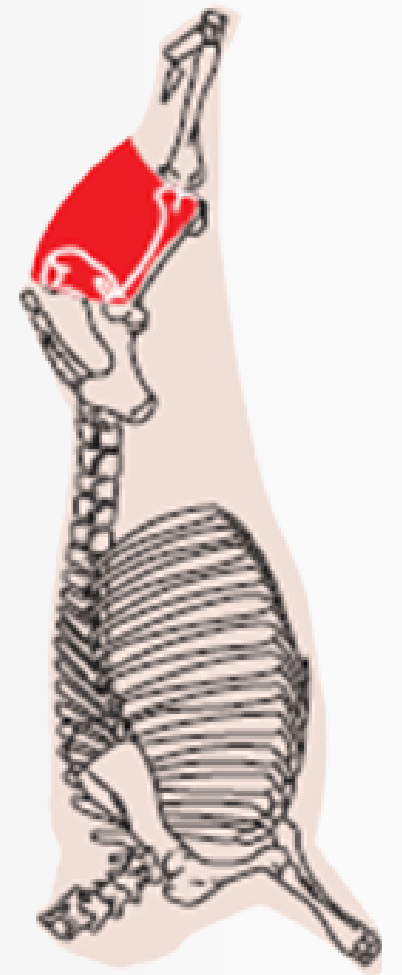
B 1124.2



B 1124.3



B 1124.4



CODE
B 1124

INSIDE ROUND

Obtained from the deboning of the round by releasing the muscle masses attached to the ventral surface of the ilium, femur, and tibial tuberosity, and separated from the knuckle and outside round along their natural seams. Excess external fat and connective tissue are removed.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿内侧肉（带盖、去脂肪）



Inside Round with Cap, Fat Removed



内もも（カブリ付き・脂肪なし）



Coxão Mole com Capa e sem Gordura



Nalga con Tapa y sin Grasa

INSIDE ROUND WITH CAP, FAT REMOVED

Inside Round with Cap, Fat Removed



B 1124



B 1124.1



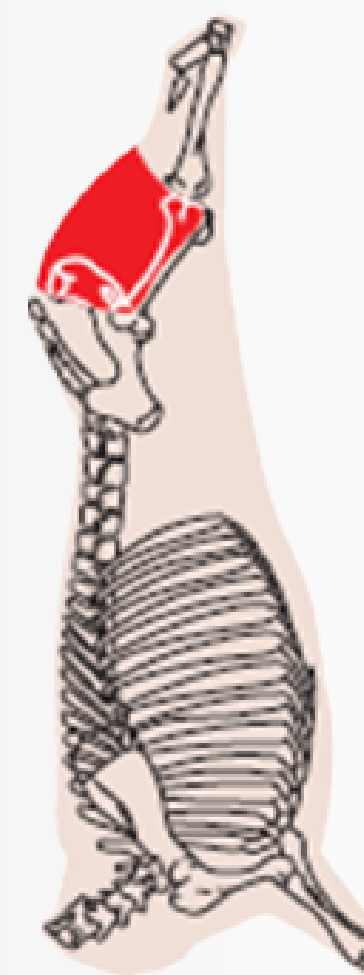
B 1124.2



B 1124.3



B 1124.4



CODE
B 1124.1

INSIDE ROUND WITH CAP, FAT REMOVED

Obtained from the inside round (B1124) by removal of the external fat cover.

For a slightly more polished catalogue version:

Prepared from the inside round (B1124), with the fat cover removed.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿内侧肉 (去盖)



Inside Round, Cap Removed



内もも (カブリなし)



Coxão Mole sem Capa



Nalga sin Tapa

CODE
B 1124.2

INSIDE ROUND WITH CAP, REMOVED



Inside Round, Cap Removed



B 1124



B 1124.1



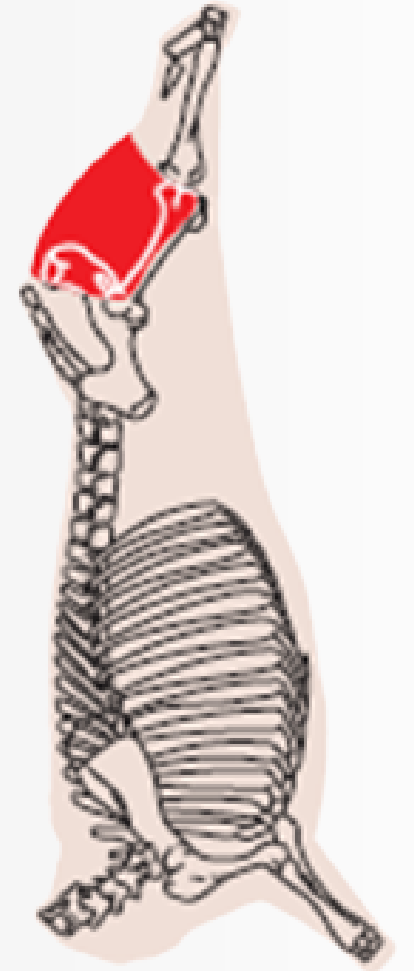
B 1124.2



B 1124.3



B 1124.4



CODE
B 1124.2

INSIDE ROUND WITH CAP, REMOVED

Muscle components: adductor femoris, semimembranosus, gemelli, obturator muscles, and quadratus femoris.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿内侧肉



Inside Round Baby Top



牛もも肉 (内側)



Coxão Mole (carne vermelha)



Nalga de Res

CODE
B 1124.3

INSIDE ROUND / TOPSIDE BEEF

Inside Round / Topside Beef



B 1124



B 1124.1



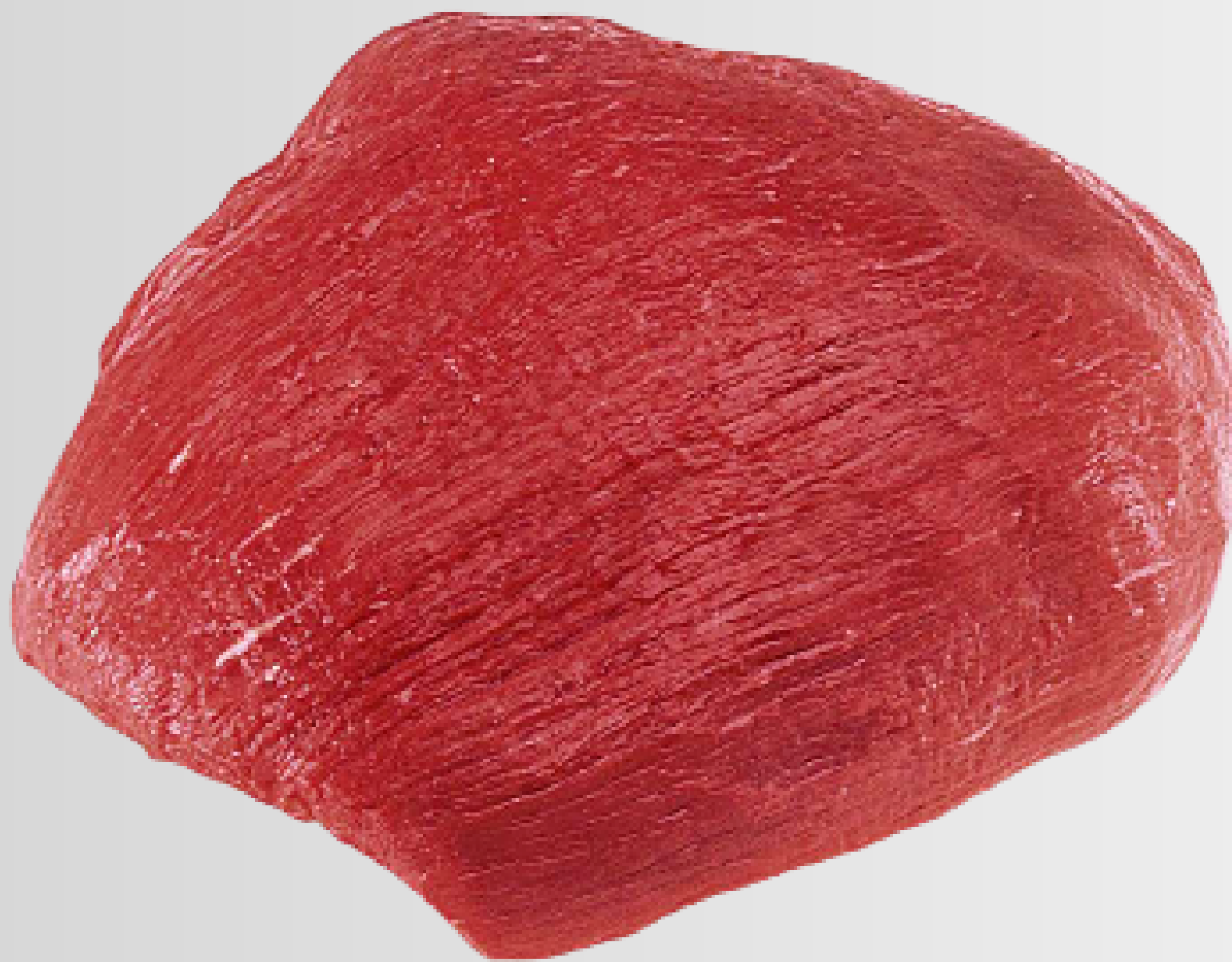
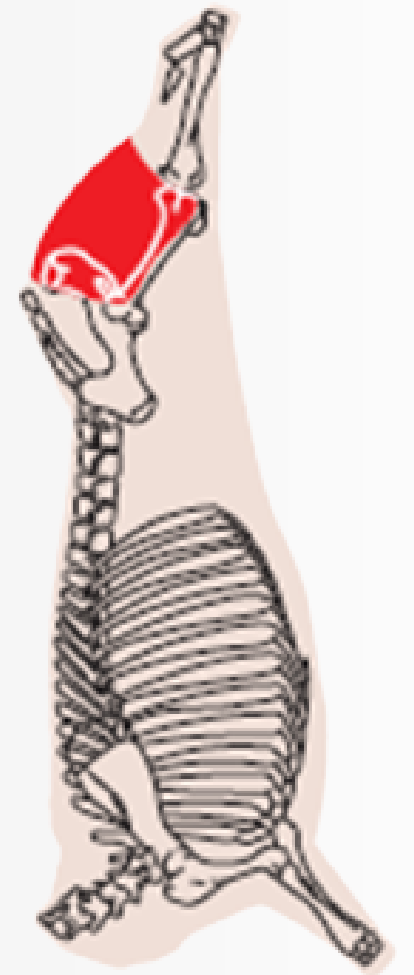
B 1124.2



B 1124.3



B 1124.4



CODE
B 1124.3

INSIDE ROUND / TOPSIDE BEEF

Muscle components: femoral adductor, semimembranosus, gemelli, obturator muscles, and quadratus femoris

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



小牛后腿内侧肉



Baby Topside Beef / Baby Inside Round



牛もも肉ベビートップ



Coxão Mole Baby Top



Baby Nalga de Res

CODE
B 1124.4

BABY TOPSIDE BEEF BABY INSIDE ROUND

Inside Round
without Cap



B 1124



B 1124.1



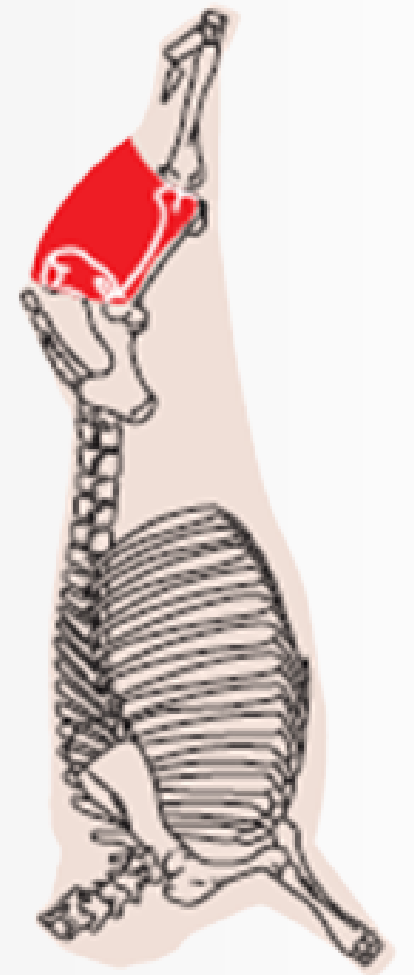
B 1124.2



B 1124.3



B 1124.4



CODE
B 1124.4

BABY TOPSIDE BEEF/ BABY INSIDE ROUND

Cut obtained from the inside round, without fat, after removal of the cap. It is composed of the femoral adductor muscle

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿外侧肉（带眼肉和膝肉）



Outside Round with Eye of Round and Knuckle



牛もも外側（シタマとアイラウンド付き）



Coxão Duro com Lagarto e Músculo Mole



Contra de Res con Peceto y Bola de Lomo

CODE
B 1125

OUTSIDE ROUND WITH EYE OF ROUND AND KNUCKLE

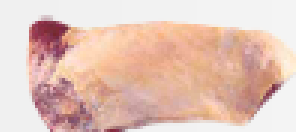
Outside Round with Eye of Round and Knuckle



B 1125



B 1125.1



B 1125.2



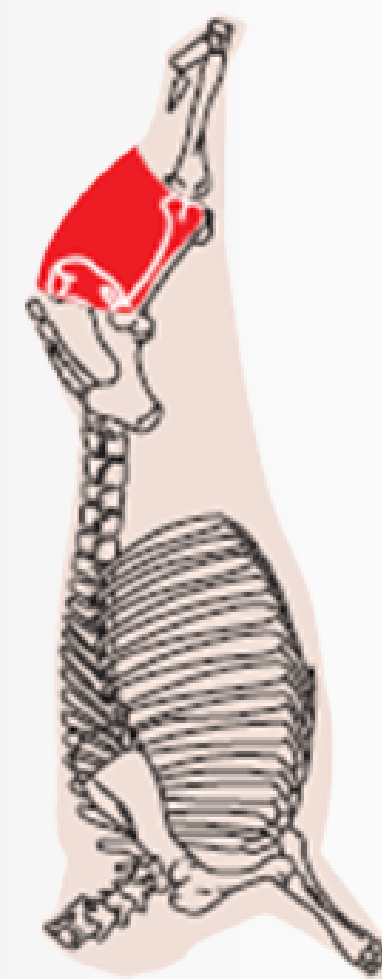
B 1125.3



B 1125.4



B 1125.5



CODE
B 1125

OUTSIDE ROUND WITH EYE OF ROUND AND KNUCKLE

Cut obtained from the round by separating the muscle masses located between the latero-caudal surface of the femur and the iliac bone, from the muscular junction with the Achilles tendon.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿外侧肉 (带眼肉)



Outside Round with Eye of Round



牛もも外側 (アイラウンド付き)



Coxão Duro com Lagarto



Contra de Res con Peceto

CODE
B 1125.1

OUTSIDE ROUND WITH EYE OF ROUND

Outside Round with Eye of Round



B 1125



B 1125.1



B 1125.2



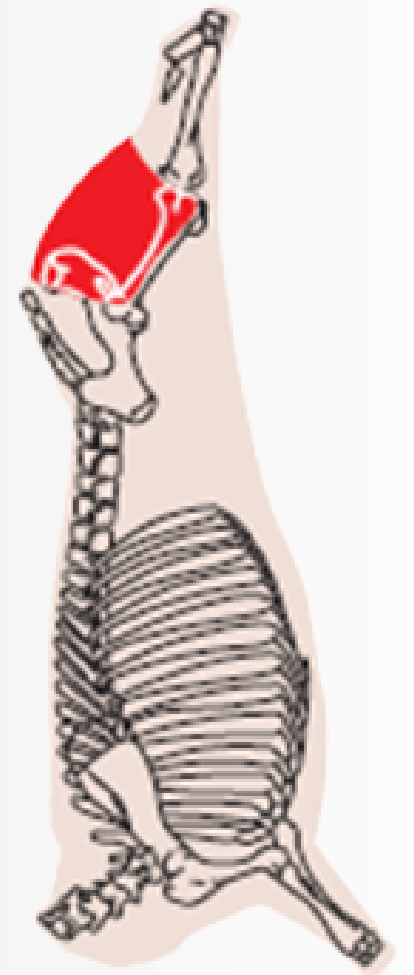
B 1125.3



B 1125.4



B 1125.5



OUTSIDE ROUND WITH EYE OF ROUND

CODE
B 1125.1

Formed by the outside round and the eye of round, after removal of the knuckle.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿外侧肉 (不含眼肉)



Outside Round without Eye of Round



牛もも外側 (アイラウンドなし)



Coxão Duro sem Lagarto



Contra de Res sin Peceto

CODE
B 1125.2

OUTSIDE ROUND WITHOUT EYE OF ROUND

Outside Round with Eye of Round



B 1125



B 1125.1



B 1125.2



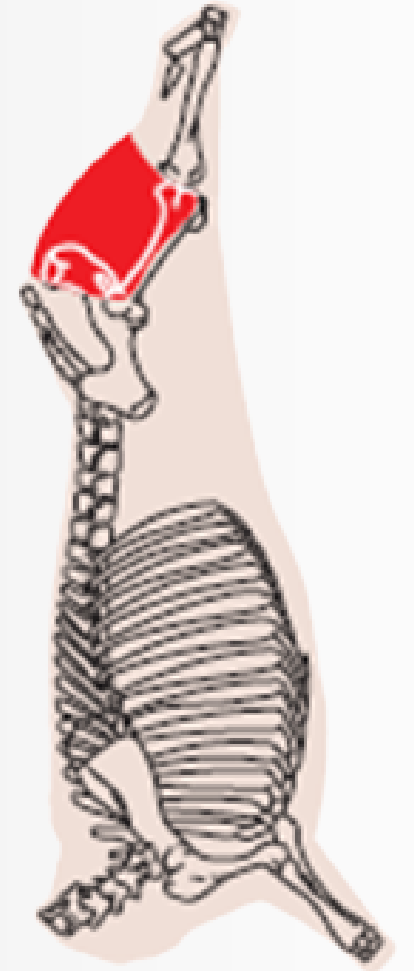
B 1125.3



B 1125.4



B 1125.5



OUTSIDE ROUND WITHOUT EYE OF ROUND

CODE
B 1125.2

Cut from the lateral side of the round obtained by releasing the biceps femoris muscle attached to the lateral surfaces of the femur, the ventral side of the iliac bone, and the proximal ends of the tibia and fibula, and by separating its natural connections with the knuckle, eye of round, and inside round.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿外侧红肉



Red Outside Round



牛もも外側赤身



Coxão Duro sem Lagarto



Contra de Res sin Peceto

CODE
B 1125.3

RED OUTSIDE ROUND

Red Outside Round



B 1125



B 1125.1



B 1125.2



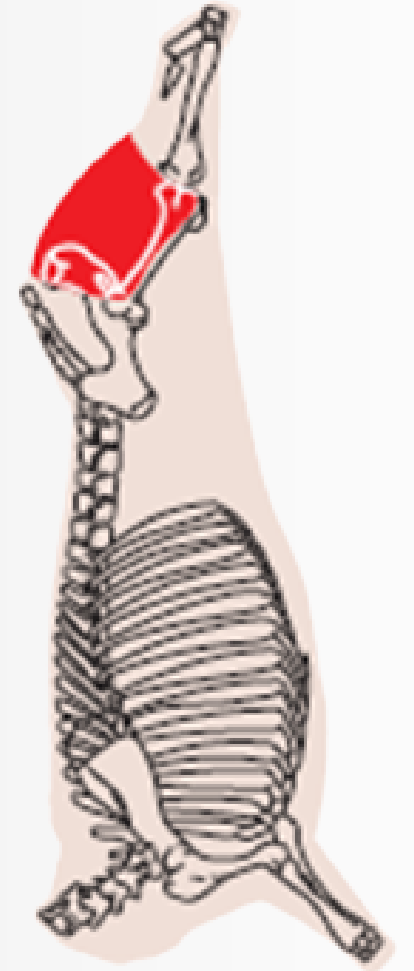
B 1125.3



B 1125.4



B 1125.5



RED OUTSIDE ROUND

CODE
B 1125.3

Obtained from the outside round by the complete removal of subcutaneous and intermuscular fat and aponeuroses.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



方形牛后腿外侧肉



Square Outside Round



四角形の牛もも外側



Coxão Duro Quadrado



Contra Cuadrada de Res

CODE
B 1125.4

RED OUTSIDE ROUND

Square Outside Round



B 1125



B 1125.1



B 1125.2



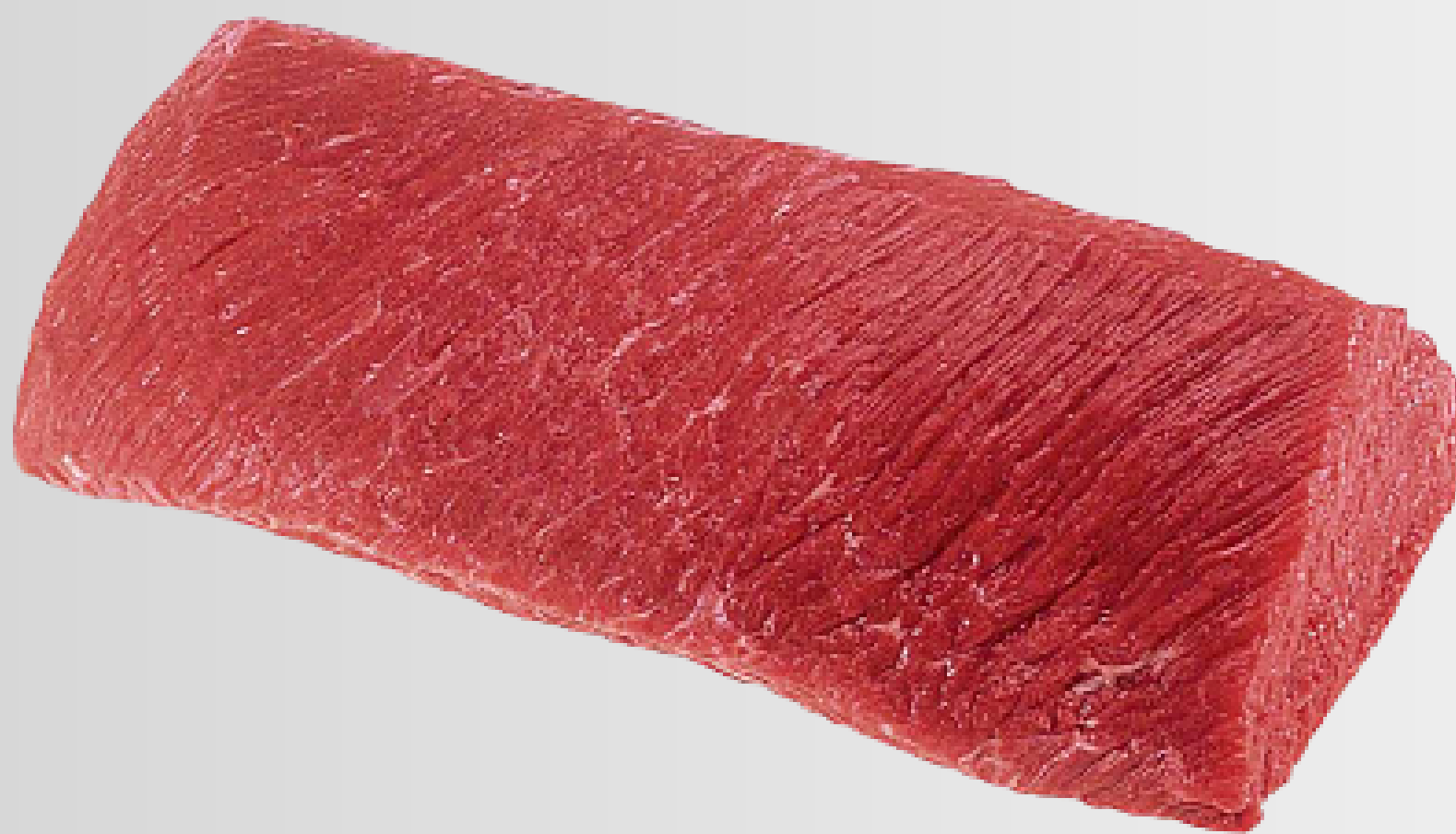
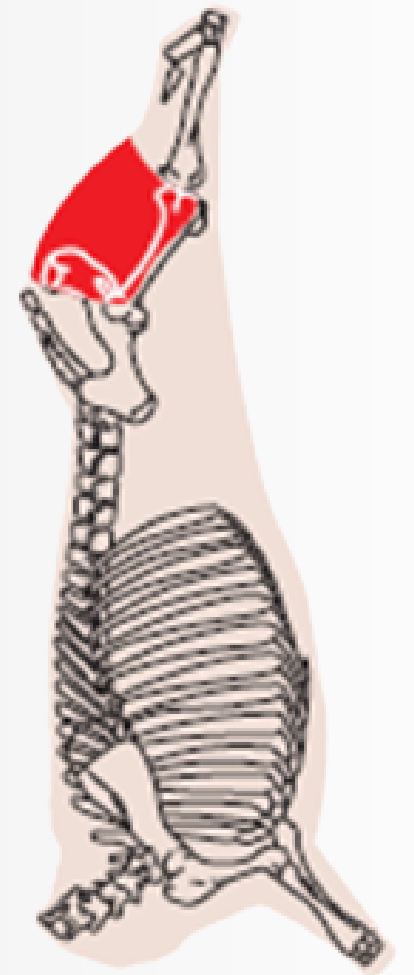
B 1125.3



B 1125.4



B 1125.5



SQUARE OUTSIDE ROUND

CODE
B 1125.4

Obtained from the coxão duro cut with the fat removed, by separating the lateral flap of the biceps femoris muscle, giving the cut a rectangular shape.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛后腿蝴蝶切



Topside Butterfly Cut



トップサイド・バタ
フライカット



Borboleta do Coxão Duro



Mariposa del Cuadril (Coxão Duro)

CODE
B 1125.5

TOPSIDE BUTTERFLY CUT

Topside Butterfly Cut



B 1125



B 1125.1



B 1125.2



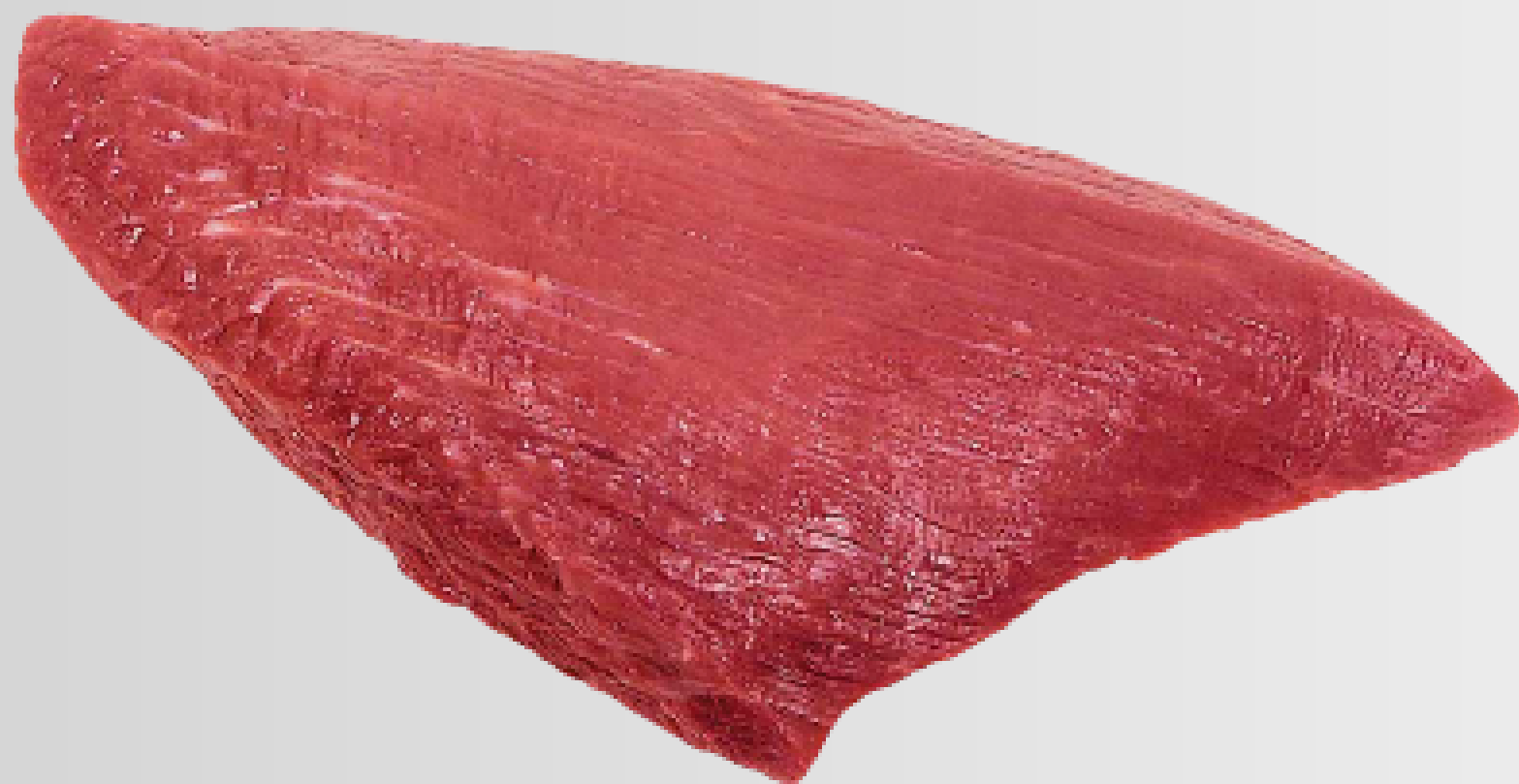
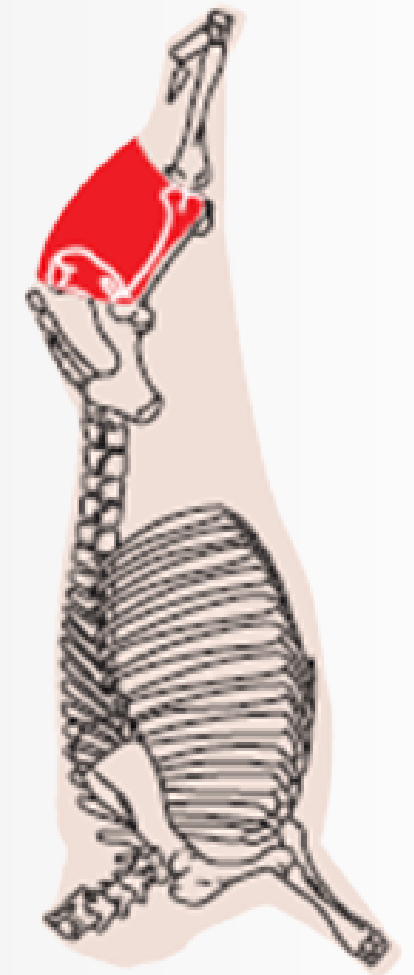
B 1125.3



B 1125.4



B 1125.5



TOPSIDE BUTTERFLY CUT

CODE
B 1125.5

Obtained from the coxão duro cut with the fat removed, by separating the lateral flap of the biceps femoris muscle, giving the cut a rectangular shape.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



带脂肪和外皮的牛
眼圆肉



Eye of Round with Fat and
Skin



脂肪と皮付きのア
イ・オブ・ラウンド



Lagarto com Gordura e
com Pele



Peceto con Grasa y con Piel

CODE
B 1126

EYE OF ROUND WITH FAT AND SKIN

Eye of Round with Fat and
Skin



B 1126



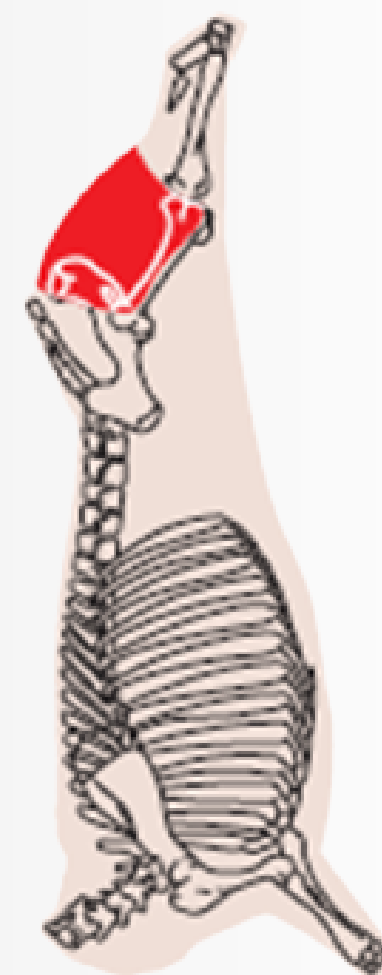
B 1126.1



B 1126.2



B 1126.3



EYE OF ROUND WITH FAT AND SKIN

CODE
B 1126

Cut composed of the semitendinosus muscle, located between the
topside (coxão duro) and the inside round (coxão mole).

Bone base: ischial tuberosity and calcaneal tuberosity (tarsus).

Muscle component: semitendinosus.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



无脂肪带外皮的牛
眼圆肉



Eye of Round without Fat and
with Skin



脂肪なし・皮付きの
アイ・オブ・ラウン
ド



Lagarto sem Gordura e
com Pele



Peceto sin Grasa y con Piel

CODE
B 1126.1

EYE OF ROUND WITHOUT FAT AND WITH SKIN

Eye of Round without Fat
and with Skin



B 1126



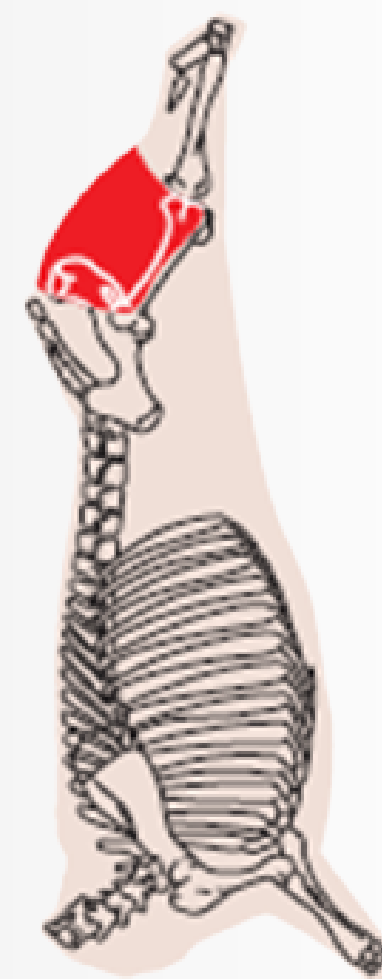
B 1126.1



B 1126.2



B 1126.3



EYE OF ROUND WITH FAT AND SKIN

CODE
B 1126.1

Obtained from the eye of round with fat and skin by removing the external fat cover.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



无脂肪无外皮的牛
眼圆肉



Eye of Round without Fat and
without Skin



脂肪なし・皮なしの
アイ・オブ・ラウン
ド



Lagarto sem Gordura e sem
Pele



Peceto sin Grasa y sin Pie

CODE
B 1126.2

EYE OF ROUND WITHOUT FAT AND WITHOUT SKIN

Eye of Round without Fat
and without Skin



B 1126



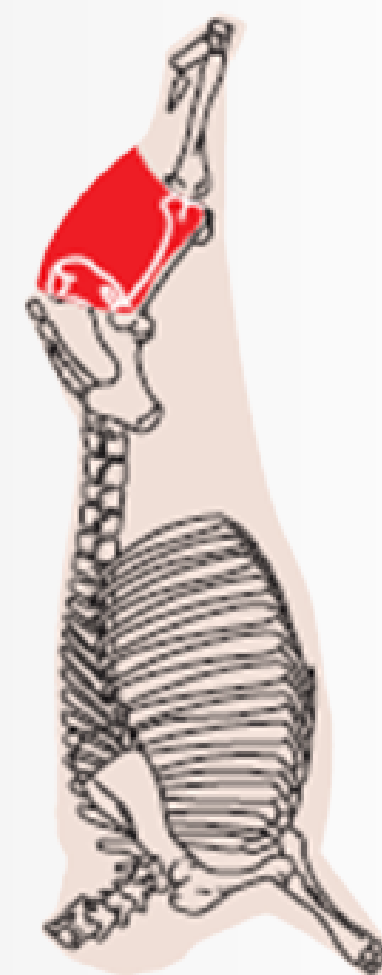
B 1126.1



B 1126.2



B 1126.3



EYE OF ROUND WITH FAT AND WITHOUT SKIN

CODE
B 1126.2

Prepared from the eye of round by the complete removal of subcutaneous fat, intramuscular fat, connective tissue, and the covering membrane.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



红色牛眼圆肉



Red Eye of Round



レッド・アイ・オブ・ラウンド



Lagarto Vermelho



Peceto Rojo

CODE
B 1126.2

RED EYE OF ROUND

Red Eye of Round



B 1126



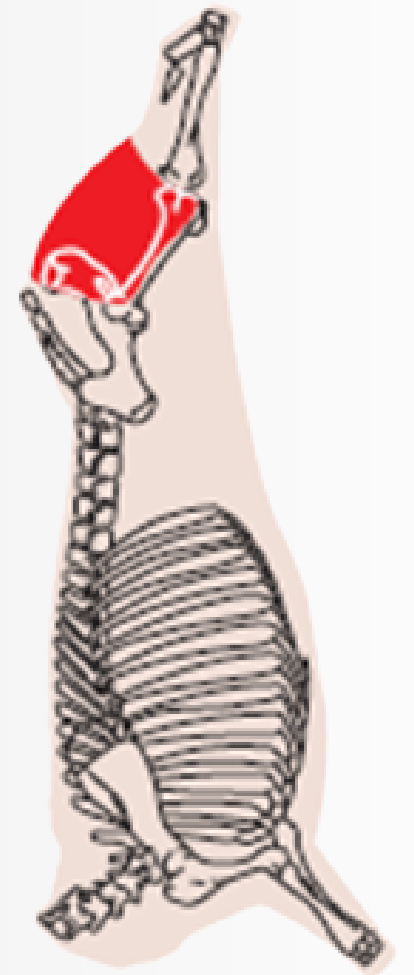
B 1126.1



B 1126.2



B 1126.3



RED EYE OF ROUND

CODE
B 1126.1

Cut composed of the semitendinosus muscle, located between the topside (coxão duro) and the inside round (coxão mole), with the ends trimmed.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛膝肉 / 牛膝部位



Knuckle (Sirloin Tip)



ナックル (サーロインチップ)



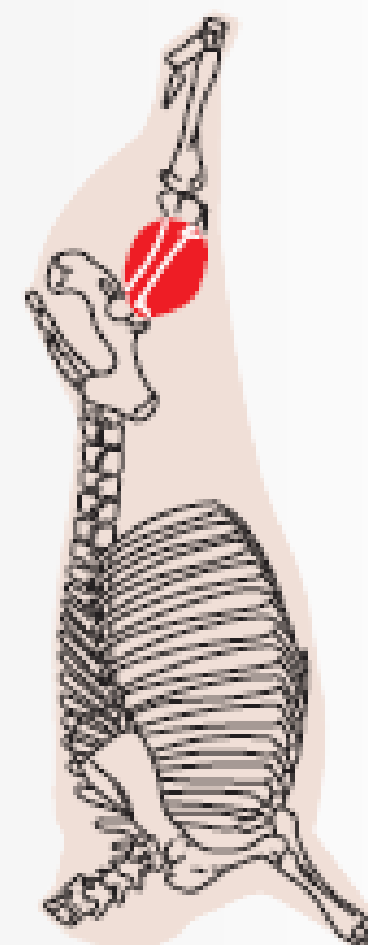
Patinho



Bola de Pierna

CODE
B 1127

KNUCKLE (SIRLOIN TIP)



CODE
B 1127

KNUCKLE (SIRLOIN TIP)

Cut composed of the muscle masses from the anterior face of the femur, separated from the inside round (coxão mole), topside (coxão duro), and tri-tip cap (maminha da alcatra).

Bone base: femur and patella.

Muscle components: rectus femoris, vastus lateralis, vastus medialis, and vastus intermedius.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛腱子肉 (后腱)



Fore Shank



牛スネ肉 (ヒールマッスル)



Músculo do Traseiro



Músculo del Jarrete

CODE
B 1128

FORE SHANK



Fore Shank



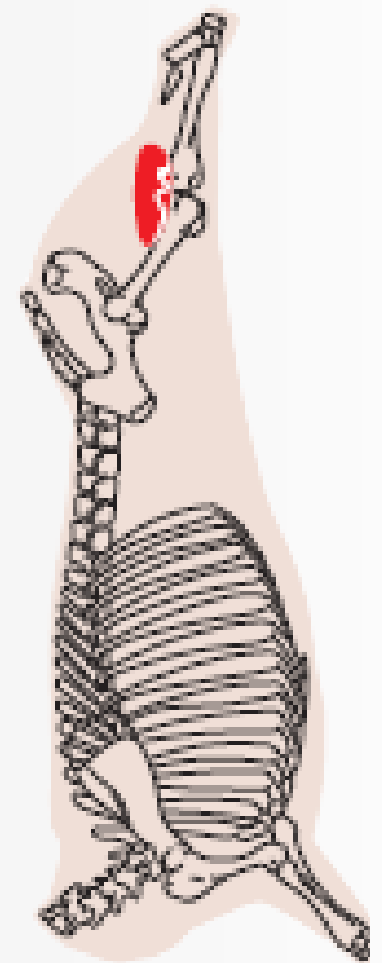
B 1128



B 1128.1



B 1128.2



FORE SHANK

CODE
B 1128

Cut composed of the muscle masses from the anterior face of the femur, separated from the inside round (coxão mole), topside (coxão duro), and tri-tip cap (maminha da alcatra).

Bone base: femur and patella.

Muscle components: rectus femoris, vastus lateralis, vastus medialis, and vastus intermedius.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛肩肉



Shoulder steak



牛肩肉(ぎゅうかたにく)



Palomita



Palomita

CODE
B 1128.1

SHOULDER STEAK

Shoulder steak



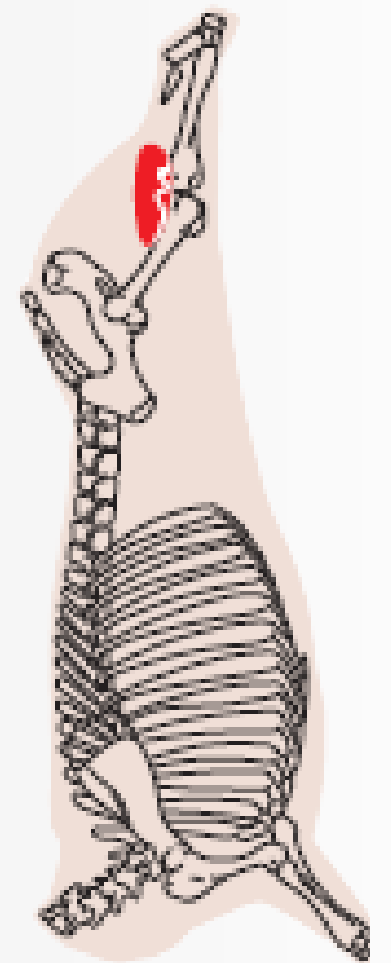
B 1128



B 1128.1



B 1128.2



CODE
B 1128.1

SHOULDER STEAK

Cut prepared from the inside round muscle, maintaining its natural attachment to the biceps femoris muscle

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛肋间肉



Rib finger meat



牛肋間肉



Bananinha



Carne intercostal

CODE
B 1128.2

SHOULDER STEAK



Rib finger meat



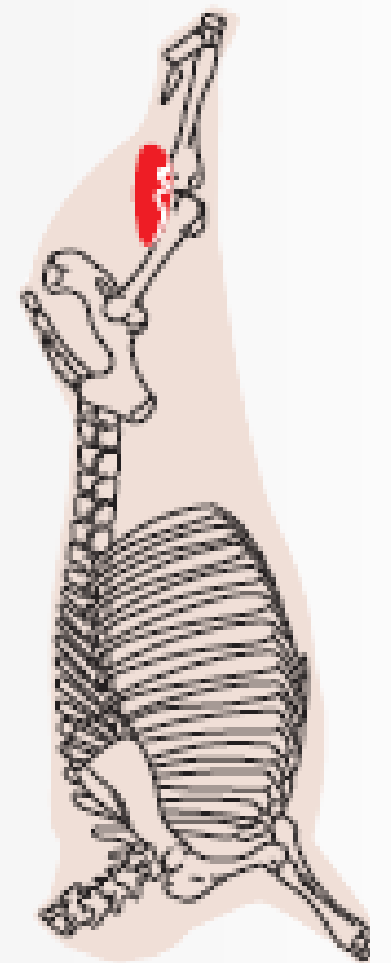
B 1128



B 1128.1



B 1128.2



RIB FINGER MEAT

CODE
B 1128.2

Cut prepared from the inside round muscle, maintaining its natural attachment to the biceps femoris muscle

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛腱



Beef Shank



牛すね肉



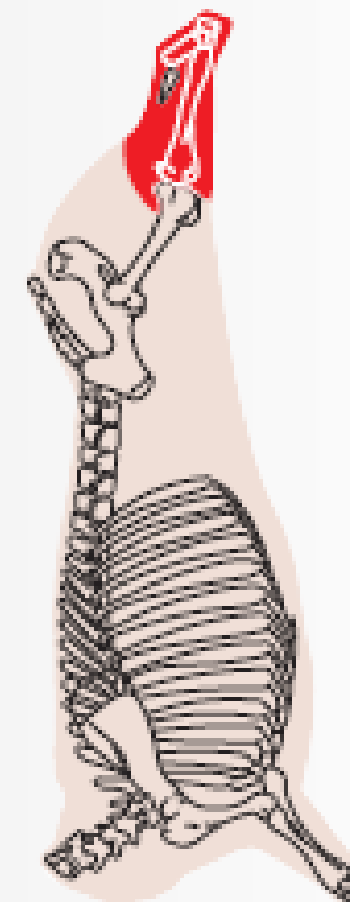
Músculo Duro



Jarrete

CODE
B 1129

BEEF SHANK



BEEF SHANK

CODE
B 1129

Cut composed of the muscle masses attached to the posterior and lateral surfaces of the tibia and fibula, separated from their natural connections with the knuckle (patinho) and inside round (músculo mole).

Bone Base: tibia and tarsal bones.

Muscle Components: gastrocnemius, long digital flexor, superficial digital flexor, peroneus (fibularis) longus, and popliteus.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛下腹肉



Bottom Flank



ボトムフランク



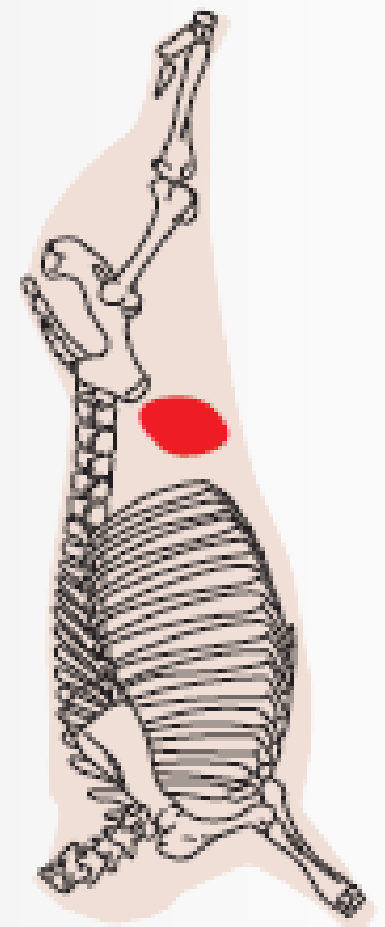
Fraldinha



Falda

CODE
B 1210

BOTTOM FLANK



BOTTOM FLANK

CODE
B 1210

Cut composed of the muscle masses attached to the posterior and lateral surfaces of the tibia and fibula, separated from their natural connections with the knuckle (patinho) and inside round (músculo mole).

Bone Base: tibia and tarsal bones.

Muscle Components: gastrocnemius, long digital flexor, superficial digital flexor, peroneus (fibularis) longus, and popliteus.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛腹肉



Flank Tail



フランクステーキ



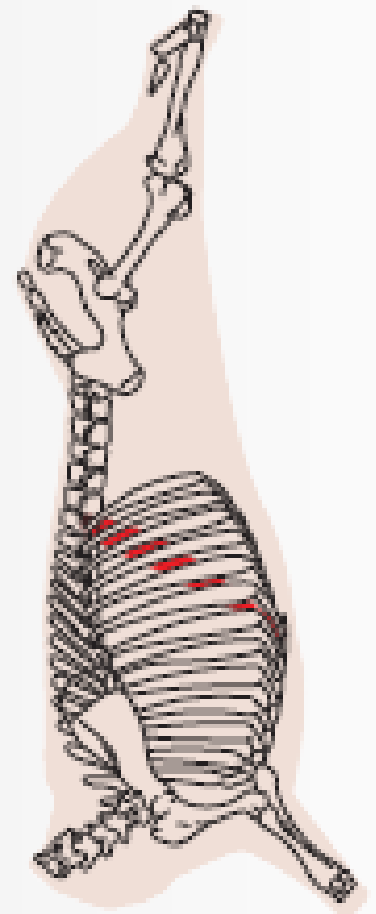
Fraldinha



Vacío

CODE
B 1211

FLANK TAIL



FLANK TAIL

Cut composed of the costal portion of the diaphragm, with the covering membranous tissue removed.

Bone Base: last six ribs and xiphoid process.

Muscle Component: diaphragm.

CODE
B 1211

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛里脊肉



Tenderloin



テンダーロイン



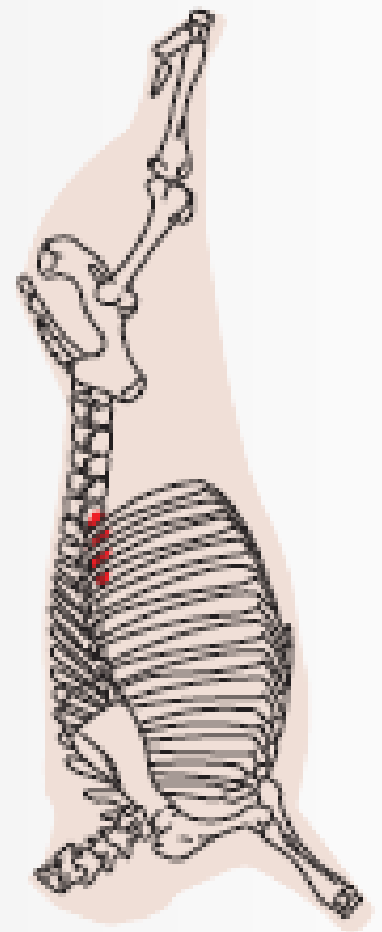
Lombinho



Lomo

CODE
B 1212

TENDER LOIN



TENDERLOIN

Composed of the left and right pillars of the diaphragm.

Bone Base: lumbar vertebrae.

Muscle Component: diaphragm.

CODE
B 1212

Boneless Beef Cuts Forequarters



Premium boneless forequarter cuts selected for flavor, quality, and versatility across retail, food service, and international markets.

All boneless cuts in this section are identified using an alphabetical product code.

Products marked with light green labels and B letter correspond to the Boneless Beef Forequarters category.

CODE

B

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛肩肉



Chuck



肩肉



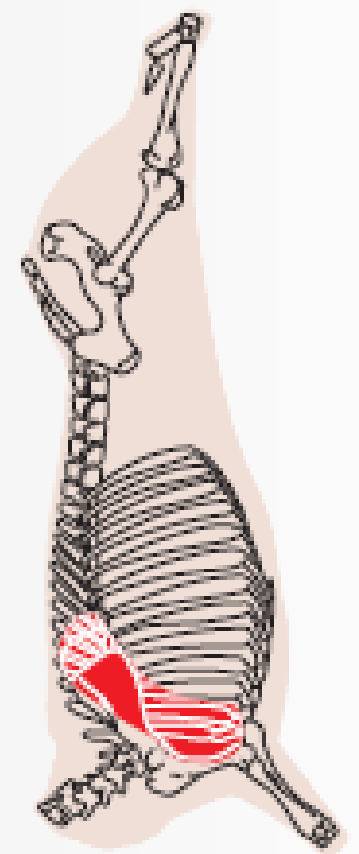
Pá



Paleta

CODE
B 2110

CHUCK



CHUCK

Cut obtained by separating the muscle masses attached to the scapula, humerus, and proximal ends of the ulna and radius.

Bone Base: scapula, humerus, ulna

Muscle Components: cutaneous trunci, omobrachial, deltoid, supraspinatus, infraspinatus, teres major and minor, subscapularis, latissimus dorsi, triceps brachii, antebrachial fascia tensor, and anconeus.

CODE
B 2110

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛肩胛肉



Oyster Blade /Shoulder Top Blade



フラットアイアン



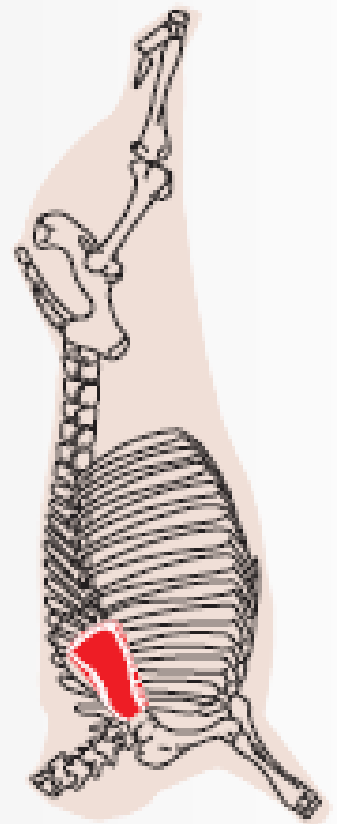
Raquete



Espaldilla

CODE
B 2111

OYSTER BLADE / SHOULDER TOP BLADE



OYSTER BLADE / SHOULDER TOP BLADE

CODE
B 2111

Cut composed of the muscle mass located in the infraspinous fossa of the scapula.

Bone Base: scapula

Muscle Component: infraspinatus.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛肩小块肉



Eye of Chuck



チャックアイ小肉



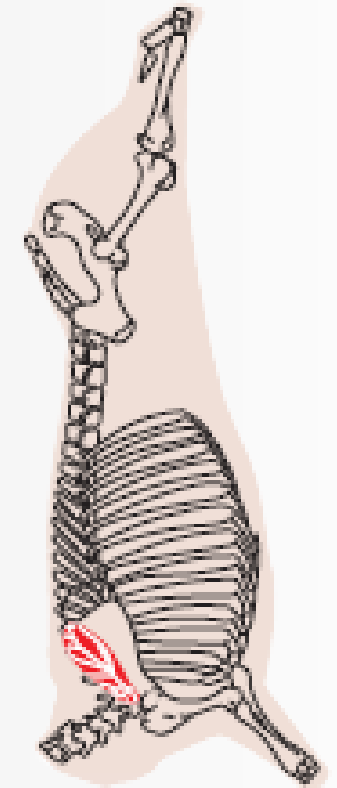
Peixinho



Ojito de Espaldilla

CODE
B 2112

EYE OF CHUCK



EYE OF CHUCK

CODE
B 2112

Cut composed of the muscle mass located in the supraspinous fossa of the scapula.

Bone Base: scapula

Muscle Component: supraspinatus.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



肩胛中心肉



Shoulder Center



ショルダーセンター
(肩中心部)



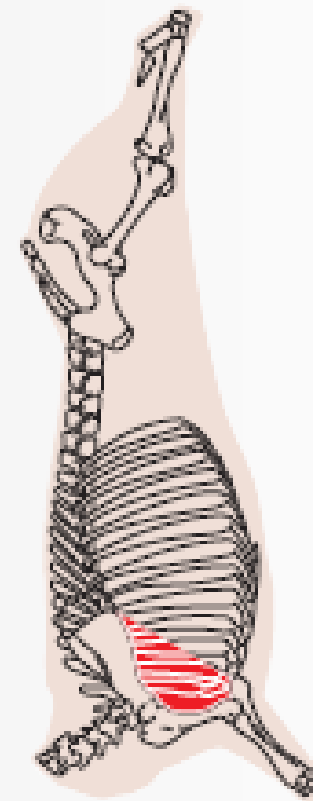
Miolo ou Coração da Paleta



Corazón de la Paleta

CODE
B 2113

SHOULDER CENTER



SHOULDER CENTER

Cut composed of the muscle mass attached to the posterior border of the scapula, the humerus, and the end of the ulna.

Bone base: scapula, humerus, and ulna.

Muscle component: triceps brachii.

CODE
B 2113

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛肩上层肉



Shoulder Cap / Chuck Top Layer



肩上部肉



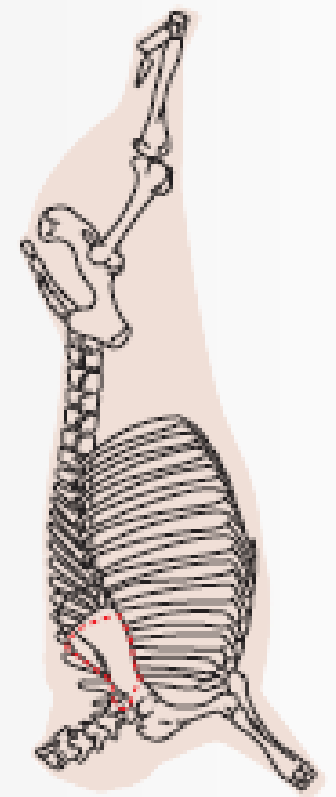
Capa da Paleta



Capa de Paleta

CODE
B 2114

SHOULDER CAP / CHUCK TOP LAYER



SHOULDER CAP / CHUCK TOP LAYER

CODE
B 2114

Cut composed of the muscle mass located on the medial surface of the scapula.

Bone Base: scapula

Muscle Component: subscapularis.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛前腿肌肉



Forequarter Muscle



前肩筋



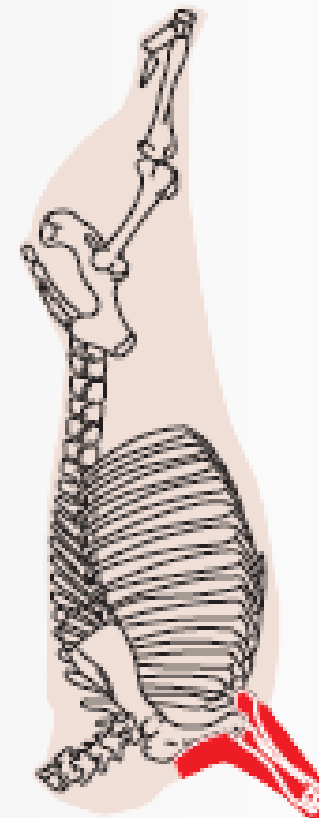
Músculo do Dianteiro



Músculo del Delantero

CODE
B 2120

FOREQUARTER MUSCLE



FOREQUARTER MUSCLE

Located in the brachial and antebrachial regions, the cut is composed of the muscle masses surrounding the radius and ulna, with insertions on the humerus and carpus.

Bone Base: humerus, radius, ulna, and carpus

Muscle Components: biceps brachii, coracobrachialis, brachialis, extensor carpi radialis, abductor digiti longus, pronator teres.

CODE
B 2120

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



带脂颈肉



Neck with Fat



脂付き首肉



Pescoço com Gordura



Cuello con Grasa

CODE
B 2210

FOREQUARTER MUSCLE

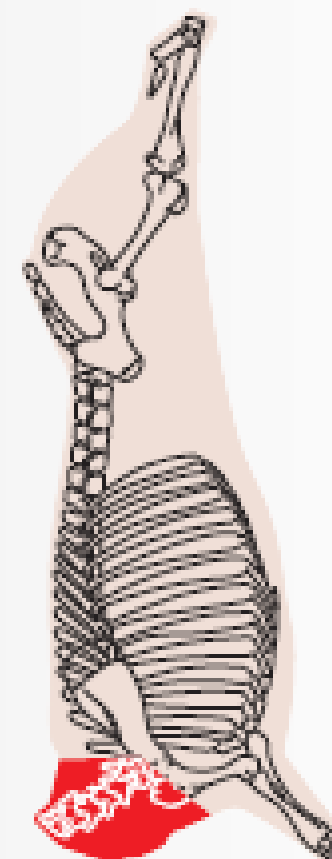
Neck with Fat



B 2210



B 2210.1



NECK WITH FAT

Cut composed of the muscle masses attached to the cervical vertebrae, anterior border of the first rib, and anterior end of the sternum.

Bone Base: cervical vertebrae

Muscle Components: trapezius, omotransversarius, brachiocephalicus, rhomboideus, serratus ventralis, splenius cervicis, semispinalis cervicis, cervical intertransversarii, rectus capitis, scalenus, longus colli.

CODE
B 2210

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



瘦颈肉



Neck without Fat



脂なし首肉



Pescoço sem Gordura



Cuello sin Grasa

CODE
B 2210.1

NECK WITHOUT FAT

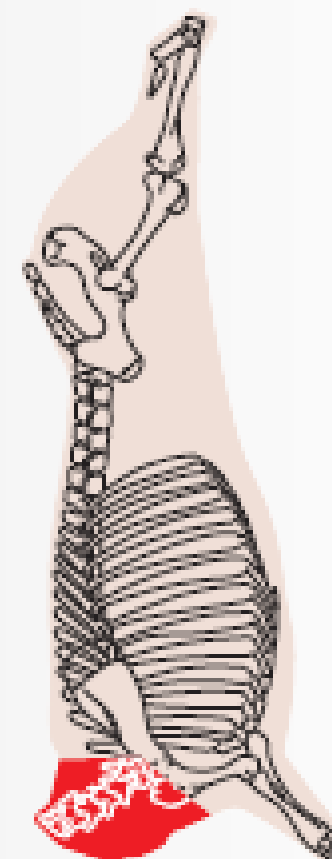
Neck without Fat



B 2210



B 2210.1



NECK WITHOUT FAT

Cut composed of the muscle masses attached to the cervical vertebrae, anterior border of the first rib, and anterior end of the sternum.

Bone Base: cervical vertebrae

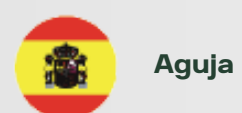
Muscle Components: trapezius, omotransversarius, brachiocephalicus, rhomboideus, serratus ventralis, splenius cervicis, semispinalis cervicis, cervical intertransversarii, rectus capitis, scalenus, longus colli.

CODE
B 2210.1

VCR COMERCIO & CONSTRUCCIONES S.L

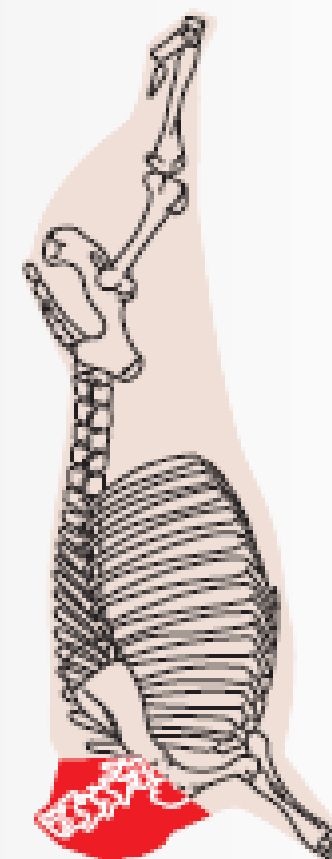
BONELESS CUTS

Product Name - Multilanguage



CODE
B 2211

NECK WITHOUT FAT



CHUCK

Cut composed of the muscle masses attached to the first five thoracic vertebrae and the dorsal portion of the corresponding ribs.

Bone Base: first five thoracic vertebrae and dorsal portions of the first five ribs

Muscle Components: trapezius, rhomboideus, serratus ventralis, supracostal scalenus, cranial serratus dorsalis, iliocostalis, longissimus dorsi, semispinalis thoracis, levatores costarum, intercostals, longus colli.

CODE
B 2211

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛胸肉



Brisket



ブリスケット



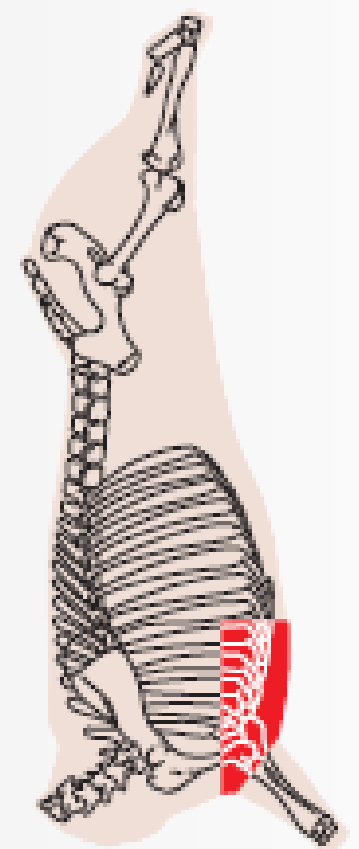
Peito



Pecho

CODE
B 2212

BRISKET



BRISKET

Cut composed of the muscle masses covering the sternum and costal cartilages.

Bone Base: first six sternebrae, corresponding costal cartilages, and sternal ends of the first ribs

Muscle Components: pectorals, subclavius, intercostals, transversus thoracis.

CODE
B 2212

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



牛胸尖肉



Brisket Point



ブリスケットポイント



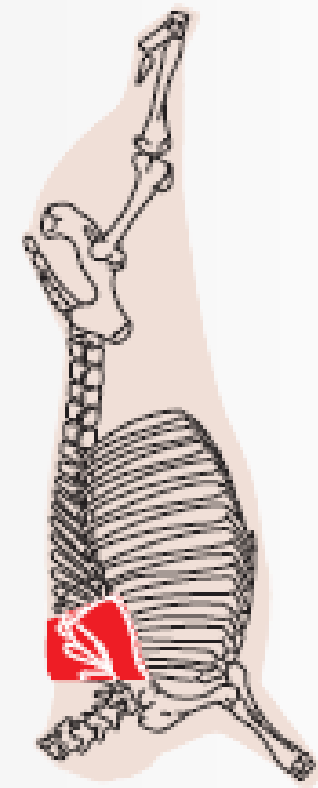
Ponta do Peito



Punta de Pecho

CODE
B 2213

BRISKET POINT



BRISKET POINT

CODE
B 2213

Cut composed of the muscle masses covering the sternum and costal cartilages.

Bone Base: first six sternebrae, corresponding costal cartilages, and sternal ends of the first ribs

Muscle Components: pectorals, subclavius, intercostals, transversus thoracis.

VCR COMERCIO & CONSTRUCCIONES S.L

BONELESS CUTS

Product Name - Multilanguage



前肋骨



Chuck Ribs



前肋骨



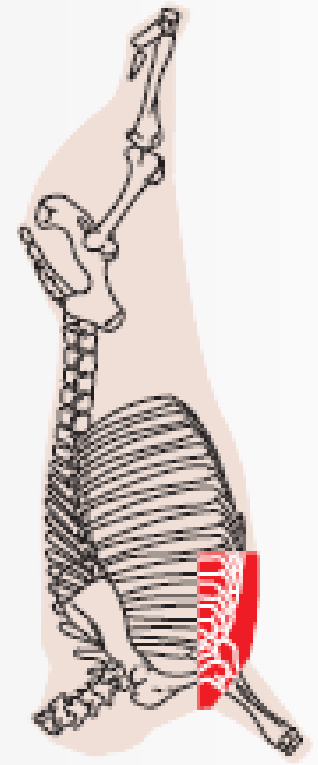
Costela do Dianteiro



Costilla del Delantero

CODE
B 2214

BRISKET POINT



CHUCK RIBS

CODE
B 2214

Cut obtained by separating the muscle group of the lateral thoracic wall in its deep plane.

Bone Base: ribs, thoracic vertebrae, scapula

Muscle Components: ventral cervical serratus, dorsal scalene.

VCR COMERCIO & CONSTRUCCIONES S.L

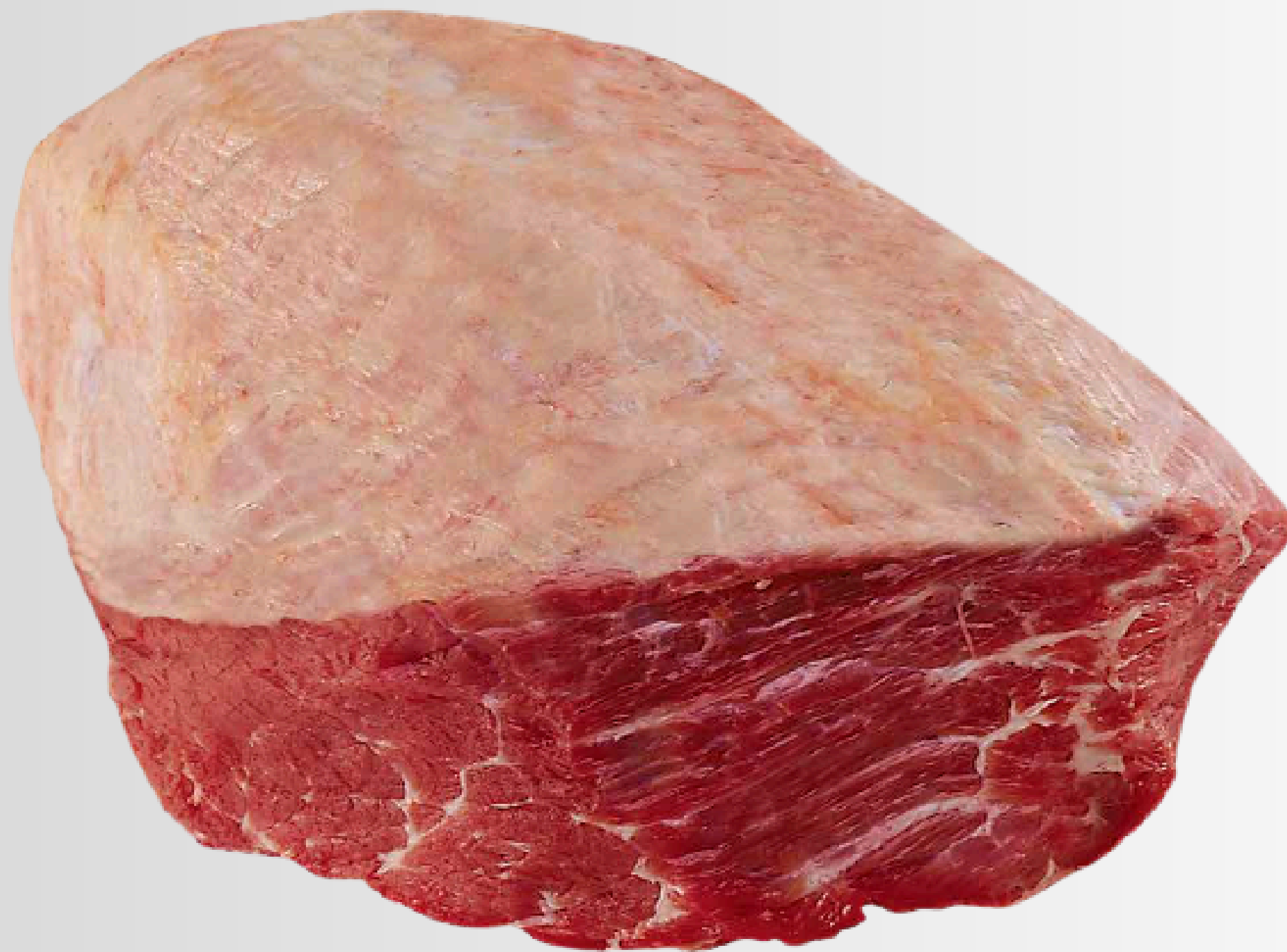
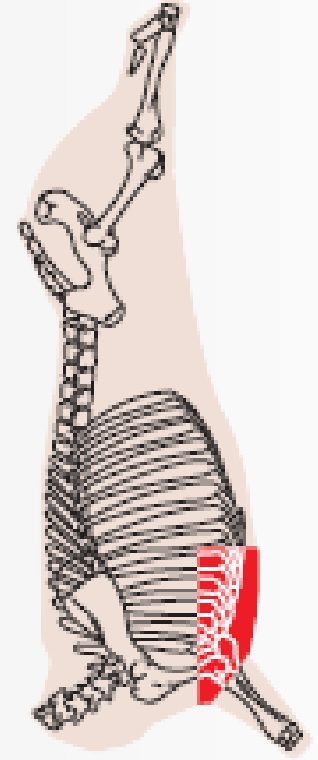
BONELESS CUTS

Product Name - Multilanguage



CODE
B 2215

BRISKET POINT



HUMP

Cut composed of the muscle masses located dorsally to the chuck (Acém), characteristic of Zebu breeds.

Bone Base: superior ends of the thoracic vertebrae

Muscle Components: trapezius, rhomboideus.

CODE
B 2215

Beef Offal & Beef by Product



Premium beef variety meats carefully processed to ensure quality, freshness, and suitability for international markets.

Products marked with orange labels indicate the Beef Offal and By-Products category. Each label displays the corresponding product code.

CODE
#571

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛舌



Tongue



舌肉



Língua



Lengua

TONGUE



The piece is prepared after the removal of the hyoid bone, fat, connective tissue, and other non-muscular elements, and may be graded by weight or color.

CODE
510

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛心



Heart



心臟



Coração



Corazón

HEART



Prepared by removing fat, arteries, valves, and pericardium.

CODE
520

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛肝



Liver



肝臓



Fígado



Hígado

LIVER



Prepared by removing the capsule, lymph nodes, and fat deposits.

CODE
530

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛心



Kidney



心臓

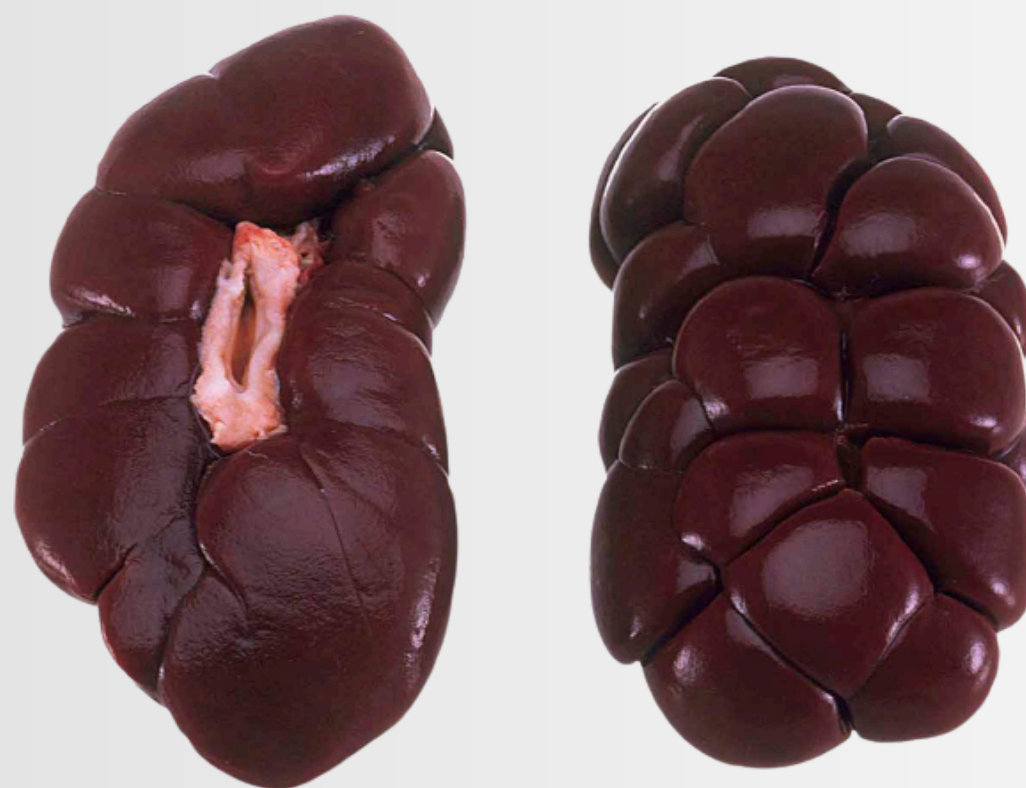


Coração



Corazón

KIDNEY



Prepared by removing fat, arteries, valves, and pericardium.

CODE
540

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛尾



Oxtail



牛テール



Rabo Bovino



Rabo de Res

OXTAIL



Prepared with the coccygeal vertebrae and the corresponding muscles.

CODE
550

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛脑



Brain



牛の脳



Miolo ou Cérebro



Sesos de Res

BRAIN



Prepared by removing fat, arteries, valves, and pericardium.

CODE
560

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

BEEF TRIPE

Product Name - Multilanguage



牛肚



Beef Tripe



牛トライブ



Bucho



Callos de Res



Prepared after emptying and washing in water, with or without the reticulum.

CODE
570

BEEF OFFAL & BEEF BY PRODUCTS

BEEF WHITE TRIPE

Product Name - Multilanguage



漂白牛肚



Bleached Tripe



漂白牛トライブ



Bucho Branqueado



Callos Blanqueados



After cooking in water for 45 minutes, it is subjected to bleaching with hydrogen peroxide or another appropriate chemical product.

CODE
571

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛百叶



Honeycomb Tripe



ハチノス (牛トライブ)

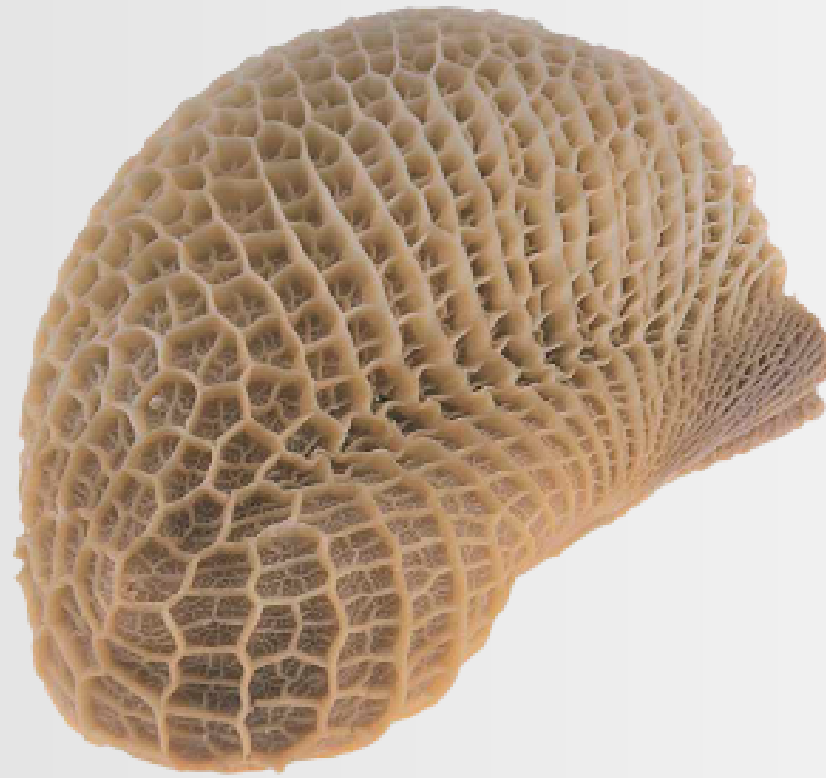


Bucho Favo de Mel



Callos Panal

HONEY COMB TRIPE



Separated from the tripe and allows the same forms of preparation and presentation.

CODE
572

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛千层肚



Small Tripe



小牛トライブ



Buchinho



Buchito

SMALL TRIPE



It constitutes one of the compartments of the stomach and can be prepared in the same way as tripe and honeycomb tripe.

CODE
573

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛筋



Beef Tendon



牛すじ



Tendão Bovino



Tendón de Res

BEEF TENDON



Prepared from the tendons of the superficial and deep flexor muscles of the hind and fore limbs, and connective fibrous tissue

CODE
580

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



颈韧带



Cervical Ligaments



頸韧带



Ligamento Cervical



Ligamento Cervical

CERVICAL LIGAMENTS



The cervical portion of the supraspinous ligament that extends along the vertebral column.

CODE
581

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛气管



Beef Trachea



牛气管



Traquéia



Tráquea de Res

BEEF TRACHEA



Composed of the tracheal cartilage after removal of the adjacent connective tissue.

CODE
590

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛脊髓



Spinal Cord



牛脊髓



Medula Espinha



Médula Espinal

SPINAL CORD



Consists of the spinal cord free of the external meninges.

CODE
600

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛主动脉



Beef Aorta



牛大動脈



Aorta



Aorta de Res

BEEF AORTA



Consists of the thoracic aorta artery, in its initial portion, after emerging from the left ventricle of the heart.

CODE
610

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛鞭



Beef Pizzle (Bull Penis)



牛ペニス



Vergalho Bovino



Pene de Toro

BEEF PIZZLE (BULL PENIS)



Consists of the reproductive organ of the bovine.

CODE
620

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛横隔膜膜



Diaphragm Membrane



横隔膜膜



Membrana do Diafragma



Membrana del Diafragma

DIAPHRAGM MEMBRANE



Composed of the pleural and peritoneal portions of the membrane that covers the diaphragmatic muscle.

CODE
630

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛心



Thymus (Sweetbread)



心臟



Timo



Corazón

THYMUS (SWEETBREAD)



The thymus gland is derived from young animals. It is pale and lobulated, located along the neck on each side of the trachea. It is prepared by the complete removal of surrounding fat and connective tissue.

CODE
640

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛脾



Spleen



牛脾臓



Baço



Bazo

SPLEEN



Prepared by removing the splenic blood vessels and the surrounding connective tissue.

CODE
650

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛脸颊肉



Masseter Muscle (Beef
Cheek)



牛ほほ肉



Masseter



Músculo Masetero / Cachete
de Res

MASSETER MUSCLE (BEEF CHEEK)



In the international meat trade this cut is often sold simply as "Beef Cheek", because restaurants and buyers recognize that name more easily than Masseter.

CODE
660

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛食管



Esophagus



牛食道



Esófago



Esófago

ESOPHAGUS



The muscular part of the Esophagus

CODE
670

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛修剪肉



Boning Trimmings



牛トリミング肉

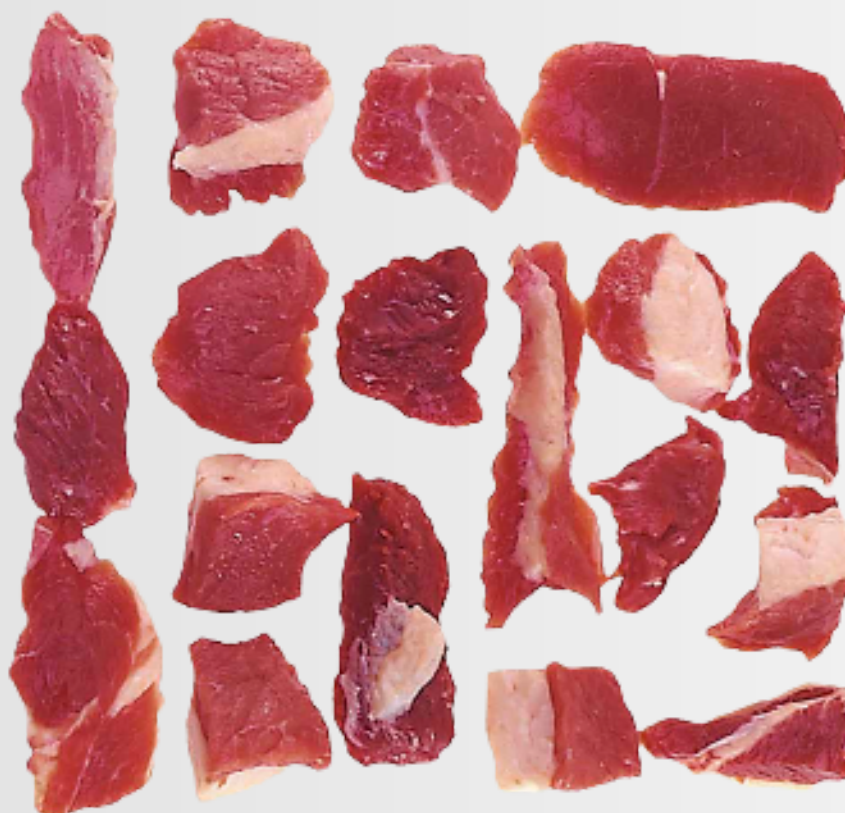


Recortes de Desossa



Recortes de Deshuese

BONING TRIMMING



Comprises portions of any size of meat obtained during the preparation of cuts from the boning of the forequarters and hindquarters. The trimmings are classified according to the size of the pieces or the proportion of meat to covering fat.

CODE
680

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



牛绞肉



Ground Beef



牛ひき肉



Carne Moída



Carne Molida de Res

GROUND BEEF



A meat product that results from grinding muscular masses from carcasses

CODE
690

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



放血肉



Bleeding Meat



放血肉



Carne de Sangria



Carne de Sangria

BLEEDING MEAT



Neck muscular area around the sticking wound.

CODE
700

VCR COMERCIO & CONSTRUCCIONES S.L

BEEF OFFAL & BEEF BY PRODUCTS

Product Name - Multilanguage



西冷尾肉



Striploin Tail (Bananinha)



サーロイン端肉

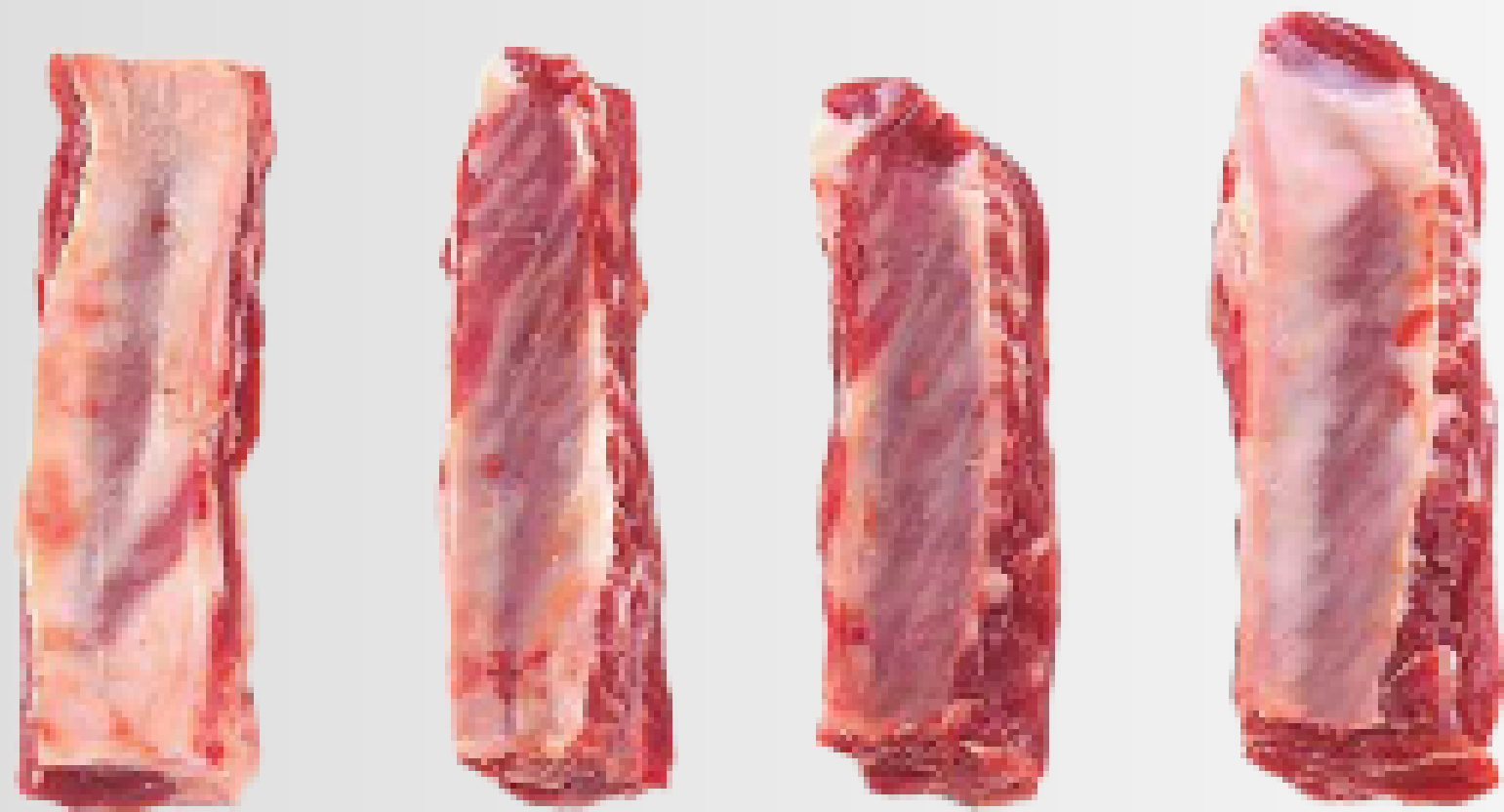


Bananinha do Contra-Filé



Cola del Lomo

STRIP LOIN TAIL



Parts of intercostalis muscles removed from the proximal portion of the intercostal spaces

CODE
710

Proportional Cuts



Balanced beef portions prepared to deliver consistent quality and efficient distribution across international markets.

All bone-in cuts in this section are identified with blue labels, indicating the corresponding product name.

CODE
STRIPLOIN

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL CUTS

Product Name - Multilanguage



牛肉卡帕乔



Beef Carpaccio



牛肉カルパッチョ



Carpaccio de Carne Bovina



Carpaccio de Res

BEEF CARPACCIO



CARPACCIO

PROPORTIONAL CUTS

Product Name - Multilanguage



牛肉条



Meat Sticks



ビーフスティック

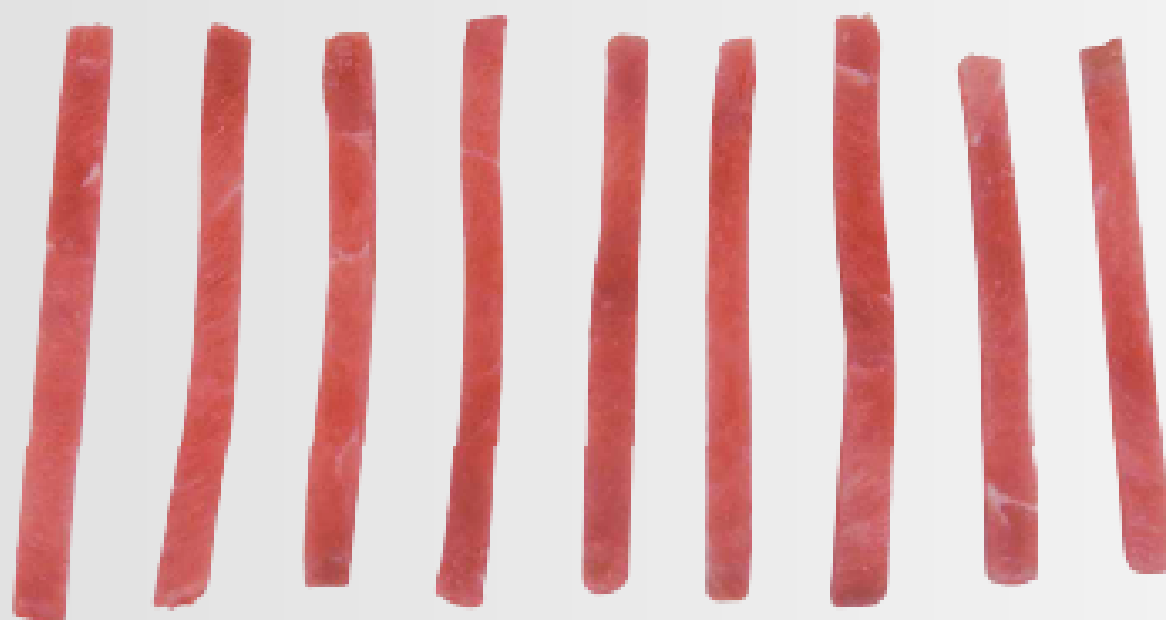


Palitos de Carne



Palitos de Carne

MEAT STICKS



MEAT STICKS

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL CUTS

Product Name - Multilanguage



牛肉片



Beef Flakes



牛肉フレーク

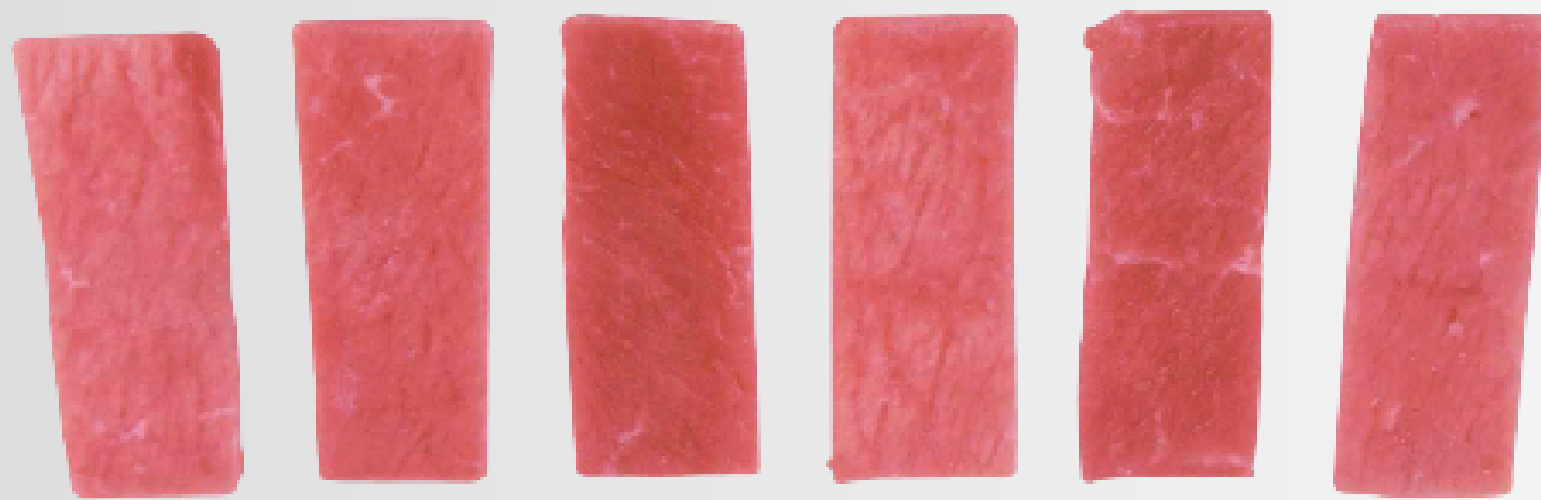


Flocos de Carne



Flocos de Carne

BEEF FLAKES



BEEF FLAKES

PROPORTIONAL CUTS

Product Name - Multilanguage



牛肉丁



Beef Cubes



牛肉角切り



Carne em Cubos



Carne en Cubos

BEEF CUBES



BEEF CUBES

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL CUTS

Product Name - Multilanguage



鲜红牛肉丁



Fresh Red Beef Cubes



赤身牛肉角切り

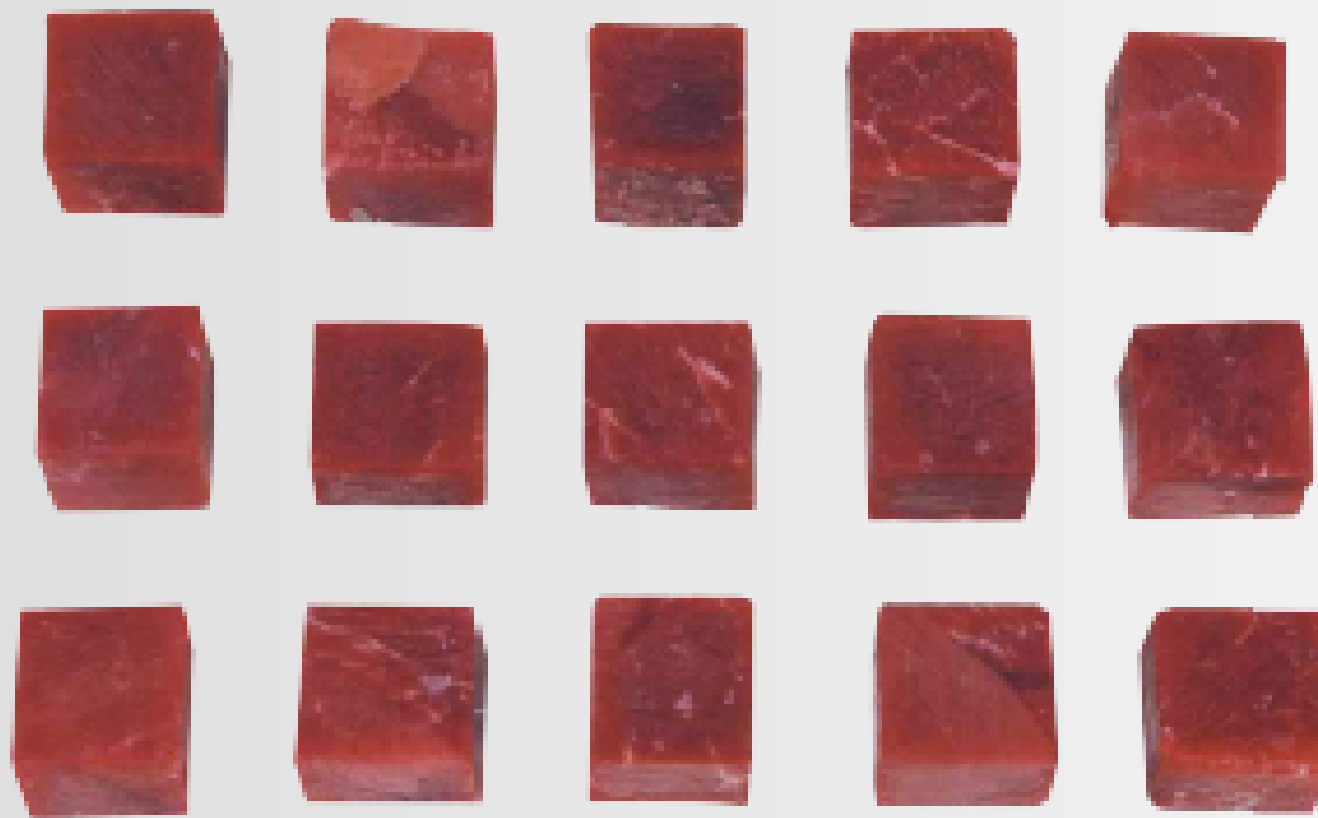


Carne em Cubos Vermelha



Carne en Cubos Roja

FRESH RED BEEF CUBES



FRESH RED BEEF CUBES

PROPORTIONAL CUTS

Product Name - Multilanguage



去脂无筋顶级西冷心肉



Boneless Top Sirloin Center, Trimmed



脂肪・スジなしトッブサーロイン芯肉



Miolo de Alcatra sem Gordura e sem Rolha



Centro de Lomo Alto sin Grasa y sin Nuez

BONELESS TOP SIRLOIN CENTER TRIMMED



BONELESS TOP SIRLOIN CENTER TRIMMEED

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL CUTS

Product Name - Multilanguage



顶级西冷心肉



Top Sirloin Centre



トップサーロイン芯肉



Miolo de Alcatra



Centro de Lomo Alto

TOP SIRLOIN CENTER



TOP SIRLOIN CENTER

PROPORTIONAL CUTS

Product Name - Multilanguage



去脂嫩臀肉



Bottom Round



脂肪なしボトムラウンド (コクサン)



Coxão Mole sem Capa



Cadera Suave sin Capa

BOTTOM ROUND



BOTTOM ROUND

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL

CUTS

BABY TOPS

Product Name - Multilanguage



小顶级西冷肉块



Baby Tops



小型トップサーロイ
ン



Baby Tops



Baby Tops



BABY TOPS

PROPORTIONAL

CUTS

EYE OF ROUND

Product Name - Multilanguage



牛后腿心肉



Eye of Round



アイオブラウンド
(牛もも芯)



Miolo de Alcatra sem
Gordura e sem Rolha



Ojo de Bife



EYE OF
ROUND

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL CUTS

Product Name - Multilanguage



鲜红牛肉丁



Fresh Red Beef Cubes



赤身牛肉角切り



Carne em Cubos Vermelha



Carne en Cubos Roja

FRESH RED BEEF CUBES



FRESH RED BEEF CUBES

PROPORTIONAL CUTS

Product Name - Multilanguage



去脂无筋顶级西冷心肉



Boneless Top Sirloin Center, Trimmed



脂肪・スジなしトッブサーロイン芯肉

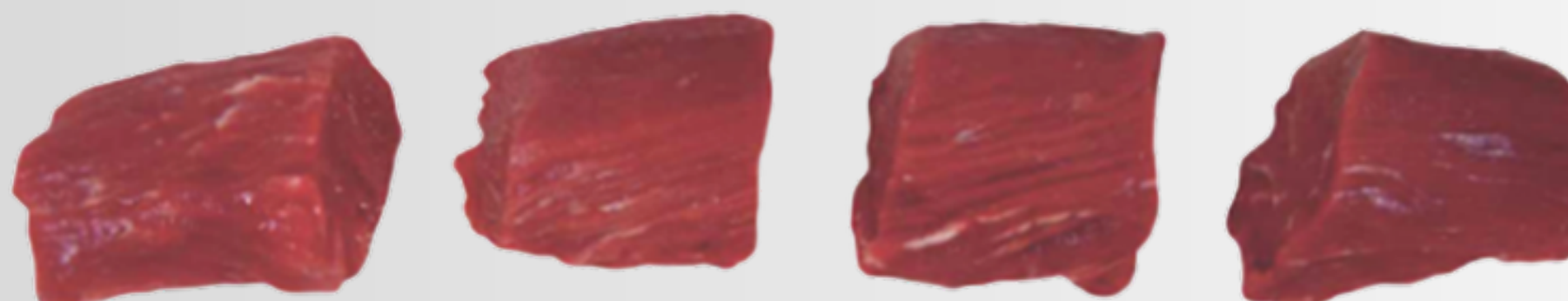


Miolo de Alcatra sem Gordura e sem Rolha



Centro de Lomo Alto sin Grasa y sin Nuez

BONELESS TOP SIRLOIN CENTER TRIMMED



BONELESS TOP SIRLOIN CENTER TRIMMEED

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL CUTS

Product Name - Multilanguage



西冷



Striploin



サーロイン



Contrafilé



Lomo Vetado

STRIP LOIN



STRIP LOIN

PROPORTIONAL CUTS

Product Name - Multilanguage



西冷尾肉



Striploin Tail



サーロイン端肉



Ponta do Contrafilé



Punta de Lomo Vetado

STRIP LOIN TAIL



STRIP LOIN
TAIL

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL CUTS

Product Name - Multilanguage



鲜红西冷肉



Fresh Red Striploin



赤身サーロイン



Contrafilé Vermelho



Lomo Vetado Rojo

FRESH RED STRIPLON



FRESH RED STRIPLON

PROPORTIONAL CUTS

Product Name - Multilanguage



连肉嫩腰肉



Attached Tenderloin



連結ヒレ肉



Filé Colado



Filete Unido

ATTACHED TENDERLOIN



ATTACHED TENDERLOIN

VCR COMERCIO & CONSTRUCCIONES S.L

PROPORTIONAL CUTS

Product Name - Multilanguage



牛肉斯特罗加诺夫



Beef Stroganoff



ビーフストロガノフ



Estrogonofe de Carne Bovina



Estofado Ruso de Carne

BEEF STROGANOFF



BEEF STROGANOFF

PROPORTIONAL CUTS

Product Name - Multilanguage



牛肉串



Beef Skewers



ビーフ串焼き



Espetinho de Carne



Brochetas de Carne

BEEF SKEWERS



BEEF SKEWERS

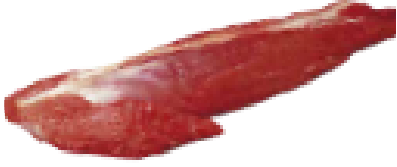


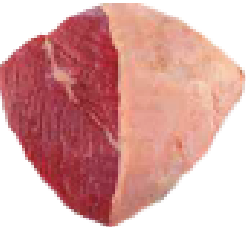

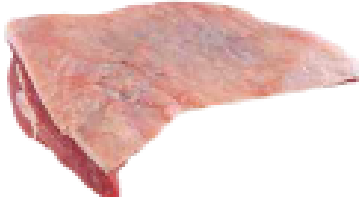



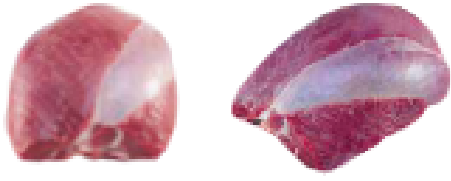


Products Specifications & Packaging



The following section outlines average weights per cut and the packaging options available for international distribution.




VCR COMERCIO & CONSTRUCCIONES S.L

AVERAGE WEIGHT PER CUT

CODE	BASE ON A 50 KG- 70 KG HINDQUARTER	MEAT YIELD %	Minimum Weight KG	Maximum Weight KG	Average Weight KG	
B1111		TENDERLOIN	3.5%	1.75	2.45	2.10
B1112		STRIP LOIN ON CHAIN	9.0%	4.50	6.30	5.40
B1113		RIB EYE FAT ON	3.2%	1.60	2.25	1.92
B1121.1		RUMP HEART	6.2%	3.00	4.20	3.60
B1122		RUMP CAP	2.3%	1.15	1.61	1.38
B1123		RUMP TAIL ON FAT	2.2%	1.10	1.54	1.32
B1124		INSIDE ROUND	13.5%	6.75	9.45	8.10
B1125.2		OUTSIDE FLAT	8.4%	4.20	5.88	5.04
B1126		EYE ROUND FAT	3.8%	1.90	2.66	2.28
B1127		KNUCKLE	8.0%	4.0	5.60	4.80
B1128		LEG OF BEEF	2.8%	1.40	1.96	1.68
B1129		SHANK	3.0%	1.50	2.10	1.80

VCR COMERCIO & CONSTRUCCIONES S.L

AVERAGE WEIGHT PER CUT

CODE	BASE ON A 50 KG- 70 KG HINDQUARTER	MEAT YIELD %	Minimum Weight KG	Maximum Weight KG	Average KG	
B2110		SHOULDER CLOD	13.39%	5.36	7.36	6.36
B2111		OYSTER BLADE	4.05%	1.62	2.23	1.93
B2112		CHUCK TENDER	2.73%	1.10	1.50	1.30
B2113		SHOULDER COVER	9.50%	3.80	5.23	4.52
B2120		SHIN	6.03%	2.41	3.32	2.87
B2210		NECK OF FAT	10.91%	4.36	6.00	5.18
B2211		CHUCK	12.50%	5.00	6.88	5.94
B2212		BRISKET POINT END	7.40%	2.96	4.07	3.52
B2214		RIBS ROAST	8.22%	3.29	4.52	3.91

VCR COMERCIO & CONSTRUCCIONES S.L

TYPES OF PACKAGING

The Brazilian beef products language includes packing symbols on labeling and denote different methods of packing of meat products. To define your packing requirements the symbol identify those methods



IWP - INDIVIDUAL WRAPPED

Indicates that the product is individually wrapped in an appropriate material (sheet or bag) Intended use: maintain separation of the product



LP - LAYER PACKED

Indicates that the product is packed into a carton containing two or more layer of meat with each layer separated by an approved material. Intended use: maintain separation of frozen product



VAC - VACUUM PACKED

Indicates that the product has been packed in a special formulated bag- vacuum packed and sealed. When the symbol for vacuum pack appears after the packing symbol, this indicates that the product it is vacuum packed eg IW/ VAC - LP/VAC-MW/ VAC- TP/VAC intended use : extend shelf life up to 12 weeks in controlled conditions



TP- TRAY PACKED

Indicates that one or more portions of the meat packed in an open counter and covered with film . Intended use: Short Shelf Life for chilled product (ideal for retail display)



MWP- MULTI- WRAPPED

Indicates that the product has been packed in a single bag or covering and contains two or more cuts. Intended use: Cost effective when packing a small quantity of product



MAP- MODIFIED ATMOSPHERIC PACKING

Modified Atmospheric Packing is another packing technique: Instead of pulling a vacuum , packs are flushed with a mixture of gases. As with vacuum pack the film has to be impermeable to gases to retain the modified gas atmospheric around meat. Intended use: Extended retail shelf life. (Retail Display)

CUSTOMER SERVICE



CONTACT US

AGENT NAME

POSITION



 **WhatsApp**

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