



MATADERO CENTRAL, S.A.

Catalog for China Market 中国市场目录

**Nicaraguan
Premium Beef**
尼加拉瓜优质牛肉

DELUXE





About us

With more than 25 years of experience, we are one of the main Bovine Beef Exporters Companies in Nicaragua, Central America, located in Juigalpa, Chontales, the center of the cattle raising sector of Nicaragua. We provide to our customers innocuous beef safety products, endorsed by national and international certifications like HACCP/CFR and the Global Food Safety Initiative, FSSC 22000, which have made our brand be enjoyed by many families around the world.

We have a slaughter capacity of more than 190,000 heads per year, our own feedlot delivers 70,000 grain finished animals per year with an average carcass weight of 270kg and the rest of the animals are grass fed with average carcass weight of 235kgs. We promote a sustainable livestock in Nicaragua, respecting all the natural reserves in the country, by ensuring a good environmental management with zero agricultural activities in buffer zones. In MACESA we are a family thus, our most important asset is our people, whose talent, commitment and resilience, contributes day by day to the growth and development of our company.

关于我们:

我们拥有超过25年的经验，是尼加拉瓜中美洲领先的牛肉出口商之一。公司位于尼加拉瓜牛肉养殖中心的乔伊加尔帕（Juigalpa），我们为客户提供经过国家和国际认证的安全牛肉产品，包括HACCP/CFR和全球食品安全倡议FSSC 22000。我们对质量的承诺使世界各地的家庭都能享受我们的品牌。

我们每年的屠宰能力超过190,000头。我们的自有饲养场每年提供70,000头谷物饲养的动物，平均屠宰重量为270公斤。其余的动物则以草为食，平均屠宰重量为235公斤。我们在尼加拉瓜推广可持续的畜牧业，尊重国家的自然保护区，通过确保良好的环境管理，保持缓冲区内零农业活动。在MACESA，我们视自己为一个大家庭，因此我们最重要的资产就是我们的人才。他们的才能、承诺和韧性，日复一日地为我们公司的成长和发展做出贡献。



Matadero Central, S.A.

Mission

We contribute with our commercial activity to the national economy, as well as market economies of the countries to which we export. We constantly supply quality animal protein with competitive prices, every day to thousands of families around the world.

使命：

我们通过商业活动为国家经济以及我们出口的国家市场经济做出贡献。我们每天以竞争力的价格向全球数千个家庭提供优质的动物蛋白。



Vision

To be the leading animal protein trader company in Nicaragua, recognized by our high-quality products. Encouraging the continuous improvement of our operational practices, environmental protection and occupational health and safety.

愿景：

成为尼加拉瓜领先的动物蛋白贸易公司，以我们高质量的产品而闻名。鼓励不断改进我们的运营实践、环境保护和职业健康安全。。



DELUXE

Our pride

The brand DELUXE comes from our own feedlot farm called Agropecuaria El Ancla, a 5,000-acre farm dedicated to grain finish of cattle. With 60,000 cattle annual outcome, we produce our Deluxe brand of cuts. With our special and balanced formula, we proudly deliver to all our customers, a special beef taste, and selected cuts reaching the requirements of the most demanding markets.

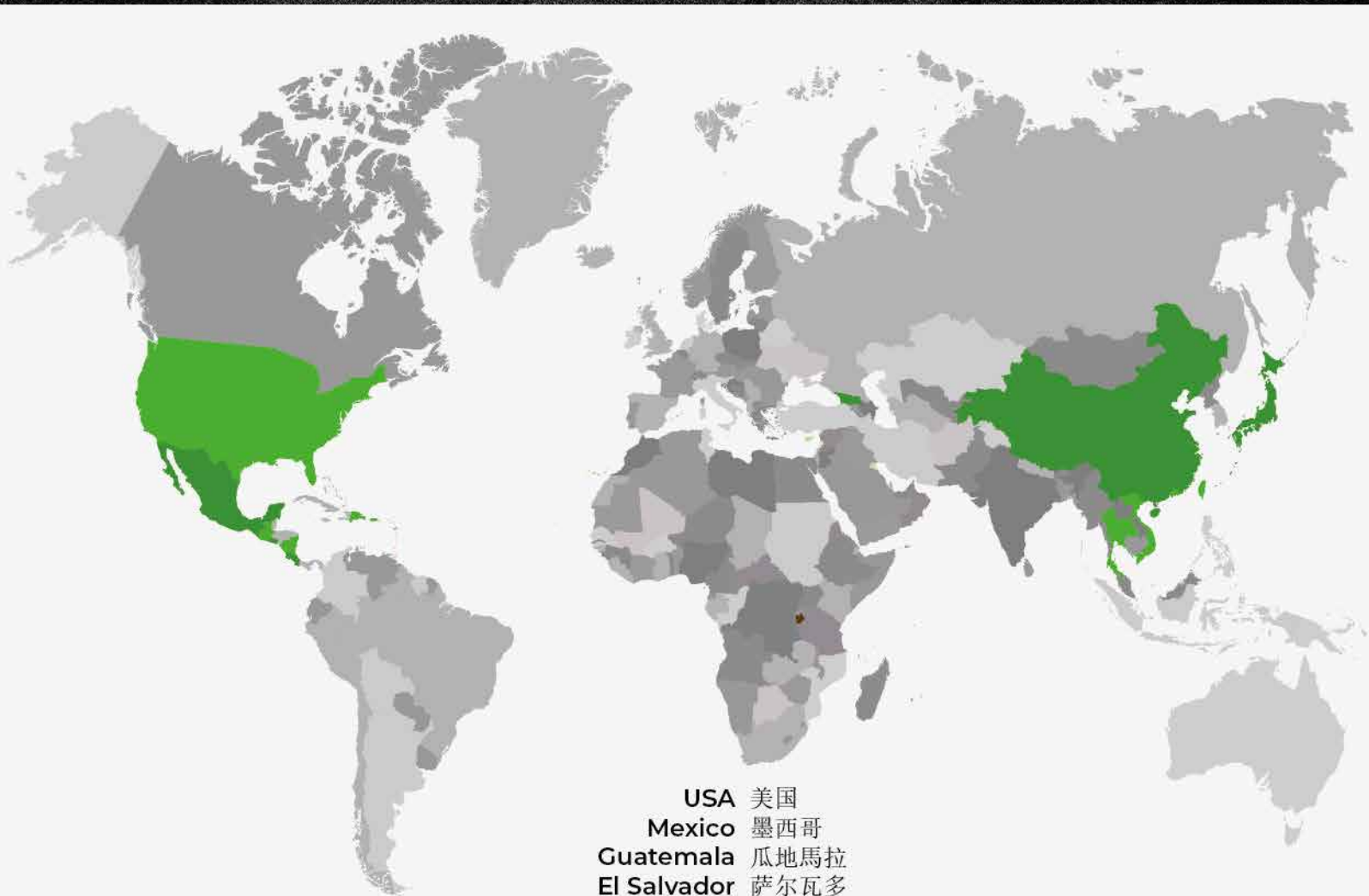
我们的骄傲：

DELUXE品牌源于我们自己的饲养场——阿格罗佩库阿里亚·埃尔·安克拉（Agropecuaria El Ancla），这是一块5,000英亩的农场，专注于牛的谷物饲养。每年产出60,000头牛，我们生产DELUXE品牌的牛肉切块。凭借我们特殊且均衡的配方，我们自豪地为所有客户提供独特的牛肉风味和精选的切块，满足最苛刻市场的要求。



COUNTRIES WHERE WE EXPORT

我們出口的國家



USA	美国
Mexico	墨西哥
Guatemala	瓜地馬拉
El Salvador	萨尔瓦多
Nicaragua	尼加拉瓜
Costa Rica	哥斯达黎加
Puerto Rico	波多黎各
Dominican Republic	多米尼加共和国
Japan	日本
Taiwan	台湾
Thailand	泰国
Hong Kong	香港
Georgia	格鲁吉亚
Vietnam	越南
China	中国

Matadero Central S.A

企业，你企业于2024年03月13日获进口食品境外生产企业注册，
注册号为CNIC01012403130005。

批准之日后生产的获注册产品可对华出口。



DELUXE

BEEF CUTS FOR THE CHINESE MARKET/ 适合中国市场的牛肉切块

- 1-CHUCK ROLL 牛肩胛
- 2-CHUCK TENDER 肩胛软肉
- 3-EYE ROUND 97 VL 后腿眼头 (视觉测试瘦度 97)
- 4-FLATS 97 VL 4 牛板腱 (视觉测试瘦度 97)
- 5-FOREQUARTER 5 RIBS 26 前胸5 肋骨26
- 6-FOREQUARTER 6 RIBS 713 前驱6肋骨713
- 7-HUMERUS BONE 肱骨
- 8-KNUCKLE 97 VL 牛霖 (视觉测试瘦度97)
- 9-NECK BONE 颈椎
- 10-OYSTER BLADE SQUARE CUT - 牛肩甲骨方形切割
- 11-RIBEYE- BONELESS 肋眼牛排-去骨
- 12-SHIN SHANK A - 小腿 小腿A
- 13-SHIN SHANK B 胫骨胫骨B
- 14-SHIN SHANK C 胫骨柄C
- 15-SHIN SHANK F 胫骨 柄F
- 16-STRIPLOIN 西里脊肉
- 17-THIN FLANK 薄侧翼
- 18-TOPSIDE, CAP OFF, 97VL 牛砧扒, 去盖, 去脂97 (视觉测试瘦度)
- 19-PADDYWACK / 仅 肚
- 20-HEART / 牛心
- 21-ACHILLES TENDON / 牛蹄筋
- 22-PIZZLE / 牛鞭
- 23-RIB FINGERS / 肋骨指
- 24-AORTA / 牛心管





DELUXE

OTHER CUTS FOR THE CHINESE MARKET / 其他适合中国市场的切块

- 1-Omassum | 牛百叶
- 2-Tripe | 牛肚
- 3-Liver | 牛肝脏
- 4-Kidney | 牛肾脏
- 5-Large intestine | 牛大肠
- 6-Short intestine | 小肠
- 7-Honeycomb | 蜂巢肚
- 8-Pancreas | 胰脏
- 9-Beef feet | 牛蹄
- 10-Beef hides | 牛皮
- 11-Fetal blood | 胎儿血
- 12-Bovine blood | 牛血





DELUXE

Chuck Roll Bone In / 牛肩胛

This cut is prepared from a neck off boneless square-cut chuck and consists only of the large muscle system that lies under the blade bone.

这种切口是由无骨方形切夹头的颈部准备的，仅由位于刀骨下方的大肌肉系统组成

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 22.2 LB

•N ° OF PIECES PER BAG / 每袋包装 :1

•PIECES PER BOX / 每盒数量: 5

•BOX ZIZE / 每箱重量/磅: 60 LB



Chuck Tender / 肩胛软肉

This item consists of the supraspinatus muscle that lies dorsal to the medial ridge of the blade bone. The chuck tender is separated from the other muscles through the natural seams. All bones, cartilages and exposed lymph glands are removed.

该块由冈上肌组成，位于肩骨骨边缘的上窝，通过自然静脉与其他肌肉分开。所有暴露的骨头、软骨和淋巴结都被切除

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 5.7 LB.

•N ° OF PIECES PER BAG // 每袋包装: 1

•PIECES PER BOX / 每盒数量: 5

•BOX SIZE / 每箱重量/ 60 LB





DELUXE

EYE ROUND 97 VL / 后腿眼头 (视觉测试瘦度 97)

This item consists of the semitendinosus muscle; it's separated from biceps femoris muscle (OUT) through the natural seams All bones and cartilages are excluded. 97% approx. tissues, membranes and external fat are removed.

该项目由半腱肌组成；它通过自然接缝与股二头肌 (OUT) 分离。所有骨骼和软骨均被排除。约 97% 组织、细胞膜和外部脂肪被去除。

• AVERAGE WEIGHT PER HEAD // 每头平均重量/磅: 8.9 LB.

• N ° OF PIECES PER BAG / 每袋包装: 1

• PIECES PER BOX / 每盒数量 9-10

• BOX SIZE / 每箱重量/磅 60 LB



FLATS 97VL / 牛板腱 (视觉测试瘦度 97)

This item consists of the biceps femoris; it's produced by separating the boneless item from outer leg between the natural seams All bones and cartilages are excluded. 97% approx. tissues, membranes and external fat are removed.

该项目由股二头肌组成；它是通过将无骨物品与自然接缝之间的外腿分离而制成的。所有骨头和软骨均被排除。约 97% 组织、细胞膜和外部脂肪被去除。

• AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 17.8 LB

• N ° OF PIECES PER BAG / 每袋包装: 1

• PIECES PER BOX / 每盒数量: 6

• BOX SIZE / 每箱重量/磅: 60 LB





DELUXE

FOREQUARTER 6 RIBS 7/13 / 前驱6肋骨7/1397)

This item consists of the ribs portion that includes from 2nd through 6th rib, the intercostal meat and serratus ventralis muscle, this is trimmed practically free of surface fat. All cartilaginous junctures of the ribs and thoracic vertebrae are removed.

该产品由肋骨部分组成，包括第 7 至第 13 肋骨、肋间肉和腹锯肌，几乎没有表面脂肪。肋骨和胸椎的所有软骨接合处均被去除。

- AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 33 LB
- BULK PACKED / 每袋包装: 1
- BOX SIZE / 每箱重量/磅: 60 LB



FOREQUARTER 5 RIBS 2/6 前胸5 肋骨2/6)

This item consists of the ribs portion that includes from 7th through 13th rib, the intercostal meat and serratus ventralis muscle, this is trimmed practically free of surface fat. All cartilaginous junctures of the ribs and thoracic vertebrae are removed.

该产品由肋骨部分组成，包括第二至第六肋骨、肋间肉和腹锯肌，几乎没有表面脂肪。肋骨和胸椎的所有软骨接合处均被去除。

- AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 10.5 LB.
- N ° OF PIECES PER BAG / 每袋包装: 1
- PIECES PER BOX / 每盒数量:
- BOX SIZE 每箱重量/磅: 60 LB





DELUXE

HUMERUS BONE / 肱骨

The humerus is the equivalent of the long bone of the forelimb of the cattle. It is fundamental in the structure and function of the front limb.

肱骨相当于牛前肢的长骨。它是前肢结构和功能的基础。

•AVERAGE WEIGHT PER HEAD 每头平均重量/磅: 8.6 LB

•BULK PACK / 每个包装

•AVERAGE WEIGHT PER BOX / 每盒包装: 50 LB



KNUCKLE 97 VL / 牛霖 (视觉测试瘦度97)

This item consists of the posterior portion of the full sirloin tip, comprised of the vastus lateralis and rectus femoris. All bones and cartilages are excluded. 97% approx tissues, membranes and external fat are removed.

完整牛腩尖端的后部组成，由股外侧肌和股直肌组成。所有骨骼和软骨均被排除。97% approx 组织、细胞膜和外部脂肪被去除。

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 17.4 LB.

•N ° OF PIECES PER BAG / / 每袋包装: 1

•PIECES PER BOX / 每盒数量: 6

•BOX SIZE/ 每箱重量/磅: 60 LB





DELUXE

NECK BONE / 颈骨

This item consists of the longissimus dorsi, rhomboideus, spinalis dorsi, complexus, multifidus dorsi serratus ventralis, subscapularis and splenius muscles portions that lies on the cervical hemi-vertebral region (1st to 7th vertebrae).

该项目由位于颈半椎区域（第1至第7椎骨）的背最长肌、菱形肌、背棘肌、复合肌、背多叶腹锯肌、肩胛下肌和夹肌部分组成。

• AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 10-12 LB

• N° OF PIECES PER BAG / 每袋包装: 1

• PIECES PER BOX / 每盒数量: 10-12

• BOX SIZE / 每箱重量/磅: 60 LB



OYSTER BLADE SQUARE CUT / 牛肩甲骨方形切割97)

BEEF OYSTER BLADE (secondary cutting) is in the back of the elbow and down and back to the edge (spine) of the scapula bone palette party.

(二次切割) 位于肘部后部，向下并回到肩胛骨骨板方的边缘（脊柱）。

• AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 6.5 LB.

• N° OF PIECES PER BAG / 每袋包装: 1

• PIECES PER BOX / 每盒数量: 15

• BOX SIZE / 每箱重量/磅: 60 LB





DELUXE

RIBEYE- BONELESS / 肋眼牛排-去骨

This item consists of the muscles longissimus dorsi, spinalis dorsi, complexus and multifidus dorsi located in the portion of the forequarter and contains seven ribs (6th to 12th rib).

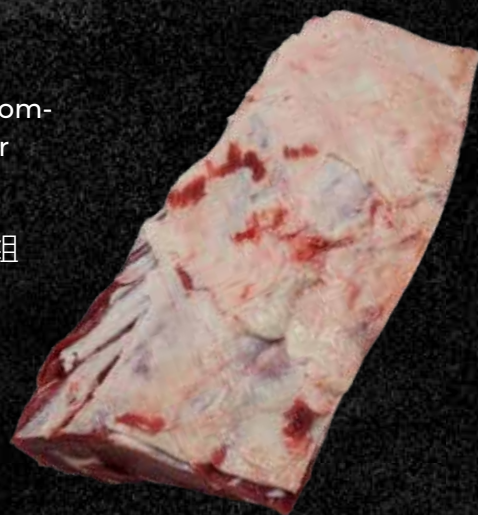
该项目由位于前躯部分的背最长肌、背棘肌、复合肌和背多裂肌组成，并包含七根肋骨（第6至第12肋骨）。

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 20-40 LB

•N ° OF PIECES PER BAG / 每袋包装: 1

•PIECES PER BOX / 每盒数量: 5

•BOX SIZE / 每箱重量/磅: 60 LB



SHIN SHANK A / 小腿 小腿A

This cut is extracted from the hindshank portion, it consists of the extensor muscles group attached to the tibia and fibula. It is removed by following the natural seam.

此切口是從後腿部分提取的，它由附著在脛骨和腓骨上的伸肌群組成。沿著自然接縫將其去除。

AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 4 LB

•N ° OF PIECES PER BAG / 每袋包装: 1

•PIECES PER BOX / 每盒数量: 5

•BOX SIZE / 每箱重量/磅: 60 LB





DELUXE

SHIN SHANK B / 胫骨胫骨B

This cut is extracted from the hindshank portion, it consists of the digitorum longus attached to the tibia and fibula. It is removed by following the natural seam.

该切口是从后腿部分提取的，它由附着在胫骨和腓骨上的趾长肌组成。沿着自然接缝将其去除。

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 1.1 LB.

•LAYER PACKED / 分层包装:

•BOX SIZE/ 每箱重量/磅: 60 LB



SHIN SHANK C / 胫骨柄C

This cut is extracted from the foreshank portion; it consists of the conical muscle that surrounds the humerus (Brachialis). It's removed by following the natural seam.

该切口是从前腿部分提取的；它由围绕肱骨（肱肌）的圆锥形肌肉组成。沿着自然接缝将其去除。

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 2.7 LB

•LAYER PACKED / 分层包装:

•BOX SIZE 每箱重量/磅: 60 LB





DELUXE

SHIN SHANK F / 胫骨 柄F

This cut is extracted from the foreshank portion, it consists of the flexor muscles group attached to the radius and ulna. It is removed by following the natural seam.

该切口是从前腿部分提取的，它由附着在桡骨和尺骨上的屈肌群组成。沿着自然接缝将其移除。

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 4.3 LB.

•LAYER PACKED / 分层包装:

•BOX SIZE / 每箱重量/磅: 60 LB



STRIPLOIN / 西里脊肉

This item is prepared from the lumbar loin portion, comprised between the last vertebrae and the 13th rib, following the natural curvature of the same exposing the gluteus medius. All bones, cartilages and ligaments are removed.

该产品由腰部腰部制成，包含在最后一块椎骨和第13肋骨之间，遵循暴露臀中肌的自然曲率。所有骨头、软骨和韧带都被移除。

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 16.3 LB

•N° OF PIECES PER BAG 每袋包装: 1

•PIECES PER BOX / 每盒数量: 6

•BOX SIZE / 每箱重量/磅: 60 LB





DELUXE

THIN FLANK / 薄侧翼

This item consists of the abdominal lateral region portion of the transversus abdominis, rectus abdominis, obliquus abdominis interni and obliquus abdominis externi muscles located from behind the last rib and the inguinal region.

该项目由位于最后一根肋骨和腹股沟区域后面的腹横肌、腹直肌、腹内斜肌和腹外斜肌的腹部外侧区域部分组成。

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 20.8 LB

•LAYER PACKED / 分层包装:

•PIECES PER BOX / 每盒数量: 6

•BOX SIZE / 每箱重量/磅: 60 LB



TOPSIDE, CAP OFF, 97VL / 牛砧扒 · 去盖 · 去脂97 (视觉测试瘦度)

This item is in the inner leg area, it consists of the semimembranous, satorious, adductor, gracilis and pectenous muscles and is separated from the semitendinosus, vastus lateralis and rectus femoris muscles through the natural seams. All bones and cartilages are removed. seams All bones and cartilages are excluded. 97% approx. tissues, membranes and external fat are removed.

该项目位于腿部内侧区域，由半膜肌、饱腹肌、内收肌、股薄肌和皮肌组成，并通过自然接缝与半腱肌、股外侧肌和股直肌分开。所有骨头和软骨都被移除。接缝 所有骨头和软骨均被排除。约 97%组织、细胞膜和外部脂肪被去除

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 22.6 LB.

•N ° OF PIECES PER BAG / 每袋包装: 1

•PIECES PER BOX / 每盒数量: 5

•BOX SIZE / 每盒数量: 60 LB.





DELUXE

BACKSTRAP / 背帶

Backstrap or nuchal ligament / Ligamentum nuchae is a strong and elastic ligament or tendon in the midline of the neck of the beef, this ligament fulfills the function of reducing the weight load of the head of the cattle.

背帶或頸部韌帶/項韌帶是位於牛頸部中線的堅固而有彈性的韌帶或肌腱，可履行減輕牛頭部重量負荷的功能。

- AVERAGE WEIGHT PER HEAD / 每頭平均重量/磅: 1.10 LB.
- AVERAGE WEIGHT PER BOX: / 25-30 LB
- BOX SIZE / 每箱重量/磅: 30 LB



HEART / 牛心

This item consists of the main muscular organ of the circulatory system of the bovine (heart), it is located in the left side of the thorax, from the 3rd rib to the 5th intercostal space. It is open and partially chopped, arteries are removed.

此項目由牛循環系統的主要肌肉器官（心臟）組成，位於胸廓左側，從第3肋骨到第5肋間隙。它被打開並部分切碎，動脈被移除。

- AVERAGE WEIGHT PER HEAD / 每頭平均重量/磅: 2.20 LB
- PIECES PER BOX / 每盒數量: 25
- BOX SIZE / 每箱重量/磅: 60 LB





DELUXE

ACHILLES TENDON / 牛蹄筋

This item consists of the flexor digitorum profundus and flexor digitorum superficialis tendons, located in the back of the metacarpal and metatarsal areas. It is extracted through horizontal cuts at the level of the radius, tibia and phalanx joints.

此計畫由指深屈肌腱和指淺屈肌腱組成，位於掌骨和跖骨區域的背面。它是透過在橈骨、脛骨和指骨關節水平處的水平切口提取的。

•AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 20.8 LB

•LAYER PACKED / 分层包装:

•PIECES PER BOX / 每盒数量: 6

•BOX SIZE / 每箱重量/磅: 30 LB



PIZZLE / 牛鞭

Penis is the copulatory organ of male cattle, composed of erectile tissue muscle and urethra, subdivided into three parts: root, body and free end. Presents a flex-shaped "S" called flexure.

阴茎是公牛的交配器官，由勃起组织肌肉和尿道组成，分为根部、体部和游离端三部分。呈弯曲状 "S"，称屈曲部。

•AVERAGE WEIGHT PER HEAD/ 每头平均重量/磅: 0.95 LB

•PIECES PER BOX / 每盒数量: 28-30 LB

•BOX SIZE / 每箱重量/磅: 30 LB





DELUXE

RIB FINGERS / 肋骨指

This item consists of the intercostal muscles that are removed from between the back ribs.

此項目由從後肋骨之間移除的肋間肌組成。

• AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 7.5 LB.

• LAYER PACKED:

• BOX SIZE / 每盒数量: 60 LB.



AORTA / 牛心管

AORTA is a product obtained from the incision in the lung through an extraction process.

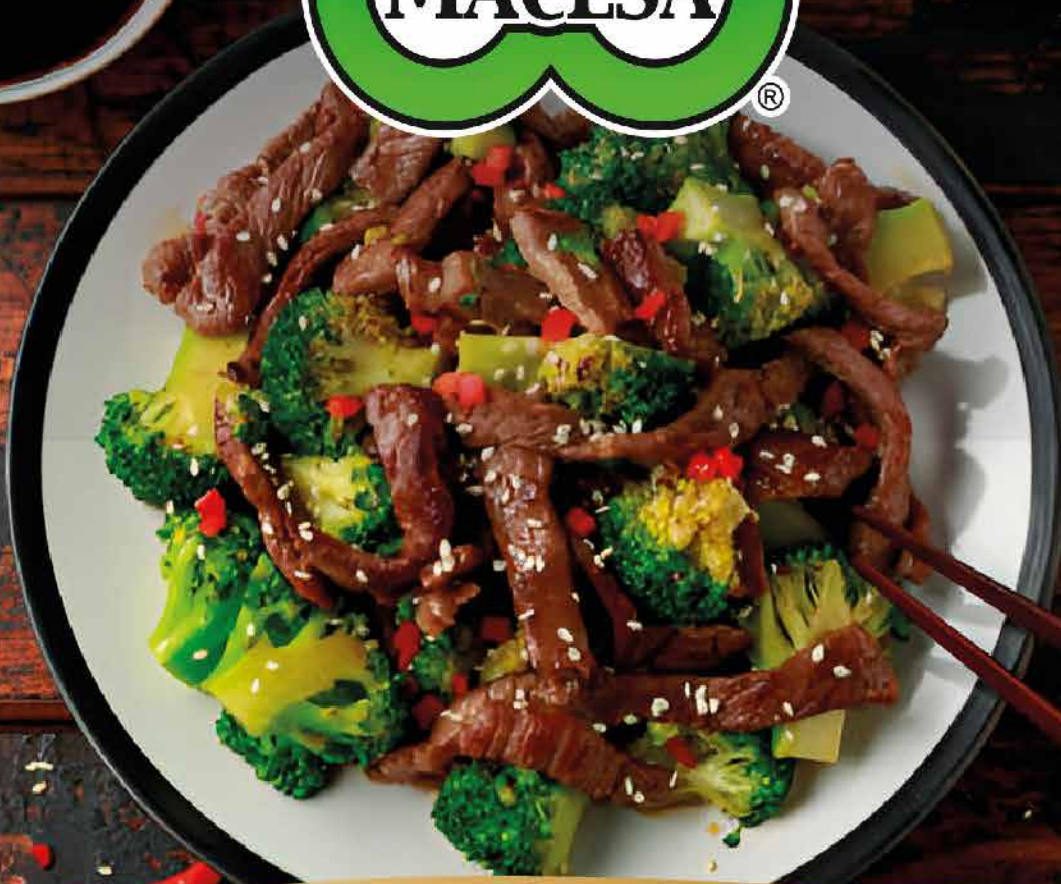
主动脉是通过提取过程从肺部切口获得的产品。

• AVERAGE WEIGHT PER HEAD / 每头平均重量/磅: 0.20 LB

• PIECES PER BOX / 每盒数量: 28-30 LB

• BOX SIZE / 每箱重量/磅: 30 LB





General Manager / 总经理

Silvia Sequeira

ssequeira@macesa.com.ni

Cel.: / 总经理: +505-8446-7085

办公室电话: +505-2278-770 分机 200



Comercial Manager / 商业经理

Carlos Vargas

cvargas@macesa.com.ni

Cel.: / 总经理: +505-8435-3238

办公室电话: +505-2278-770 分机 145



www.macesa.com.ni

