

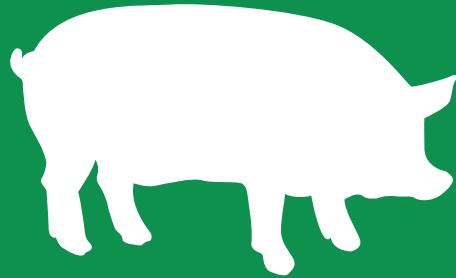


Andes
GLOBAL TRADING
QUALITY | INTEGRITY | TRUST



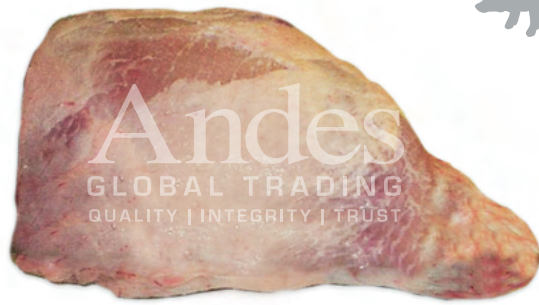
CATÁLOGO DE PRODUCTOS PRODUCT CATALOG





//////
CERDO / PORK
//////

CATÁLOGO DE PRODUCTOS / PRODUCT CATALOG



📈 Skinless Ham / Pernil sin piel



📈 Ham / Pernil con piel y hueso

Ham outside
Musculo externo

Ham inside
Musculo interno

Ham knuckle
Pulpa bola



📈 3 Piece Muscle Ham / Pierna Deshuesada
Musculos Separados



📈 Boneless skinless ham, roll out to the blue shank
on / Pernil deshuesado azul con codillo



📈 Boneless skinless ham, roll out to the blue shank
off / Pernil deshuesado azul sin codillo



📈 Belly / Tocino - tocineta



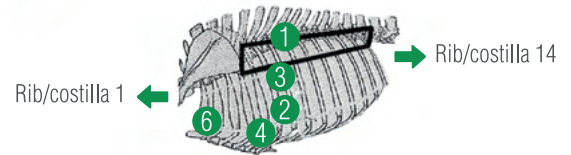
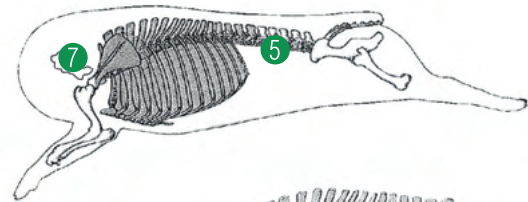
👉 Skinless belly / Tocino - tocineta sin piel



👉 Belly no.2 / Tocino - tocineta no.2

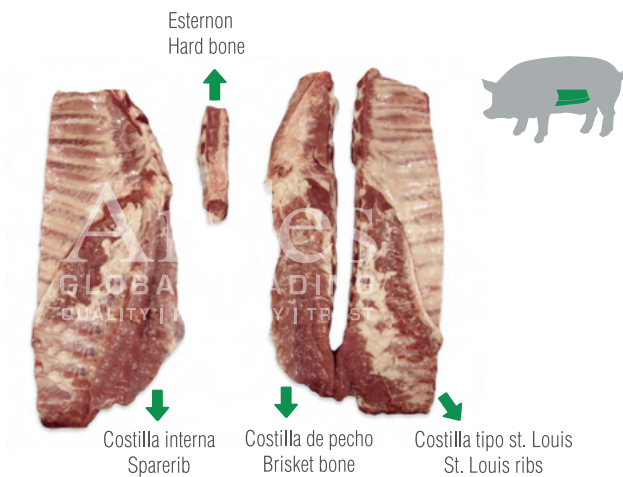


👉 Belly skin / Cuero de panza/tocino



👉 Pork rib structure

- | | |
|-------------------|-------------|
| 1. Back ribs | 5. Riblets |
| 2. Spareribs | 6. Sternon |
| 3. St. Louis ribs | 7. Neckbone |
| 4. Brisket bone | |



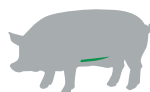
👉 Sparerib cuts / Cortes de la costilla entera



➤ Sparerib / Costilla entera



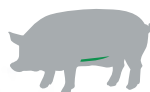
➤ St. Louis ribs / Costilla st. Louis



➤ Full cut brisket bone / Costilla de pecho - corbata



➤ Hardbone / Esternon



➤ Back ribs / Costilla de lomo tipo back rib



➤ Riblets / Costilla de lomo tipo riblets



➤ Bone in loin / Chuleta - lomo con hueso

➤ Bone in loin / Chuleta - lomo con hueso



➤ Bone in loin cc 11 ribs / Chuleta corte centro 11 costillas



➤ Bone in loin cc 8 ribs / Chuleta corte centro 8 costillas



➤ Boneless loin strap on / Lomo sin hueso con cadena



➤ Boneless loin strap off / Lomo sin hueso sin cadena



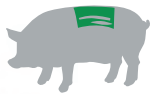
⤴ Tenderloin / Solomillo



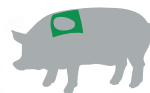
⤴ Bone in sirloin / Punta de chuleta corte trasero



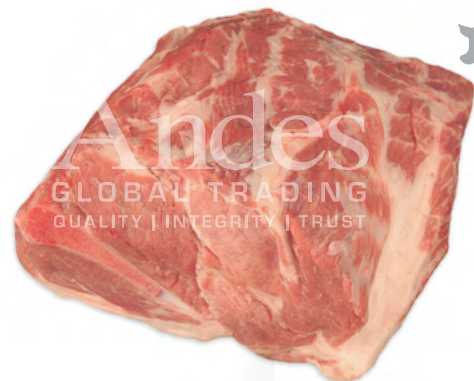
⤴ Bone in rib end / Punta de chuleta corte delantero



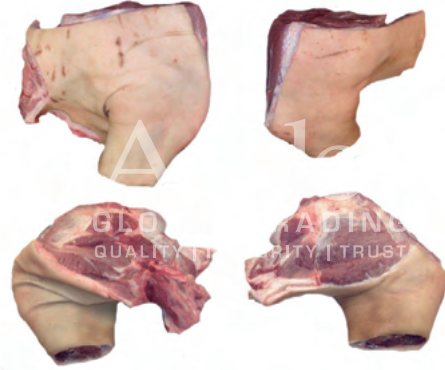
⤴ Boneless sirloin - ham end / Punta trasera de lomo sin hueso



⤴ Boneless boston butt / Cabeza de lomo sin hueso



⤴ Bone in boston butt / Cabeza de lomo con hueso



➤ Boneless cushion in picnic / Brazo entero deshuesado

➤ Picnic / Brazo con piel y hueso



➤ Boneless picnic cushion out 72% / Brazo sin bola 72%

➤ Cushion meat / Bola de brazo deshuesada



➤ Head / Cabeza con papada

➤ Cheek meat / Cachete



Salivary glands / Glandula



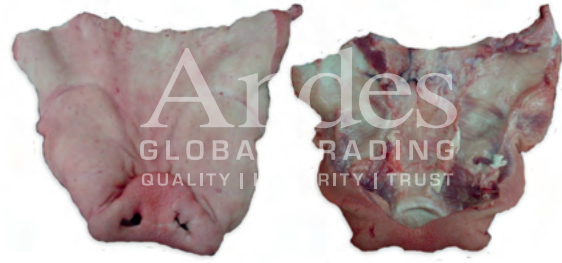
Pork tongue / Lengua



Neckbone / Espinazo



👉 Ears / Orejas



👉 Snout / Trompa



👉 jowl / Papada - sin rayar



👉 Skinless jowl / Papada sin piel



👉 Front feet / Manitas



👉 Hind feet / Patitas



Inner shank / Chamorro/codillo deshuesado

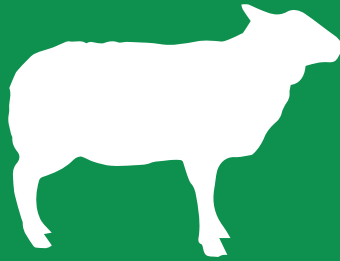
Outer shank / Chamorro - codillo deshuesado



Tail / Cola



Carcass / Canal



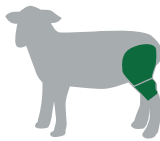
CORDERO / LAMB

CATÁLOGO DE PRODUCTOS / PRODUCT CATALOG



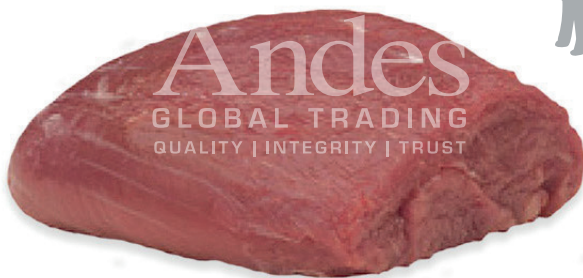
➤ Boneless leg / Pierna sin hueso

➤ Boneless leg butterflied / Pierna sin hueso en mariposa



➤ Leg bone in / Pierna con hueso

➤ Hind shank / Chambarete trasero



➤ Top sirloin / Lomo fino de cuadril

➤ Center cut chop / Chuleta de corte central



📈 Lamb loin / Lomo de cordero



📈 Loin chop / Chuleta de lomo



📈 Short loin saddle / Lomo corto con falda y costillar



📈 Lamb tenderloin / Lomo fino de cordero



📈 Rib shop / Chuleta de costilla



📈 Frenched rack of lamb (8 rib) / Costillar de cordero a la francesa (8 costillas)



Frenched rack of lamb (13 rib) / Costillar de cordero a la francesa (13 costillas)



Breast / Pecho y falda



Frenched fore shank / Chambarete delantero a la francesa



Square - cut shoulder bone in / Espaldilla corte cuadrado con hueso



Square - cut shoulder boneless / Espaldilla corte cuadrado sin hueso



Shoulder rack (4 rib) / Espaldilla (4 costillas)



Shoulder chop / Chuleta de espaldilla

Neck filet / Filete de cogote



Neck chop / Chuleta de cogote



PAVO / TURKEY

CATÁLOGO DE PRODUCTOS / PRODUCT CATALOG



👉 Whole turkey / Pavo entero



👉 Breast tenderloins / Lomito de pechuga



👉 Bone in breast skin on / Pechuga con piel y hueso



👉 Boneless breast fillets / Pechuga deshuesada sin piel



👉 Drumstick / Pernil



👉 Scapula / Escapula



Wing meat / Carne de ala



Whole wing / Ala entera



Thigh / Contramuslo



Thigh meat / Muslos de pavo deshuesado



Thigh meat / Contramuslo deshuesado sin piel



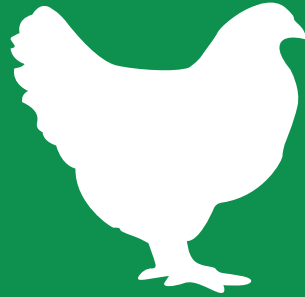
Neck / Pescuezo



⬆ Gizzards / Mollejas



⬆ Tails / Cola



////////////////////////////////////
POLLO / CHICKEN
////////////////////////////////////

CATÁLOGO DE PRODUCTOS / PRODUCT CATALOG



Wog / Pollo entero



Skin on leg meat / Pierna y muslo deshuesada con piel



Skinless leg and thigh meat / Pierna y muslo deshuesado



Thigh / Constramuslo



Skinless thigh / Contramuslo sin piel



Leg quarter / Piernamuslo cuartos traseros



↗ Whole leg / Cuarto trasero/pierna y muslo sin rabadilla



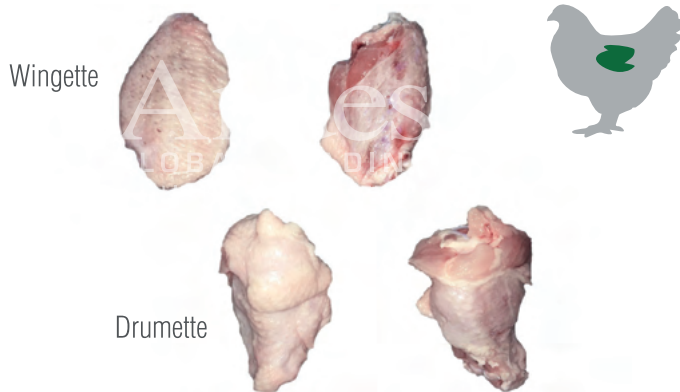
↗ Skinless leg meat / Pernil deshuesado sin piel



↗ Drumsticks / Pierna bate-muslo



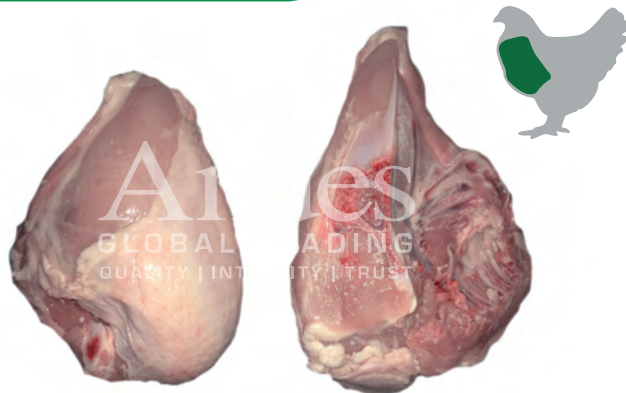
↗ Whole wing / Ala entera



↗ Party wings / Alitas



↗ Wing tips / Puntas de ala



➤ Bone in split breast / Pechuga con hueso en mitades



➤ Bone in whole breast / Pechuga con hueso entera



➤ Boneless skinless breast fillet / Pechuga deshuesada mitades



➤ Boneless skinless breast butterfly cut / Pechuga deshuesada corte mariposa



➤ Tenders / Lomito de pechuga

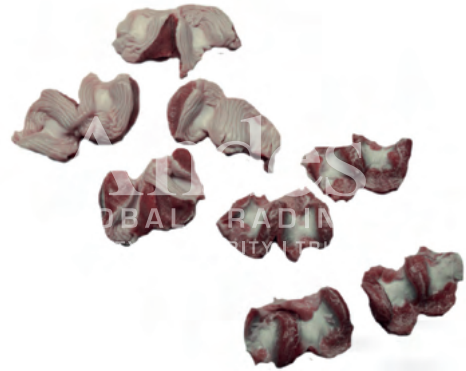


➤ Boneless skinless breast chef's ready / Pechuga deshuesada limpia

POLLO / CHICKEN



Neck / Pescuezo



Gizzards / Molleja



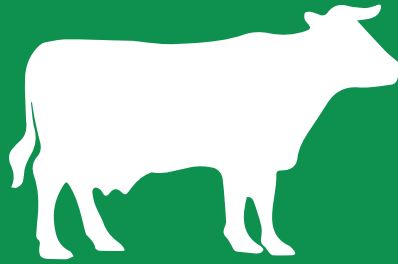
Pata / Paws



Chicken backs / Espalda



Mechanically separated chicken / msc
Pollo mecánicamente separado



RES / BEEF

CATÁLOGO DE PRODUCTOS / PRODUCT CATALOG



➤ Bf chk-chk roll n/o prfd ch/hi / Diezmillo sin hueso

➤ Bf chuck-b/i short ribs ch\hi / Costilla Corta // Asado de tira



➤ Beef neck bones / Retazo

➤ Bf chuck-clod 1pc pref ch/hi / Clod regular



➤ Bf chk-shldr clod 2pc pr ch/hi / Clod 2 piezas

➤ Bf chuck-short cut clods ch/hi / Clod recortado



Block rdy beef chuck clodheart



Brisket bcc



Brisket flat bcc



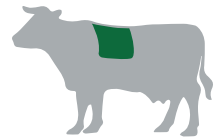
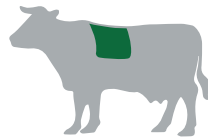
Chuck pectoral muscle bcc



Chuck roll 1" bcc

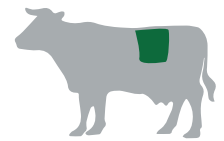
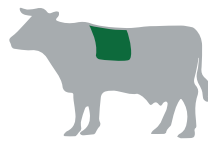


Chuck semi bnl 2pc bcc



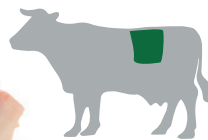
Beef rib bnl lipon ribeyes up / Rib Eye, Lomo sin hueso, Bife de chorizo

Bf rib-cntr cut back rib ch / Costilla de Rib eye



Bf rib-ribeye roll ch/hi / Rib eye Roll

Beef bnl top butt center cut / Sirloin sin Hueso



Coulotte fat on choice / picana choice

Bf loin-bnl 0x1 strip ch/hi / New York



Beef loin tenderloin psmo 5/up / Filete de Res



Beef round eye flat pack / Flat y Cuete



Bf round-gooseneck select / Pulpa Blanca // Gusano



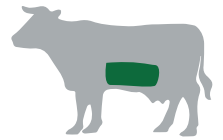
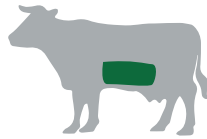
Bf round-knuckle cap off sel / Pulpa Bola



Bf bnls round inside round 1/4 / Pulpa Negra // Caras // Centro



Beef plate outside skirt sel / Arrachera Outside



➤ Bf plate-inside skirt select / Arrachera inside

➤ Bf flank-flank steak select / Vacio



➤ #1 Beef feet / Pata de Res

➤ #1 White beef tongue 10 pc / Lengua #1



➤ #2 Beef tongue 10 pc / Lengua #2

➤ Beef cheek meat / Cachete



Beef head meat / Cabeza



Beef hearts b/r / Corazón



Beef livers select / Higado



Beef oxtails / Cola de Res



Beef small intestine braided / Tripa



Panza de Res // Menudo de Res



VEGETALES / VEGETABLES

CATÁLOGO DE PRODUCTOS / PRODUCT CATALOG



⬆ Straight Cut 3/8 / Corte Recto 3/8



⬆ Shoestrings 1/4 / Shoestrings 1/4



⬆ Steak Cut/ Steak Cut



⬆ Wedges / Cascos



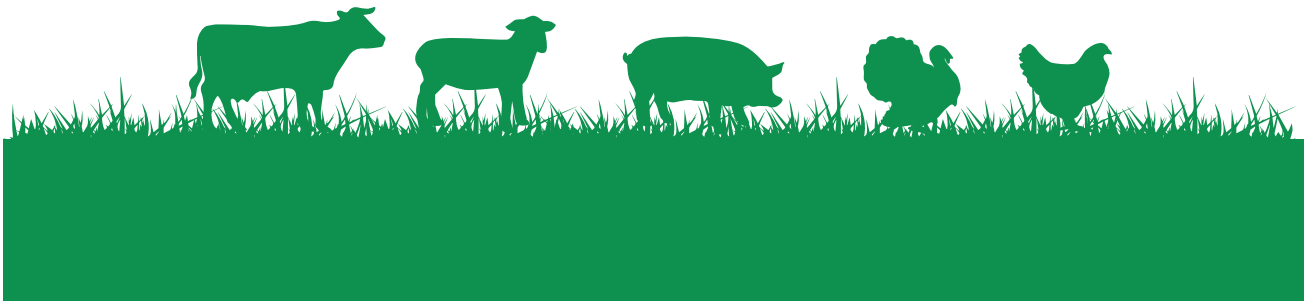
⬆ Crinkle Cut / Ondulada



⬆ Onion Rings/ Aros de Cebolla



Andes
GLOBAL TRADING
QUALITY | INTEGRITY | TRUST



Oficinas/Offices:

Miami, USA

1011 Sunnybrook road
PH Floor, Suite 1110
Miami, FL 33136
Tel: + 1 (305) 290-3720
Fax: +1 (313) 486-6784
E-mail: info@andesgt.com

Monterrey, Mexico

Av, David Alfaro Siqueiros 106
Col-PISO 17, Valle Oriente
66269 San Pedro Garza García
N.L. (Torre KOI, piso 17)
Tel: +52 554 770 7770
E-mail: info@andesgt.com

Colombia

Bogotá D.C.
Tel: +57 (1) 382 6784