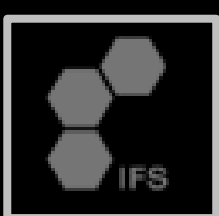




China Inspection Quarentine



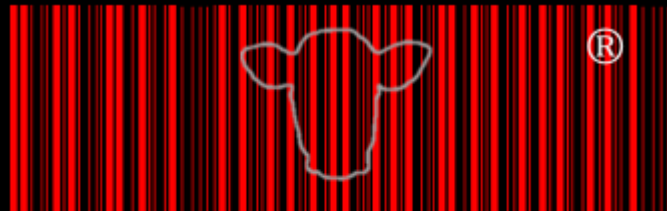
Certification Halal



International Food Standard



Global Standard for Food Safety



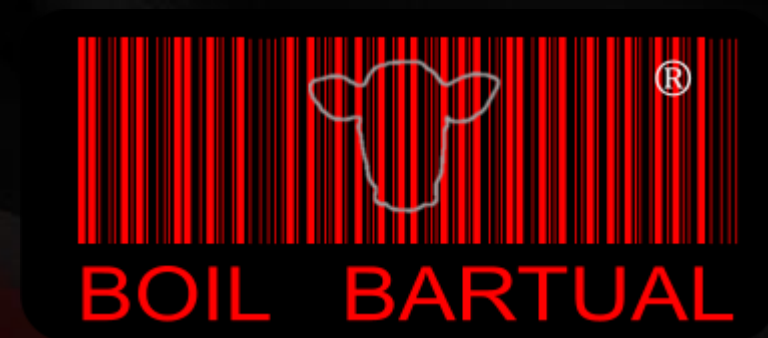
BOIL BARTUAL



SALE NAME	SEX	AGE
White veal	Male or female	Younger or equal to 8 months
Veal	Male or female	Older than 8 months up to 12 months
Yearling	Male or female	Older than 12 months up to 24 months
Steer	Male or female	Older than 24 months up to 48 months
Fattened beef	Castrated male	Younger or equal to 48 months
Bullock	Castrated male	Older than 48 months
Cow	Female	Older than 48 months
Bull	Male	Older than 48 months

DENOMINACIÓN DE VENTA	SEXO	EDAD
Ternera blanca	Macho o hembra	Menor o igual a 8 meses
Ternera	Macho o hembra	Mayor de 8 meses hasta 12 meses
Añojo	Macho o hembra	Mayor de 12 meses hasta 24 meses
Novillo o Novilla	Macho o hembra	Mayor de 24 meses hasta 48 meses
Cebon	Macho castrado	Mayor o igual a 48 meses
Buey	Macho castrado	Mayor de 48 meses
Vaca	Hembra	Mayor de 48 meses
Toro	Macho	Mayor de 48 meses

DENOMINACIÓN DE VENTA	SEXO	EDAD
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Buey	Macho castrado	Mayor de 48 meses
Vaca	Hembra	Mayor de 48 meses
Toro	Macho	Mayor de 48 meses



BOVINE QUARTERING



BEEF CUTS



BOIL BARTUAL

LEYENDA / CAPTION / -----

1.牛头
Morrillo
Neck (nape)

2.脖子
Pescuezo
Neck/clod

3.胸部
Pecho
Brisket (6th Rib)

4.腰部嫩肉
Pez
Chuck tender

5.肩刀
Llana
Brisket

6.胫骨
Brazuelo
Fore shin

7.胫骨和小腿
Morcillo post.
Rear Shank

8.轻拍
Aguja
Chuck

9.主肋骨
Lomo alto
Fore rib

LEYENDA / CAPTION / -----

10.肋骨
Costillar
Forequarter flank

11.
Aleta
Short ribs

12.牛里脊
Lomo bajo
Sirloin

13.腰部嫩肉
Solomillo
Tenderloin

14.侧翼
Falda
Flank

15.臀部
Cadera
Rump

16.膝关节
Babilla
Knuckle

17.牛臀肉
Contra
Bottom round

18.脚后跟肌肉
Contra culata
Haunhes

LEYENDA / CAPTION / -----

19.眼圈
Redondo
Rump steak

20.牛大腿肉
Tapa
Topside

21.牛尾
Rabo
Tail

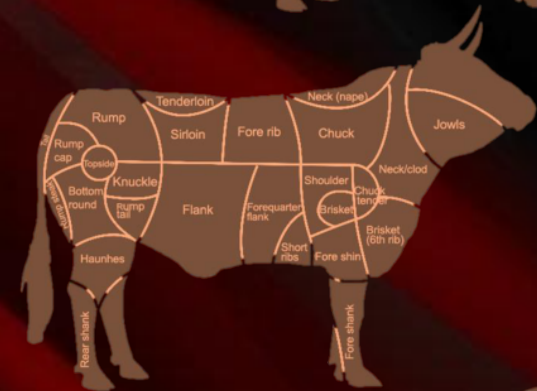
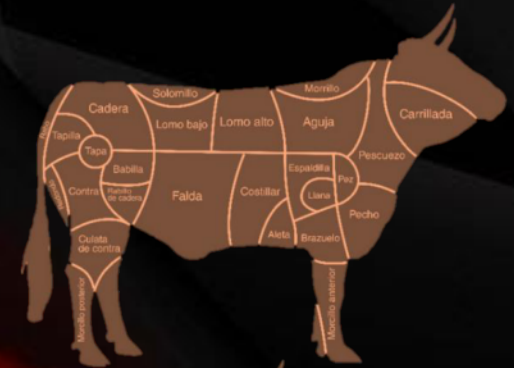
22.
Carrillada
Jowls

23.
Espaldilla
Shoulder

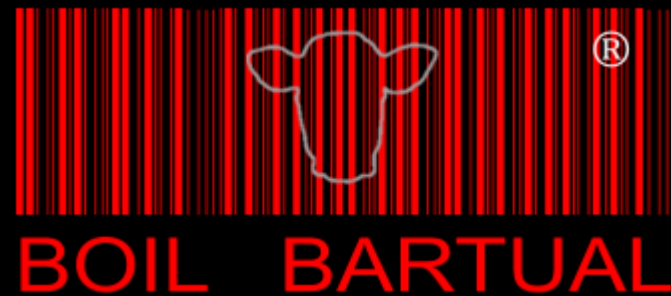
24.
Rabillo
Rump tail

25.-----
Tapilla
Rump cap

26.-----
Morcillo Anter.
Fore shank



PRODUCT



1.牛头

Morrillo

Neck (nape)



4.腰部嫩肉

Pez

Chuck tender



7.胫骨和小腿

Morcillo post.

Rear Shank



脖子

Pescuezo

Neck/clod



5.肩刀

Llana

Brisket



8.轻拍

Aguja

Chuck



3.胸部

Pecho

Brisket (6th Rib)



6.胫骨

Brazuelo

Fore shin



9.主肋骨

Lomo alto

Fore rib



PRODUCT



BOIL BARTUAL

10.肋骨

Costillar

Forequarter flank



13.腰部嫩肉

Solomillo

Tenderloin



16.膝关节

Babilla

Knuckle



11.

Aleta Sho

rt ribs



14.侧翼

Falda

Flank



17.牛臀肉

Contra

Bottom round



12.牛里脊

Lomo bajo

Sirloin



15.臀部

Cadera

Rump



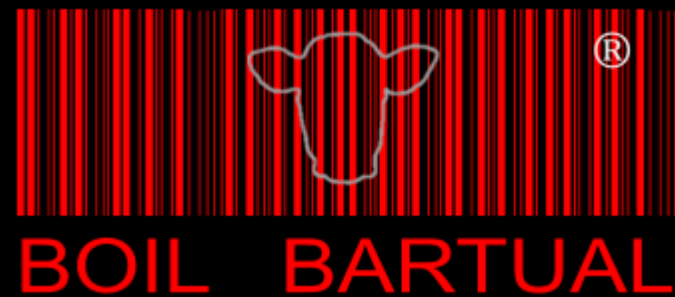
18.脚后跟肌肉

Contra culata

Haunhes



PRODUCT



19.眼圈

Redondo

Rump steak



22.

Carrillada

Jowls



25.-----

Tapilla

Rump cap



20.牛大腿肉

Tapa

Topside



23.

Espaldilla

Shoulder



26 .-----

Morcillo Anter.

Fore shank



21.牛尾

Rabo

Tail

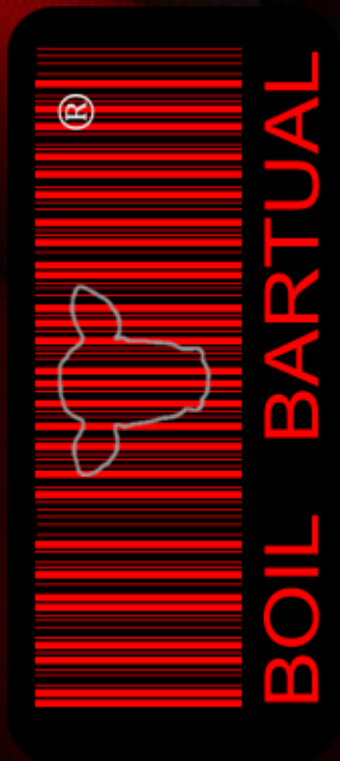


24.

Rabillo

Rump tail





Location



Offices

- **SPAIN**
- **CHINA**
- **SINGAPORE**
- **BRASIL**

BOIL BARTUAL

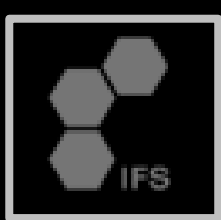
info@boilbartual.com
www.boilbartual.com



China Inspection Quarentine



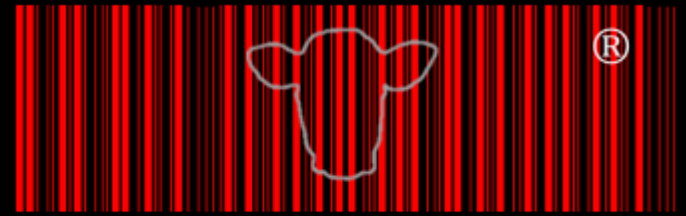
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BOIL BARTUAL

