GRILL

STEAKHOUSE

SELECTED BRAZILIAN BEEF



SELECTED BEEF

FULL OF FLAVOUR



Sourced from Brazil's largest cattle-producing region and leader in high-quality grains, Grill Steakhouse is crafted with a **precise nutritional and balanced integrated feeding model** to produce a selected beef product that is full of flavour and tender to the touch.

GRILL STEAKHOUSE
SELECTED BRAZILIAN BEEF

The favorable geography integrates two different production cycles:

GRAIN FED — Agricultural production provides for grain-enriched feed.

FREE PASTURE — Animals graze freely on the fertile plains of Mato Grosso.

What makes the difference is this perfect synergy between Pasture and Grain, that precise balance between sustainable land use and high-standard beef.

FROM FARM TO FORK — QUALITY AND INTEGRITY — Produced in accordance with rigorous production standards and strict quality policies. Supply Chain monitoring based on social and environmental criteria.

BRAND SPECIFICATIONS

FEEDING REGIME	Integrated model: Pasture & Feedlot
BOVINE CATEGORY	0 to 8 teeth
MARBLE SCORE	Predominantly Select - no marbling requirement
FAT	Uniform Fat Coverage. Does not allow yellow fat
HORMONE-FREE	Yes

CHARACTERISTICS
OF THE PRODUCTS

Precise balance between **pasture-raised regime and grain-enriched feed**

Uniform Fat Coverage

Specific trimming and **Selected Cuts**

Hormone-Free

ADVANTAGES
FOR RETAILERS, DISTRIBUTORS AND BUYERS

Beef with **rigorous production standards** and **strict quality policies**

Guarantee of origin and chain traceability

High level of standardization - **consistent** and **reliable** product

BENEFITS
FOR CONSUMERS

Taste and Quality: Tender, juicy, and full-flavored beef

Health and **Food Safety** Assurance