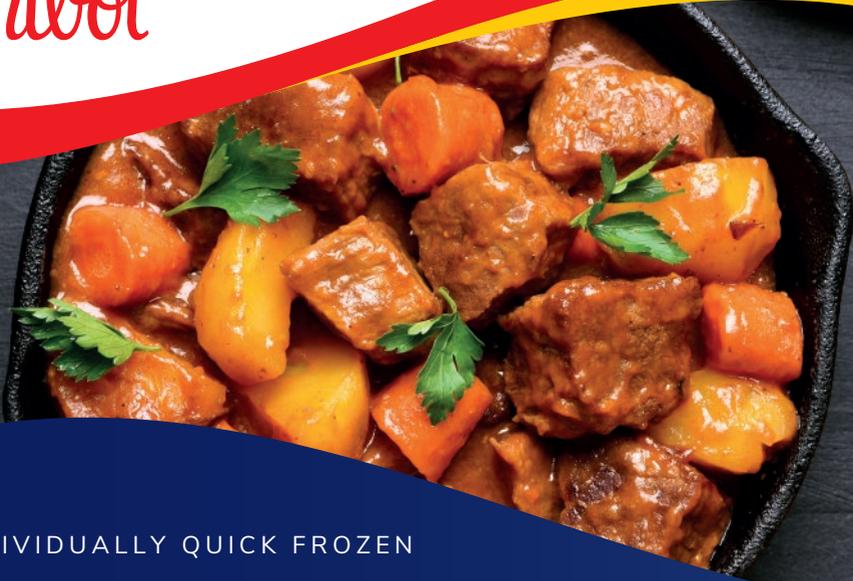


Friboi



INDIVIDUALLY QUICK FROZEN

IQF

Our factory is specialized in the production of portioned and frozen beef through IQF process - Individually Quick Frozen, that enables freezing the meat pieces individually, retaining the meats's original properties.



QUALITY

Our products are selected and packaged to strict hygiene and standard criteria.



MODERN TECHNOLOGY

Machines that start the process by laser scanning the meat and cutting it with precision.



STANDARDIZATION

Standardized products. Both the inner pack and box weights are fixed.

We source a **wide range of products**, all connected by our high standards of quality. We are able to adjust the size or thickness of our products. The percentage of fat in our minced beef is also adjustable.



OVERVIEW

 <p>Freezing technique that maintains juiciness, tenderness, preserving the flavor</p>	 <p>Easy-Open Packaging</p>	 <p>No losses! Use as much as you wish.</p>
	 <p>Cook from Frozen - Don't need to defrost</p>	 <p>Already sliced</p>



CHARACTERISTICS

OF THE PRODUCTS

Standardization of shape, texture, size and weight.

Less contamination risk with less handling.

Freezing technique that minimizes crystallization and maintains juiciness



ADVANTAGES

FOR RETAILERS, DISTRIBUTORS AND OTHER BUYERS

Yield optimization and total reduction of waste.

There is no need for trimming.

1 year of shelf life (as long as kept frozen).



BENEFITS

FOR CONSUMERS

Convenient packaging with food frozen at the peak of freshness.

Less waste: Consumer uses only what they need.

No hormones, preservatives or additives.