



PRODUCTO
CÁRNICO DE
EXPORTACIÓN



INVIMA
190DM

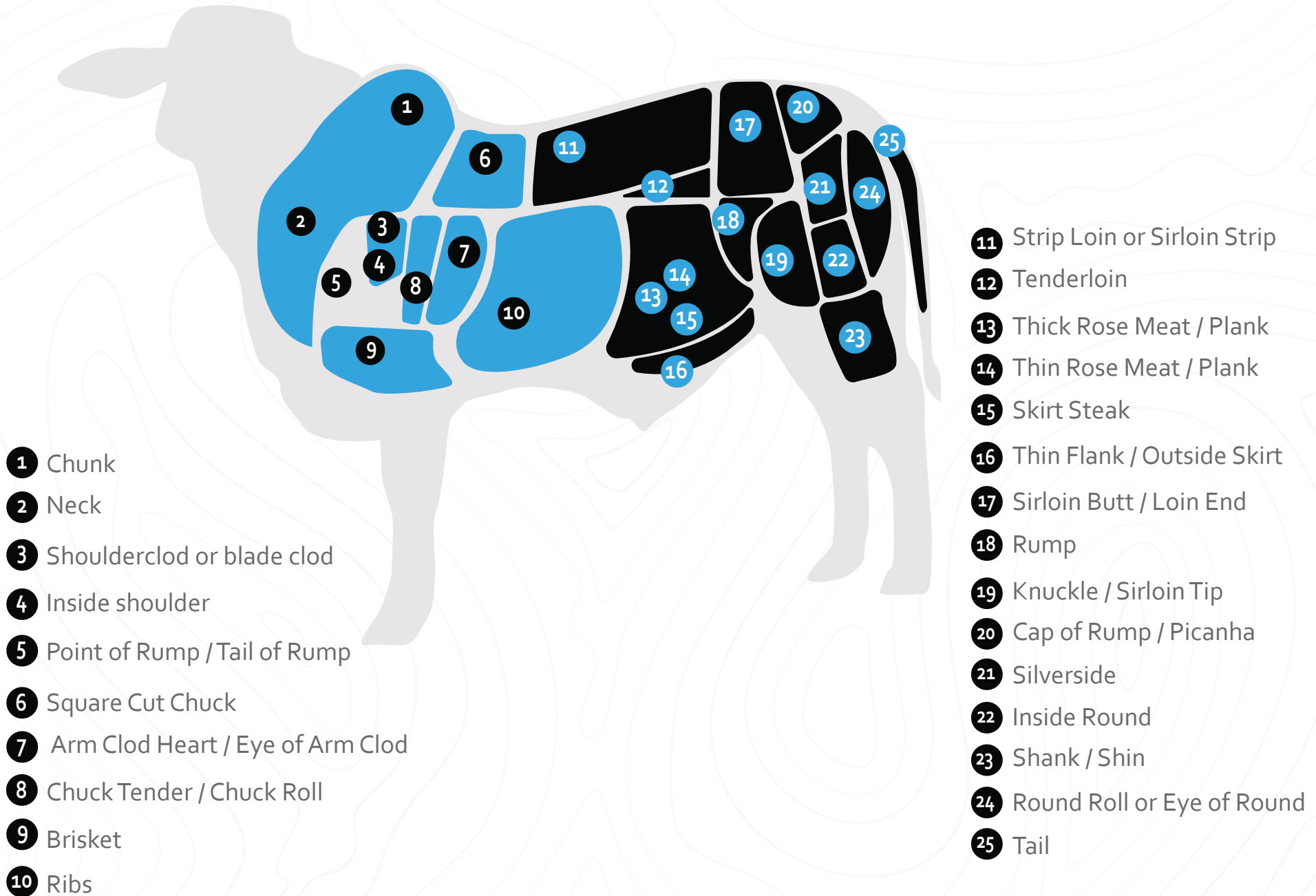


CIAM BEEF started its story in the eastern plains of Villavicencio, Colombia. We have lines of fine cuts, portioned meats, and processed meat products, bringing our products to national and international consumers.

We provide high-quality meat, taking care of every detail in the production process. We select and breed our own cattle, aged meat, vacuum-pack, bulk-pack, and thermoform our products in compliance with the regulations of the certified food industry. We are certified with 1500 INVIMA quality BPM, HACCP under decree 1500, which allows us to be an exporter.

Our plant OPERATIOS & SERVICES under the CIAM BEEF brand, we are committed to optimizing our processes to reach national and international market standards with the dedication and commitment of our entire team.

CUTS MAP







FOREQUARTER



COD: 222
CHUNK



COD: 224
NECK



COD: 230
SHOULDERCLOD OR BLADE CLOD



COD: 231
INSIDE SHOULDER





COD: 220

POINT OF RUMP / TAIL OF RUMP



COD: 205

SQUARE CUT CHUCK



COD: 229

ARM CLOD HEART / EYE OF ARM CLOD



COD: 232

CHUCK TENDER / CHUCK ROLL





COD: 223
BRISKET





HINDQUARTER CUTS



COD: 204
STRIP LOIN OR SIRLOIN STRIP



COD: 200
TENDERLOIN



COD: 226
THICK ROSE MEAT / PLANK



COD: 227
THIN ROSE MEAT / PLANK





COD: 225
SKIRT STEAK



COD: 247
THIN FLANK / OUTSIDE SKIRT



COD: 209
SIRLOIN BUTT / LOIN END



COD: 208
KNUCKLE / SIRLOIN TIP





COD: 202
CAP OF RUMP / PICANHA



COD: 210
SILVERSIDE



COD: 206
INSIDE ROUND



COD: 215
SHANK / SHIN





COD: 211

ROUND ROLL OR EYE OF ROUND







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