

**BEEF
CUTS
CATALOG**

肉类产品目录

كتالوج قطع اللحم البقري

**CATÁLOGO
DE CORTES
BOVINOS**



SulBeef is synonymous of quality and tradition in meat exports. Our cuts are prepared under strict international standards, meeting the requirements of the most demanding markets around the world. With SulBeef, excellence is always present on the table of global consumers.

SulBeef exports its products to over 50 countries around the world, bringing the quality of its meats to different continents. We cater to a wide range of countries in South America, North America, Asia, Africa, and Europe, ensuring that our products comply with the strictest international protocols and legal requirements of each nation.



PLANTS QUALIFIED TO EXPORT MEAT FROM BRAZIL



FRIGOSUL (HEADQUARTERS)
Rod. BR 158 - Km 152, s/n° - Z. Rural
Aparecida do Taboado-MS
Phone: +55 (67) 3565-9000



FRIGOSUL (BRANCH I)
R. dos Papagaios s/n° - Jd. dos Pássaros
Várzea Grande - MT
Phone: +55 (65) 3625-5276



FRIGOSUL (BRANCH II)
Est. Ap.D' Oeste a Marinópolis, s/n° - Z. Rural
Aparecida D'Oeste, SP
Phone: +55 (17) 3635-8080



FRIGOSUL (BRANCH III)
Rua Benjamim Constant, 101 - Centro
Vila Maria, RS
Phone: +55 (54) 3359-2600



Quality and Sustainability

We use several controls to ensure the quality and safety of the food we produce, among them we highlight:



GMP

Good Manufacturing Practices

HACCP

Hazard Analysis and
Critical Control Points

PPHO

Standard Operating
Hygiene Procedure

SISBOV

Brazilian System of Identification and
Certification of Bovines and Bubalines

We have the Halal Certificate, which allows us to serve Islamic countries within all requirements and needs.



Animal welfare

We follow all procedures of the Animal Welfare Program from shipment to handling in the slaughterhouse in order to ensure that the cattle are transported and handled in the best conditions. In this program, in addition to reducing animal and human stress, we aim to obtain a qualified and assured final product, minimizing possible damages that affect commercialization and possible losses in the value of the raw material.

Free from fear and anguish;

Free from pain, suffering and disease;

Free from hunger and thirst;

Free from discomfort;

Free to express their natural behavior.

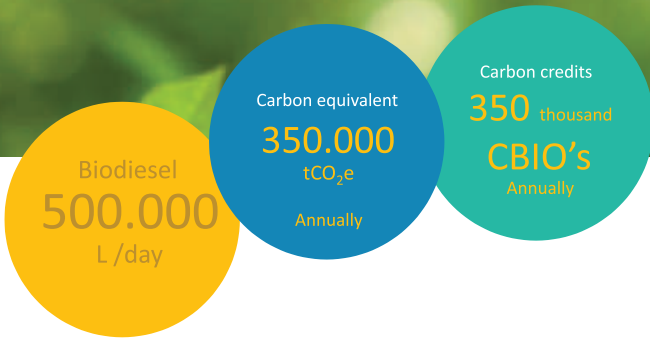


SUSTAINABILITY ACTIONS



Carbon credits

Generated per year 350.000 Cbios
Equivalent to 350.000 tons CO₂



Biogas production

2 million m³/year
Equivalent to 23.8 thousand
tons of CO₂ per year



Socio-environmental analysis in partnership with NicePlanet

**We guarantee social
and environmental
compliance at:**

Settable platform in
accordance with signed
protocols, ensuring efficiency
and legitimacy in the
social-environmental analysis
and monitoring process of
direct suppliers.



BONELESS CUTS- HINDQUARTER /CORTES SEM OSSO - QUARTO TRASEIRO

Striploin	
Contrafilé.....	5
Cube Roll	
Filé de Costela	6
Cap of Cube Roll	
Capa de Filé	7
Rib Finger	
Bananinha	8
Tenderloin chain off	
Filé Mignon sem cordão	9
Tenderloin chain on	
Filé Mignon com cordão	10
Rump Full	
Alcatra Completa	11
Rump	
Alcatra com maminha	12
Heart of Rump 90L	
Coração da Alcatra 90VL	13
Heart of Rump 97VL	
Coração da Alcatra 97VL	14
Rump Tail	
Maminha da Alcatra	15
F flank Steak	
Bife do Vazio	16
Thin Flank	
Fralda	17
Eye Round 90VL	
Lagarto 90VL	18
Eye Round 97VL	
Lagarto 97VL	19
Knuckle	
Patinho	20
Topside cap on	
Coxão Mole (com capa)	21
Topside cap on 97VL	
Coxão Mole (com capa 97VL)	22
Topside cap off	
Coxão Mole (sem capa)	23
Cap of Toside	
Capa do Coxão Mole	24
Flat 90VL	
Coxão Duro 90VL	25
Flat 97VL	
Coxão Duro 97VL	26
Shank	
Músculo Duro	27
Hell Muscle	
Músculo Mole	28
Flank	
Costela do Traseiro	29

BONELESS CUTS -FOREQUARTER / CORTES SEM OSSO- QUARTO DIANTEIRO

Chuck with Neck	
Acém com Pescoço	31
Chuck	
Acém com costelinha	32
Chuck Roll	
Acém (miolo)	33
Chuck Ribs	
Costela do Dianteiro	34
Neck	
Pescoço	35
Hump	
Cupim	36
Shoulder	
Paleta	37
Bolar Blade	
Coração da Paleta	38
Cap of Shoulder	
Capa da Paleta	39
Oyster Blade	
Raquete	40
Chuck Tender	
Peixinho	41
Shin	
Músculo do Dianteiro	42
Brisket	
Peito	43
Brisket 97VL	
Peito 97VL	44
Brisket Fat	
Gordura do Peito (interna)	45
Brisket Fat	
Gordura do Peito (externa)	46

BONELESS CUTS - PRODUCTS COLLECTIVELY PACKAGED
CORTES SEM OSSO - PRODUTOS EMBALADOS COLETIVAMENTE

Robbed Hindquarter	
Traseiro Roubado (Bloco)	48
Robbed Forequarter	
Dianteiro Roubado (Bloco)	49
Trimmings / Beef Pieces 80VL	
Recortes 80VL	60

BONE IN CUTS /CORTES COM OSSO

Short Ribs	
Costela do Traseiro (Janela)	52

BOVINE OFFALS / MIÚDOS BOVINOS

Aorta	
Aorta	54
Omasum	
Omaso	55
Honeycomb	
Reticulo	56
Tripe	
Rúmen (bucho)	57
Tongue	
Lingua	58
Kidney	
Rins	59
Liver	
Fígado	60
Heart	
Coração	61
Tail	
Rabo	62
Cheek Meat	
Carne Industrial (Carne de Bochecha)	63
Head Meat	
Carne Industrial (Carne de Cabeça)	64
Neck Meat	
Carne Industrial (Sangria)	65

HINDQUARTER CUTS





STRIPLOIN

CONTRAFILÉ

Striploin chain on (UK TRIM)
Standard Weight: 4,0 kg UP

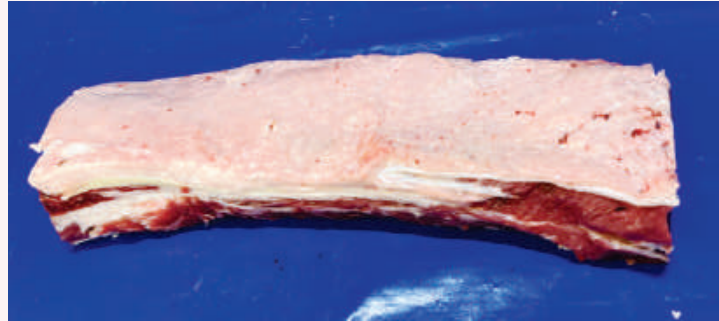
Bife Angosto

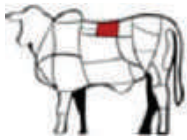
فیب زور

冷冻去骨牛西冷



Contrafilé com cordão e com aba
Peso Padrão: acima de 4,0 kg





CUBE ROLL

FILÉ DE COSTELA

Cube Roll cap off lip off
Standard Weight: 1,5 kg UP

Bife Ancho

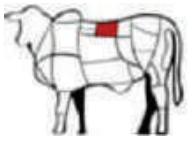
توكرتنا

冷冻去骨牛眼肉，去侧唇



Filé de Costela sem capa e sem aba
Peso Padrão: acima de 1,5 kg



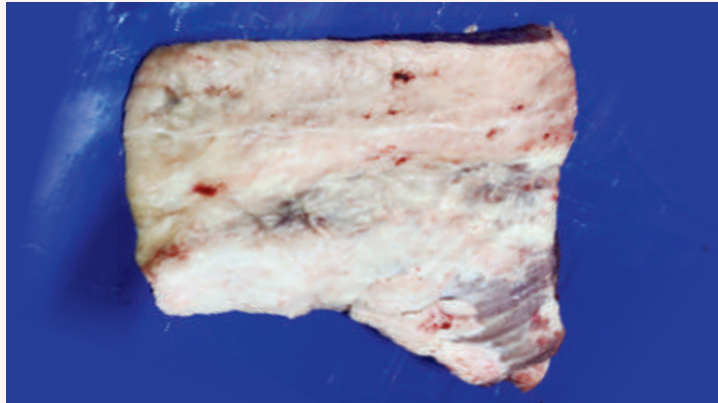


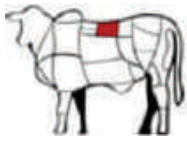
CAP OF CUBE ROLL

Tapa de Bife Ancho



CAPA DE FILÉ





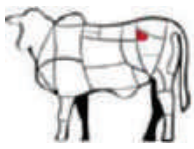
RIB FINGER

BANANINHA

Recorte de Bife Angosto

冷冻去骨牛肋条





TENDERLOIN CHAIN OFF

FILE MIGNON SEM CORDÃO

Standard Weight:
2/3 lb;
3/4 lb;
4/5 lb;
5 lb UP.

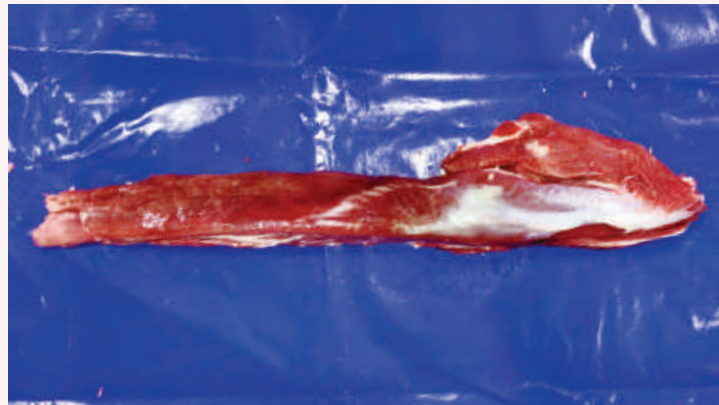
Solomillo sin cordon

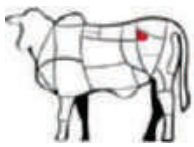
ةلبيفالا قرع

冷冻去骨牛柳·去侧边



Classificação de peso das peças:
de 0,907 a 1,361 kg;
de 1,362 a 1,814 kg;
de 1,815 a 2,268 kg;
acima de 2,269 kg.





TENDERLOIN CHAIN ON

FILÉ MIGNON COM CORDÃO

Solomillo con cordon

قولي فلا قرع

冷冻去骨牛柳·去侧边



Standard Weight:

2/3 lb;

3/4 lb;

4/5 lb;

5 lb UP.

Classificação de peso das peças:

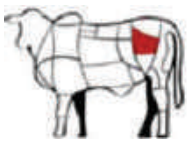
de 0,907 a 1,361 kg;

de 1,362 a 1,814 kg;

de 1,815 a 2,268 kg;

acima de 2,269 kg.

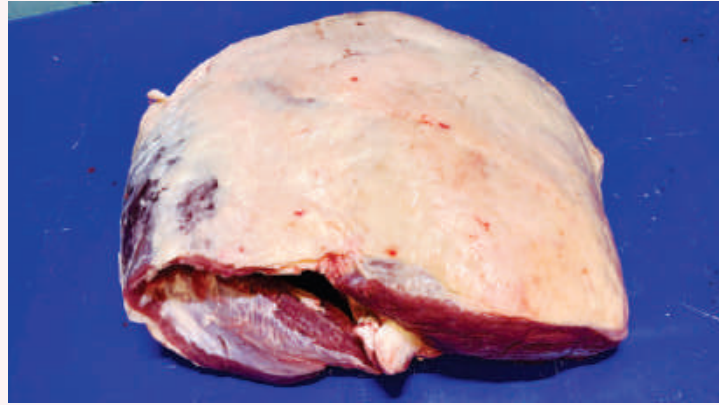


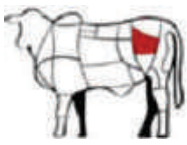


RUMP FULL

ALCATRA COMPLETA

Cuadril con tapa y colita
臀腰肉心

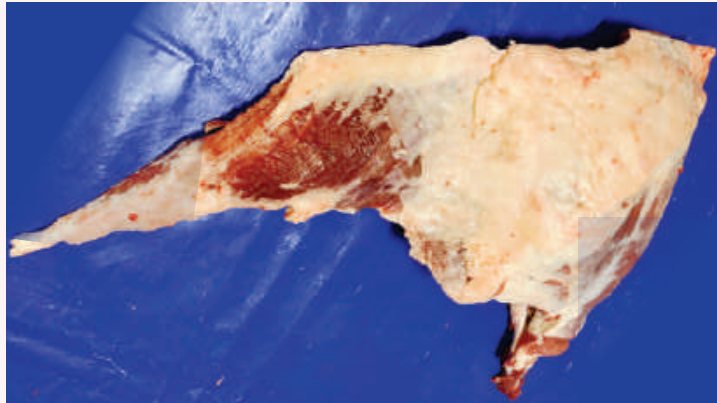


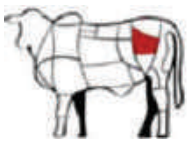


RUMP

ALCATRA COM MAMINHA

Cuadril con colita
臀腰肉心





HEART OF RUMP 90VL

CORAÇÃO DA ALCATRA 90VL

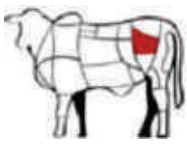
Cuadril
臀腰肉心



Heart of Rump cork on.

Coração da alcatra com rolha.





HEART OF RUMP 97VL

CORAÇÃO DA ALCATRA 97VL

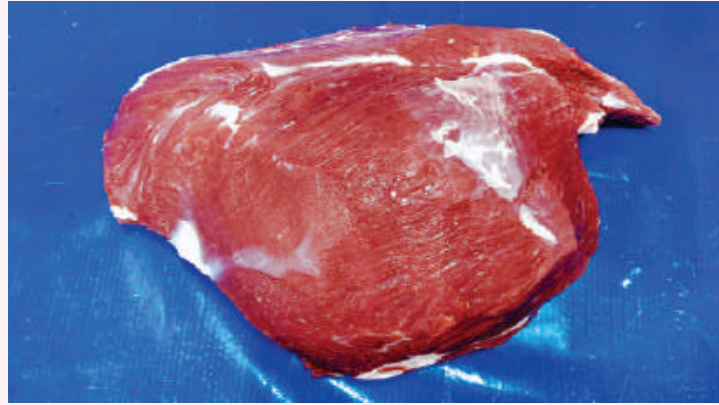
Cuadril sin grasa

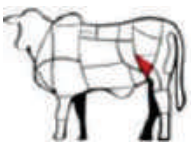
臀腰肉心



Heart of Rump cork off.

Coração da alcatra sem rolha.



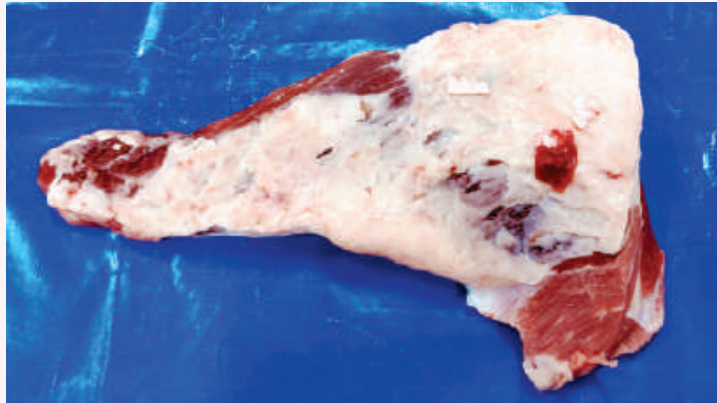


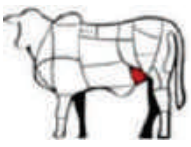
RUMP TAIL

MAMINHA DA ALCATRA

Colita de Cuadril

臀尾



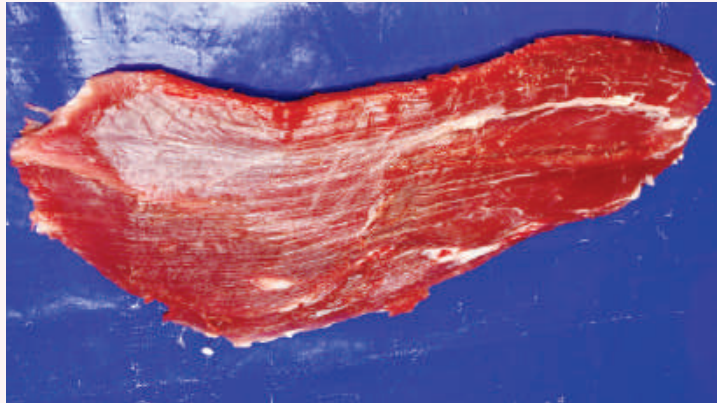
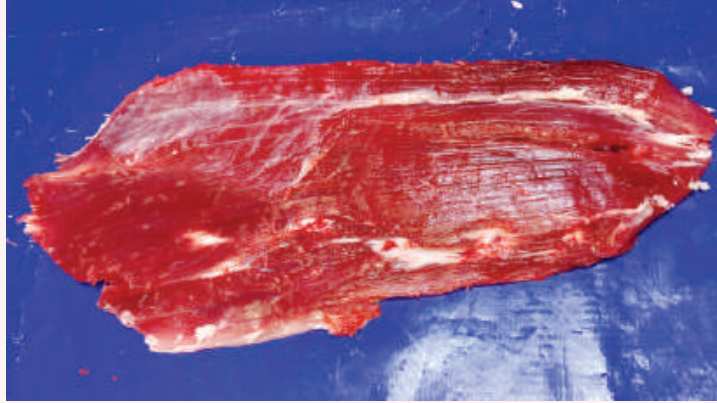


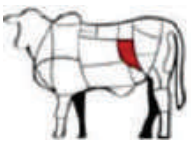
FLANK STEAK

冷冻去骨 牛腩排



BIFE DO VAZIO





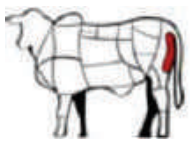
THIN FLANK

冷冻去骨 牛腹肉



FRALDA





EYE ROUND 90VL

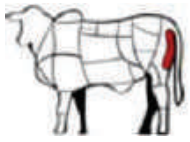
LAGARTO 90 VL

Peceto con Grasa

ةدخفلا قرع

冷冻去骨牛小黄瓜条





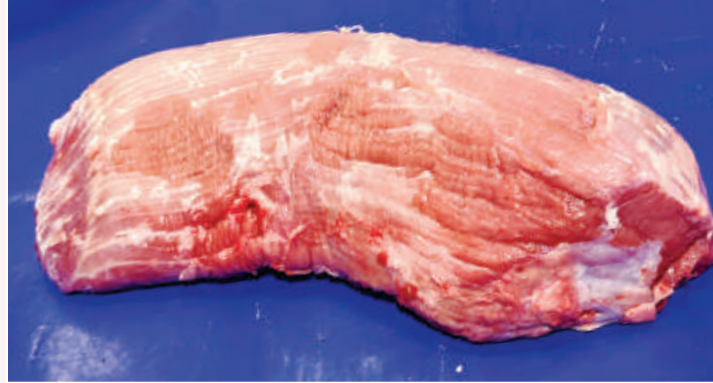
EYE ROUND 97VL

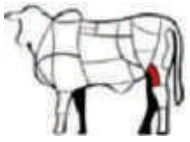
LAGARTO 97 VL

Peceto sin Grasa

ةدخفلا قرع

冷冻去骨牛小黄瓜条，去脂





KNUCKLE

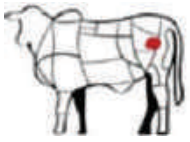
PATINHO

Bola de Lomo

ةنامس

冷冻去骨牛霖





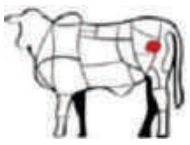
TOPSIDE CAP ON
COXÃO MOLE (COM CAPA)

Nalga de Adentro

ةدخفلا شو

冷冻去骨牛砧扒





TOPSIDE CAP ON 97VL

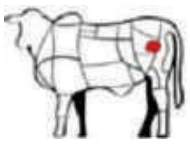
Nalga de Adentro sin grasa

ةدخفلا شو



COXÃO MOLE (COM CAPA 97VL) 冷冻去骨牛砧扒





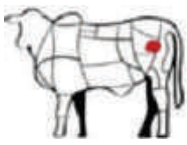
TOPSIDE CAP OFF
COXÃO MOLE (SEM CAPA)

Nalga de Adentro

ةدخفلا شو

冷冻去骨牛砧扒



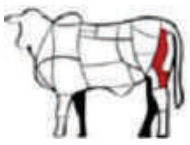


CAP OF TOPSIDE

CAPA DO COXÃO MOLE

冷冻去骨牛臀肉盖





FLAT 90VL

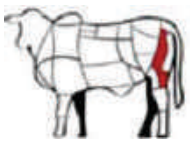
COXÃO DURO 90 VL

Nalga de Afuera

ذدخفلا رهظ

冷冻去骨牛大黄瓜条





FLAT 97VL

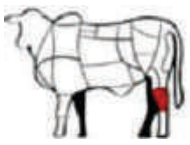
COXÃO DURO 97 VL

Nalga de Afuera

ةدخفلا رهظ

冷冻去骨牛大黄瓜条，去脂，去边





SHANK

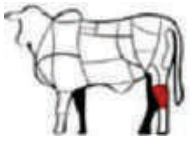
MÚSCULO DURO

Garrón Trasero

يفلخلا ةزوملا

冷冻去骨牛后腱





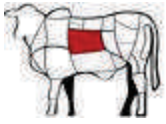
HELL MUSCLE
MÚSCULO MOLE

Garrón de Nalga

ةخرفلاأ

牛龟腱





FLANK

COSTELA DO TRASEIRO

Costilla

نطبلا محل (كنائف)

冷冻去骨牛腩

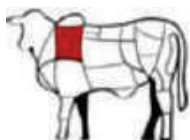


FOREQUARTER
FOREQUARTER
FOREQUARTER
FOREQUARTER

CUTS



SulBeef



CHUCK WITH NECK

ACÉM COM PESCOÇO

Aguja

نَس

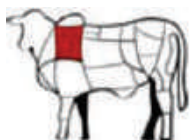
牛上脑

SulBeef

Chuck with neck and ribs is packed rolled up with the intercostals on display.

Acém com pescoço e costelinha é embalado enrolado e com as intercostais à mostra.





CHUCK

ACÉM COM COSTELINHA

Aguja

نس

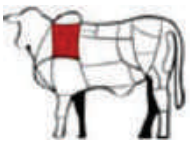
牛上脑



The Chuck is packed rolled up with the intercostals on display.

O acém é embalado enrolado e com os intercostais à mostra.





CHUCK ROLL

ACÉM (MIOLO)

Chuck cut on 5th rib and separated from the ribs.

Aguja

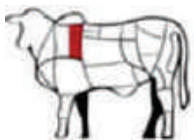
نس

冷冻去骨牛上脑心



Acém cortado na 5ª costela e separado da costelinha.





CHUCK RIBS

COSTELA DO DIANTEIRO

Sobrecostilla

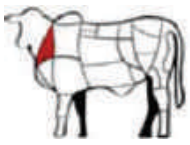
冷冻去骨牛肩部肋条



Package with intercostals on display.

Embalado com as intercostais à mostra.





NECK

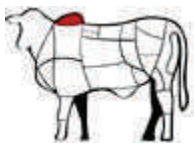
PESCOÇO

Cogote

قنبر

冷冻去骨牛颈肉



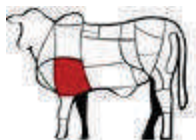


HUMP

CUPIM

Joroba
冷冻去骨 牛肩峰





SHOULDER

PALETA

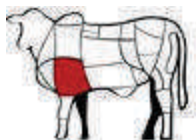
Carnanza de Paleta

فتاك

肩胛肉

SulBeef





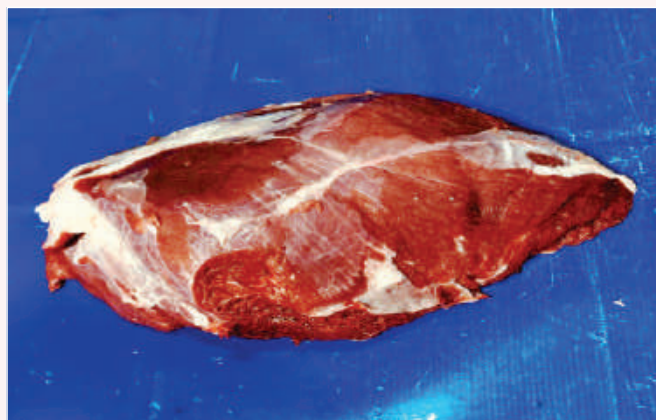
BOLAR BLADE

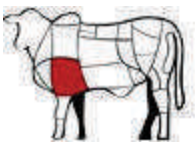
CORAÇÃO DA PALETA

Centro de Carnaza

فتكلا تحول بفلخ

冷冻去骨牛保乐肩





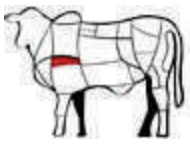
CAP OF SHOULDER

CAPA DA PALETA

Tapa de Paleta

冷冻去骨牛肩胛盖





OYSTER BLADE

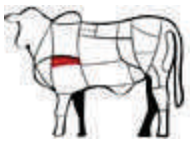
RAQUETE

Marucha

فتكلا ةحول نامأ

冷冻去骨牛板腱

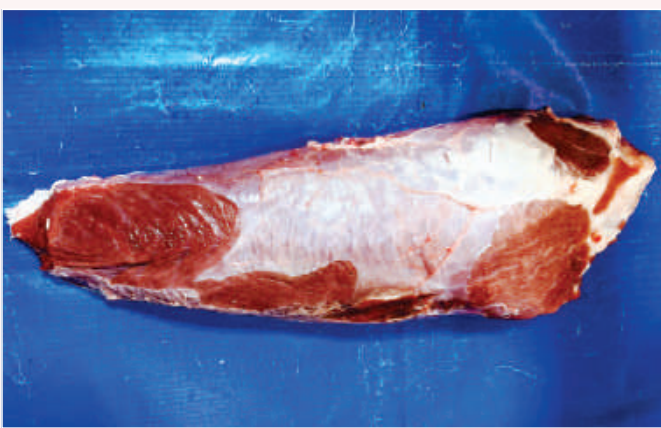


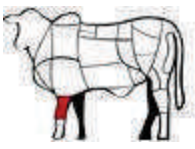


CHUCK TENDER

PEIXINHO

Chingolo
ناسلا (فتكلا قليف)
冷冻去骨牛辣椒条





SHIN

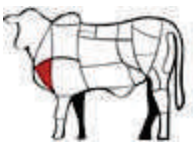
MÚSCULO DO DIANTEIRO

Garrón Delantero

مامالا قزوملا

冷冻去骨牛腩





BRISKET

PEITO

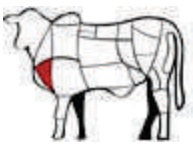
Pecho

ردصلا (تکسیرب)

冷冻去骨牛胸肉

SulBeef





BRISKET 97 VL

PEITO 97 VL

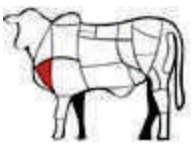
Pecho

ردصلا (تکسیرب)

冷冻去骨牛胸肉

SulBeef



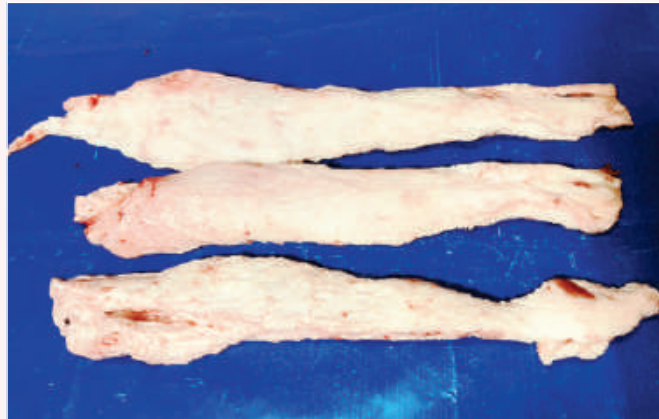
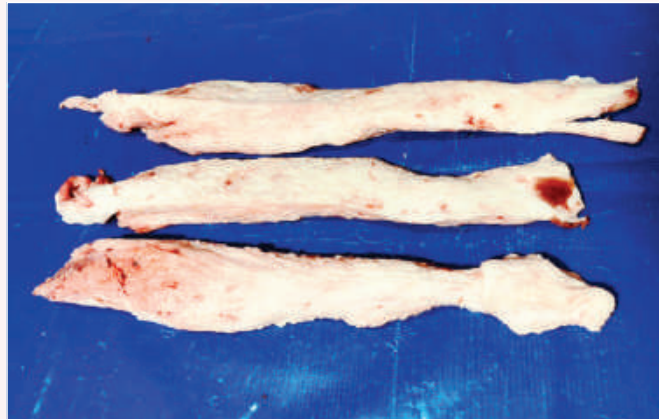


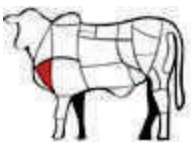
BRISKET FAT

冷冻 牛胸口脂肪



GORDURA DO PEITO (EXTERNA)



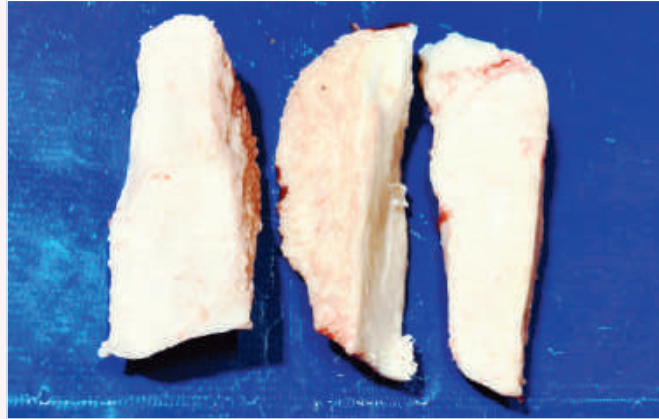
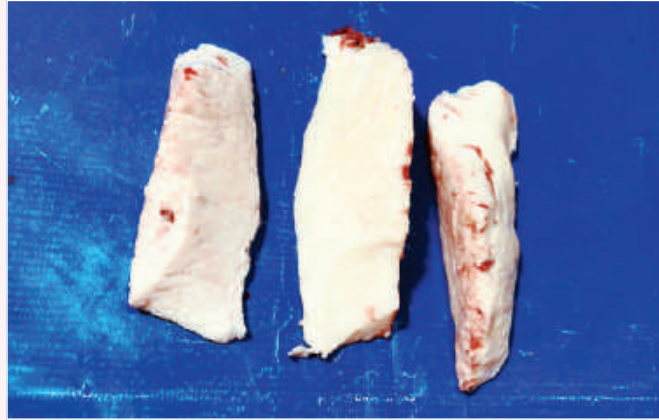


BRISKET FAT

冷冻 牛胸口脂肪



GORDURA DO PEITO (INTERNA)





CUTS COLLECTIVELY PACKAGED





ROBBED FOREQUARTER

فورسم بامالا محل
冷冻去骨牛抢掠牛前部位肉



DIANTEIRO ROUBADO (BLOCO)



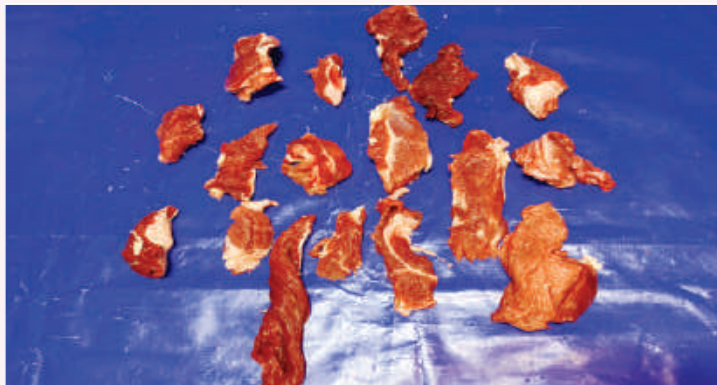
TRIMMINGS/BEEF PIECES 80VL

RECORTES 80VL

Recorte de Troceo

جنميرت

冷冻去骨牛肉块 80VL



BONE-IN CUTS

BONE-IN CUTS

BONE-IN CUTS





SHORT RIBS



COSTELA DO TRASEIRO (JANELA)



OFFALS
OFFALS
OFFALS
OFFALS



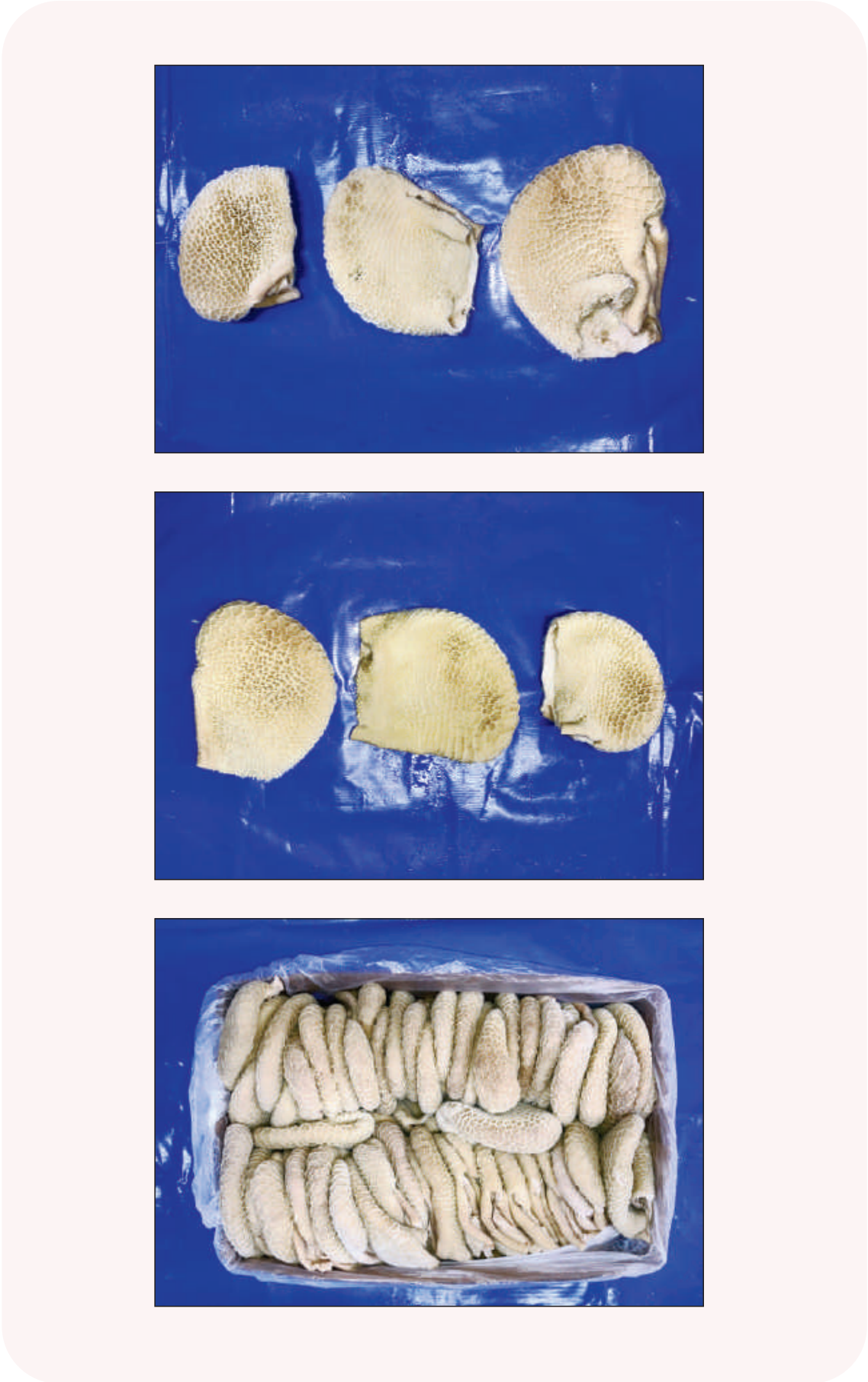
AORTA



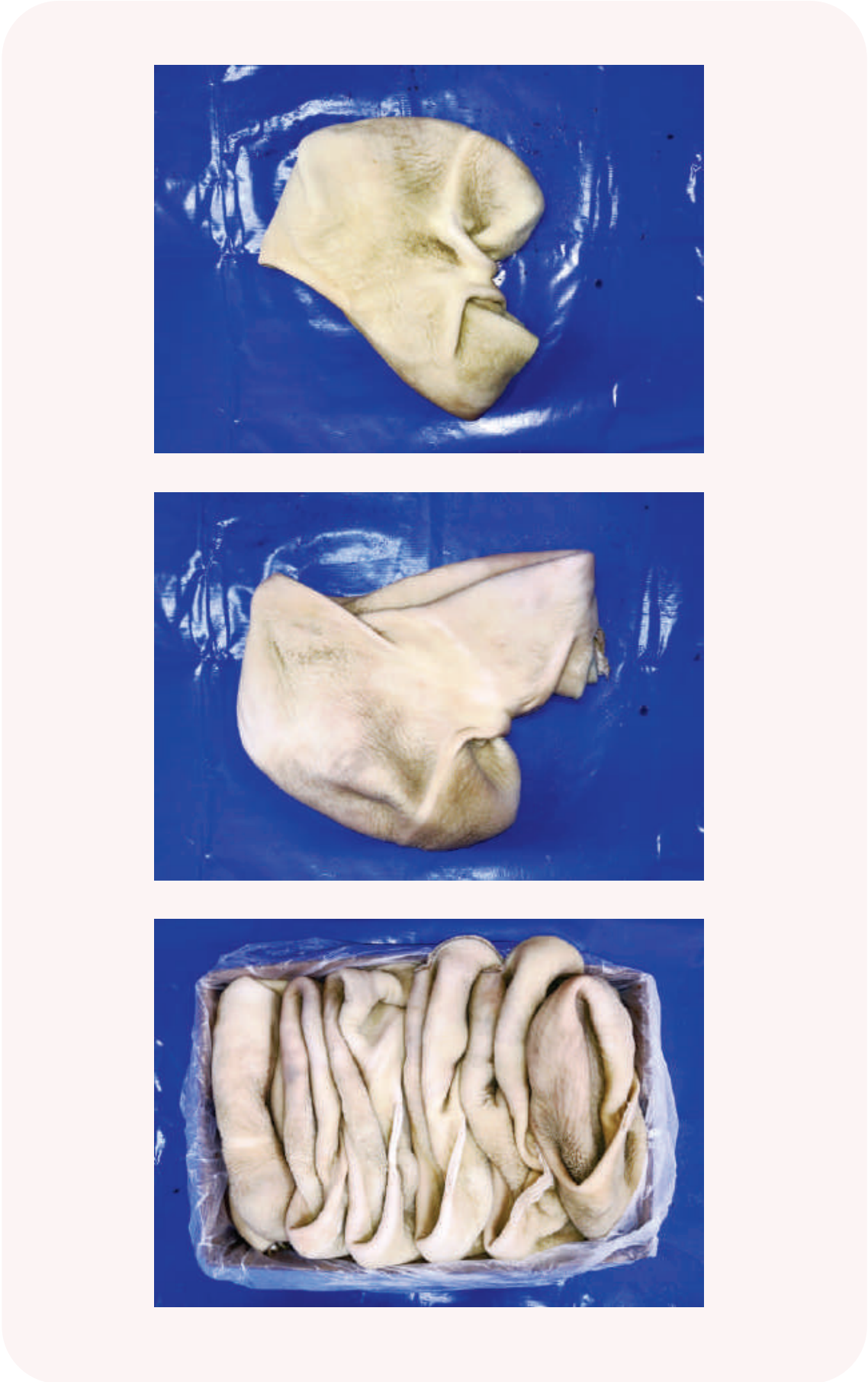
OMASO



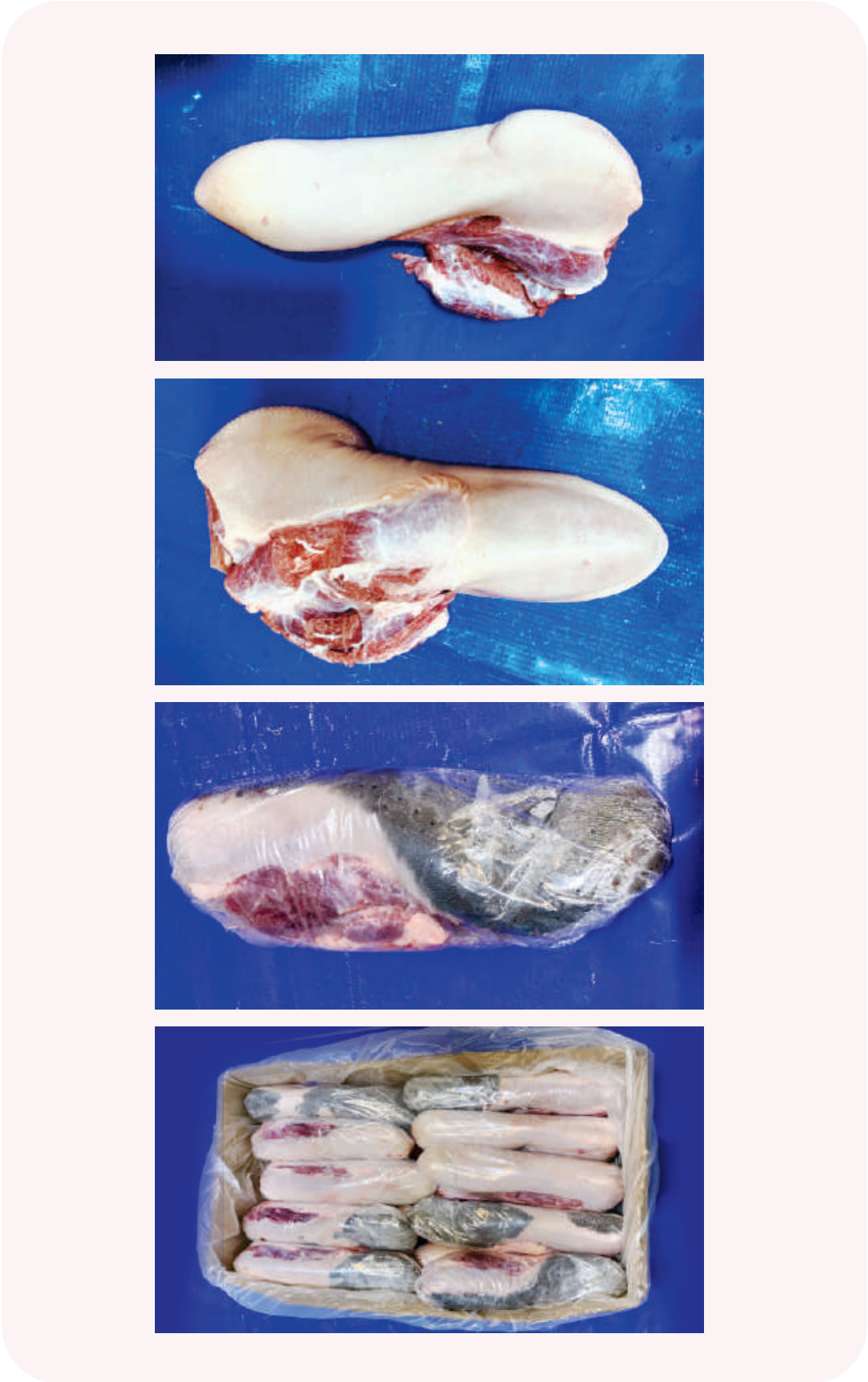
RETÍCULO



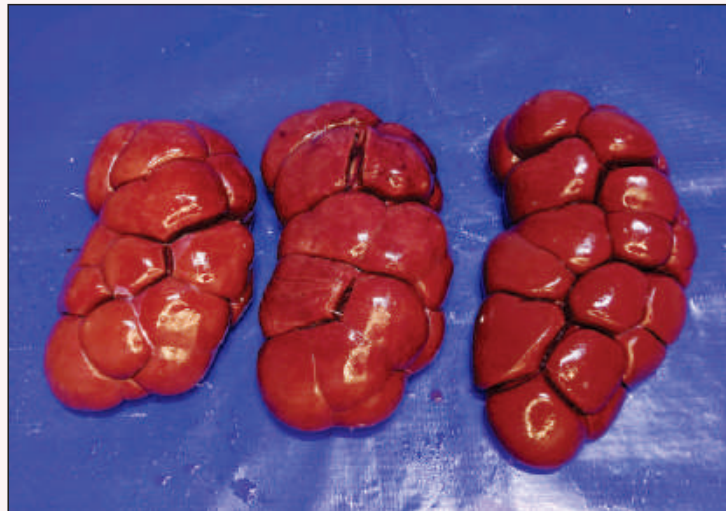
RÚMEN (NATURAL)

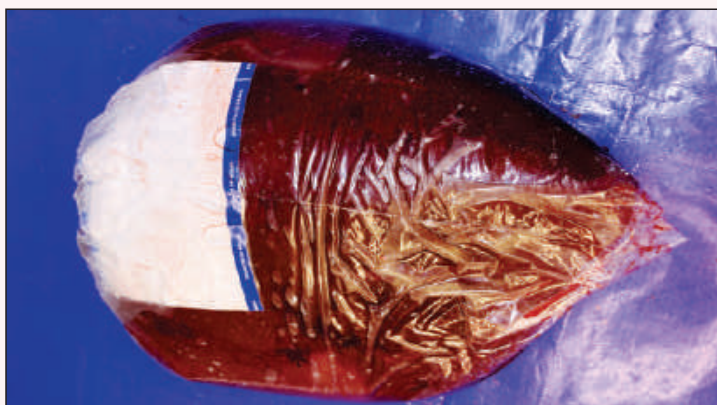
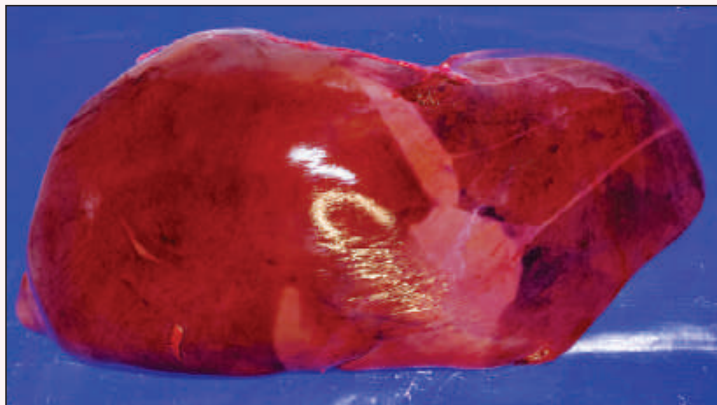


LINGUA

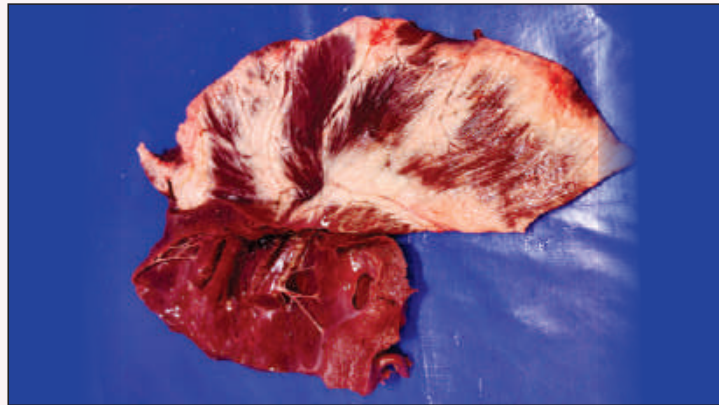
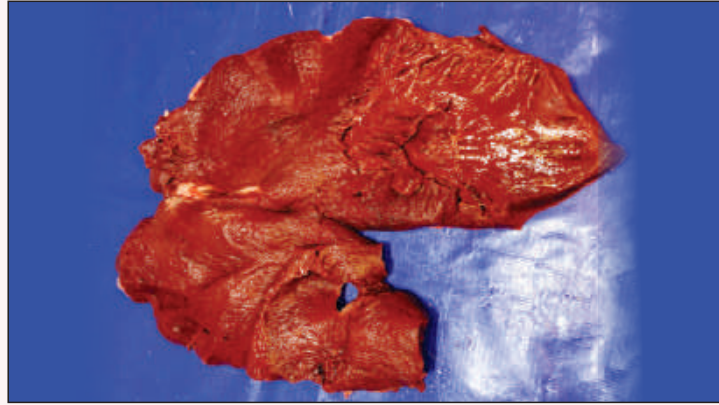


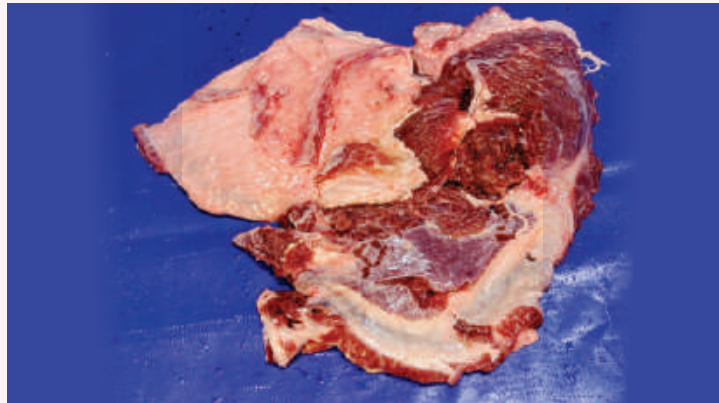
RIM



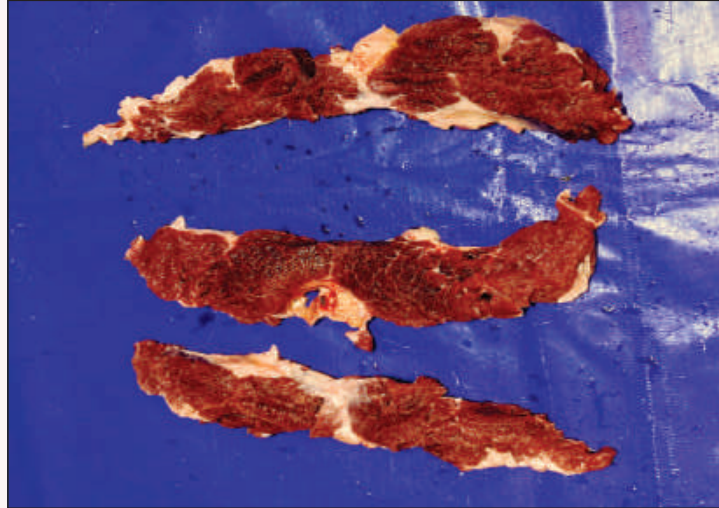




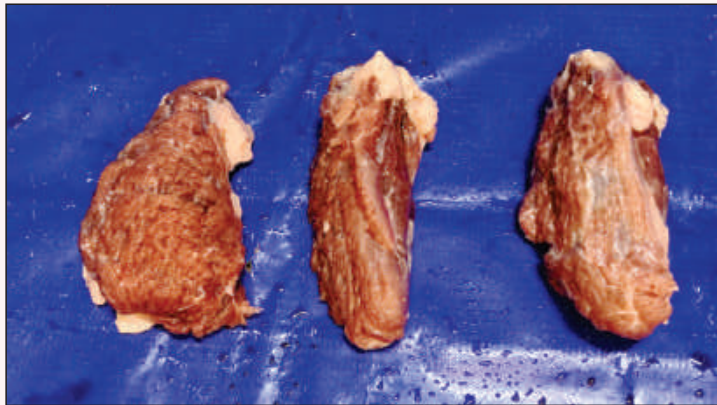




CARNE INDUSTRIAL (CARNE DE CABEÇA)



CARNE INDUSTRIAL (SANGRIA)





SINCE 1998, BRINGING THE BEST QUALITY MEATS TO YOUR TABLE!!



SulBeef

FRIGOSUL - Frigorífico Sul Ltda, commercially known as SULBEEF, is a family-owned company founded on 01/07/1998 and stands out as a renowned player in the internationally recognized beef production sector. As part of the FUGA SA group, FRIGOSUL preserves the values and tradition of its parent company. With a trajectory spanning nearly a century, we have been driving the growth and development of new businesses in the animal protein and sustainable derivatives food chain. Our diversified and vertically integrated company has expanded its scope to include segments such as meats, recycling of animal by-products, biofuel, and agribusiness. Serving both domestic and international markets, we have earned credibility through the establishment of solid and enduring strategic partnerships. As a result, we are committed to fostering sustainable growth while striving to enhance the quality of life for individuals.

