

SINO -South America S.A.



www.sino-southamerica.com

WELCOME TO SINO-South America S.A.

Your source of prime quality beef from Brazil

“ SINO South America S.A. is a company with operations located in Guayaquil Ecuador, South América. We are exporters in Ecuador, Brazil, Chile, and Colombia of agricultural, meat and sea products. Unique model of business centered in providing and securing first grade quality products for our clients. ”



PRIME BEEF FROM BRAZIL



Natural grassing lands give prime opportunity to produce the best quality cattle breeds.

Brazil enjoys the natural resources and conditions to produce efficiently vast amounts of cattle herds, sufficient enough to become the number one exporter of prime beef to the world markets.

For the most part, grain-fed cows are left to roam free for their first six to twelve months. After that, however, they're moved into feedlots, which are no longer pastoral environments, but more concentrated areas. In the feedlots, the cows are rapidly fattened up with grains such as corn or soy.

The main components that contribute to flavor are the amount of fat in the meat, the diet of the animal it came from, and how the meat has been aged.

Fat is the main flavor component in steak. Meat is mostly composed of muscle tissue, and therefore water. Flavor-carrying molecules are repelled by water, but they dissolve in fat; therefore, fat enhances flavor. As a further such enhancement, fat also adds to the juiciness of the steak.

CATTLE BREEDS

currently available from our producers to process & export.



Prime cattle breeds for the prime beef cuts.



- These naturally polled cattle have black hair and skin. Angus are moderate in size and considered a maternal breed. These cattle are characterized by early sexual and compositional maturity, ease of fleshing, good milk ability, and excellent marbling.

Black Brangus ●



- These naturally polled cattle have black hair and skin. Angus are moderate in size and considered a maternal breed. These cattle are characterized by early sexual and compositional maturity, ease of fleshing, good milk ability, and excellent marbling.

Red Brangus ●



- Herefords are brownish red in color with a white face, chest, underline, and switch. The Hereford breed is a docile breed known for longevity, early maturity, and good milking ability.

Hereford ●

CATTLE BREEDS

currently available from our producers to process & export.



Prime cattle breeds for the prime beef cuts.



- This breed ranges from white to light straw in color. Charolais cattle can be horned or polled. This large, heavily muscled breed's traits include a fast growth rate and feed efficiency.

Charolais ●



They are named after the district of Nellore in Andhra Pradesh state in India. The Nelore has a distinct large hump over the top of the shoulder and neck. They have long legs which help them to walk in water and when grazing. The Nelore can adapt to all except very cold climates.

Nelore ●



- This breed ranges from white to light straw in color. Charolais cattle can be horned or polled. This large, heavily muscled breed's traits include a fast growth rate and feed efficiency.

Pure Charolais ●

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Prime cattle breeds for the prime beef cuts.



The **Braford** is a cross between a Hereford bull and a Brahman cow. Conversely, it can also be a cross between a Brahman bull and a Hereford cow. The make up of the Braford is 3/8 Brahman and 5/8 Hereford.

Braford ●



The **Senepol** breed of beef cattle was developed on the Caribbean Island of St. Croix. It has long been thought that Senepol originated from crosses between N'Dama cattle, imported in the late 19th century, and Red Poll cattle, but it is actually an admixed breed between a European taurina (Red Poll) zebu.

Senepol ●



These naturally polled cattle have black hair and skin. Angus are moderate in size and considered a maternal breed. These cattle are characterized by early sexual and compositional maturity, ease of fleshing, good

Angus ●

PRIME BEEF FROM BRAZIL

Processing cattle under strict sanitary protocols

Brazil processing houses are strictly controlled and certified by local and international sanitary institutions, thus, all products are able to enter mayor world meat markets.



Types of Steak & Steak Cuts

There are many types of steak cuts; in simplest terms, a “cut” refers to the part of the cow from which the steak was sourced. The most tender cuts come from the loin and rib around the backbone, and as they typically have the best texture and flavor, these are the cuts on which we’ll be focusing today. We believe the top five cuts for tenderness and flavor are:

- Ribeye
- Tenderloin
- Strip
- T-Bone & Porterhouse

PRIME BEEF FROM BRAZIL



GBC only offers the Best Prime Quality Beef

Quality control standards are set forth by international entities that are recognized worldwide. Brazil enjoys in qualifying its production under these norms and regulations.

GBC only offers the best possible beef products from Brazil

Highest Quality!
ABUNDANT MARBLING



Less Than 2% of Steaks Are Graded USDA Prime!

Great Quality!
MODERATE MARBLING



Good Quality!
SLIGHT MARBLING



Marbling is the most prized feature in steaks. It is characterized by thin streaks of fat between muscle tissue. When cooked, the fat melts. This gives the meat unparalleled tenderness and a rich, buttery flavor.



USDA PRIME

USDA CHOICE

USDA SELECT

No Roll

Choice is produced in high marbling steaks, especially the loin, will be very tender and flavorful. They are suitable for grilling or broiling. Less perfect for slow-cooking.

Select beef is slightly leaner than Prime and Choice because it has less marbling. It can lack some tenderness, flavor and juiciness as compared to the higher grades. Select grade beef often benefits from slow-cooking or from marination prior to grilling or broiling.

Standard and Commercial grades of beef are frequently sold as ungraded "No Roll" beef. Because No Roll does not carry a grade designation, there is a risk it will not be as tender, flavorful and juicy as products graded Prime, Choice or Select.

Funded by Beef Farmers of America



CUTS OF BEEF

PRIME BEEF FROM BRAZIL



GBC only offers the Best Prime Quality Beef

From the beautiful lands of Brazil, the best breeds of cattle, processed under certified sanitary protocols, give forth the best beef cuts, now available for our customers.



CUTS OF BEEF

SINO South America S.A. only offers the best possible beef products from Brazil



CUTS OF BEEF

SINO -South America S.A.



Quality Export

Prime Quality Beef from Brazil

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