



Maturatta

Friboi



Select Beef

The beef is **SPECIALLY SELECTED FROM SUPERIOR CARCASSES WITH UNIFORM FAT COVERAGE.**

It undergoes a precise trimming process, avoiding the need for further handling and eliminating loss of performance by ensuring optimal yield and better profitability for your business.



Freezing technique

Freezing technique that maintains the product juiciness, preserving the flavor and tenderness of the beef at -18°C temperature.

We monitor and control the process at every step to guarantee the best product quality.



Natural Maturation

The maturation process takes/spans 15 days and is defined by the breaking of the meat fibers, naturally caused by a natural beef enzyme on a climate controlled environment (from 0°C to 4°C).

This process directly influences tenderness and juiciness, providing incomparable flavor and texture to the beef.



No Hormones

All our products are free of hormones, ensuring pure and high-quality livestock, in compliance with regulations.

Selected and aged beef

guarantee of tenderness and flavor.



**MORE
TENDERNESS,
JUICINESS AND FLAVOR**

