



Source Equals Quality

Under the name Charrua, Jan Zandbergen offers you Uruguayan High Quality Grain Fed Beef. Charrua gives you the unique combination of South American quality and the taste experience of grain fed beef.

Beef from South America is popular. Uruguay has a long tradition of meat production and exports and enforces strict animal health requirements. Uruguay is known worldwide for its high-quality, tasty beef. Not surprisingly, because cattle in Uruguay live in a true paradise.

The fertile soils, wide open green spaces, a multitude of rivers and streams and a temperate climate provide ideal conditions to guarantee animal welfare.

Only Hereford cattle are used to produce Charrua beef. During the final stage of at least 120 days the cattle are fed a specially balanced diet mainly composed of grain. This results in meat which is fine, lightly marbled and pure in taste. Charrua; a real must for lovers of South American beef!

www.charruabeef.com



Charrua is a trademark by Jan Zandbergen

Cuts

Jan Zandbergen World-Wide Quality in Meat not only offers you Charrua beef in standard cuts but also various parts of the forequarter. You can see our range of Uruguayan High Quality Grain Fed Beef below.



Bolar blade/Imc



Point end brisket



Flank steak



Picanha



Cube roll



Rump heart



Striploin chain off



Chuck Tender



Feather blade



Eye round



Flap Meat



Rump tail



Knuckle



Outside Flat



Tenderloin chain off



Chuck roll



Inside cap off



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