



Bef&Co

Bef&Co.

Product Catalog

Chilled - Frözen - Beef - Lamb - Pork - Poultry - Game - Fish

2024

www.befandco.uk

Bēf&Co

Introduction

Hello and welcome to our first catalog! As we celebrate the birth of our company in 2024, I pondered for quite some time whether to share the full details about our journey here in this section of our catalog. Ultimately, I decided to keep things short and sweet, allowing you to focus on what we do and the great products we offer. However, if you're curious about the story behind Bēf & Co., I invite you to visit our website at www.befanco.uk. There you'll find an interesting story under the "about us" page.

This catalog is intentionally designed to be straightforward, highlighting who we are and the range of products we offer. While I aimed for brevity in this catalog, I've included mainly our core products. If you don't see something you're looking for, don't hesitate to ask, as if we don't have in stock we will find it for you.

I hope you find this catalog not only useful but also easy to navigate. It's a glimpse into what we do and what we're passionate about. I'm genuinely excited about this new venture and am eager in doing business and building a strong relationship together with you in 2024.

Warmest Regards,
Gustavo Silveira.





Automated Labelling System

Utilizing our state-of-the-art labelling machine, we provide retail customers with Bar Code Labels featuring weight information in any language.



Retail-Ready

Within our warehouse, we exclusively utilize H1 plastic pallets. Additionally, for our retail and cash and carry customers, we employ E2 crates.



Own Warehouse

We operate our own dedicated warehouse equipped with the capacity to store more than 1,000 pallets, accommodating both chilled and frozen products.



Temperature Controlled Trucks

We use only partners specialised in transporting perishable meat products that are certified by either BRC or IFS.



Our Company

Despite being a young company, our founders boast over 15 years of experience and our partners over 30 years experience in the meat trade supplying supermarkets, catering butchers, butchers shop and wholesalers. The birth of Bēf & Co. marks the expansion of our expertise in the meat trade throughout Europe.

We have sealed strong partnerships with some of the most robust entities in Europe and abroad, enabling us to offer our customers with the highest quality meat products, reliable supply and the service you would expect from us.

We have our own warehouse, affording us the flexibility to promptly address customer urgency and ensure swift turnaround times. Additionally, equipped with a state-of-the-art labelling machine, we offer retail customers Bar Code Labels that include weight information in any language. Our exclusive use of H1 plastic pallets underscores our commitment reduce waste. Furthermore, for the convenience of our retail and cash-and-carry customers, we fully comply and employ E2 crates.

Each component of our supply chain, including our meat suppliers, our warehouse facilities, and the transport companies we work with, adheres to and is certified by either the International Featured Standard (IFS) or British Retail Consortium (BRC).

These certifications underscores our commitment to upholding the highest standards of quality, safety, and compliance throughout every stage of our supply process. By prioritizing IFS and BRC certification, we demonstrate our dedication to delivering products and services that meet stringent criteria, offering our customers the supply chain assurance they need and strong guarantees regarding food safety, traceability and quality, so you can buy with confidence.

Our commitment to excellence extends to collaborating with the finest producers, not only within Europe but also internationally. This collaboration ensures that we deliver not just quality but also the desired provenance, supporting local farmers, reducing our carbon footprint and supporting sustainability, offering our customers transparency and confidence in the sourcing of our products.



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BEEF



Argentinian Grassfed Beef

CHILLED

FROZEN

Argentina has specific cattle breeds, such as Angus and Hereford, which are known for their superior meat quality. These breeds are carefully selected and bred for desirable traits, including marbling and tenderness.

The extensive grasslands of Argentina provide cattle with ample space to roam and graze freely and the country's diverse climate, with warm summers and cool winters, supports the growth of nutritious pastures, these pastures helps enhancing the quality of the beef giving a unique taste to meat.

The mixture of british breed cattle, cool climate and the natural pasture diet contributes to the rich flavor and tenderness of the Argentine meat.

Products

- Striploin
- Cube Roll
- Tenderloin
- Rump Heart
- Picanha
- Tritip

Quality

- Angus Certified
- Hilton High Quality Beef

Brands





CHILLED

Argentinian Grainfed Beef

On top of the grassfed quality animals, Argentina has a special program where the animals are feed on a controlled diet that includes grains such as corn. This controlled feeding contributes to consistent quality, as the cattle receive a balanced and nutritionally optimized diet.

The grain finishing process imparts a unique taste profile to the beef, characterized by a combination of the natural flavors of the meat and the influence of the grains in the diet. This complexity adds depth and character to the steak.

The quality and unique characteristics of these animals results in steaks that offers a rich marbling, where the fat is distributed throughout the meat. This marbling enhances the flavor and tenderness of the steak, creating a juicy and succulent dining experience.

Products

- Striploin
- Cube Roll
- Tenderloin
- Rump Heart
- Picanha
- Tritip
- Flanksteaks
- Flapmeat
- Chuckroll
- Eye round
- Knuckle
- Oyster Blade
- Bolar Blade

Quality

- Grainfed
- Angus Certified

Brands





German & European Beef

CHILLED

FROZEN

Germany and European beef production has a variety of cattle breeds, including Hereford, Angus, and Simmental. The diversity of breeds contributes to a range of flavor profiles and textures in German beef, catering to different culinary preferences.

They are often raised in both grass-fed but can also be fed with grain, providing consumers with options based on their preferences. Grass-fed beef is known for its leaner profile, while grain-fed beef tends to have more marbling, enhancing flavor and tenderness.

Products

- Striploin
- Cube Roll
- Tenderloin
- Rump Heart
- Picanha, Tiritip
- Flanksteaks
- Flapmeat
- Chuckroll
- Eyeround
- Flat
- Knuckle
- Oyster Blade
- Bolar Blade
- Trimmings

Quality

- Steers
- Heifers
- Cow
- Veal

Brands

- Various



Uruguay Grassfed Beef

CHILLED

FROZEN

Cattle farming for meat export it's an important part of Uruguay's economy with a significant focus on export consumption, as result Uruguay have built a strong tradition of breeding high-quality cattle for meat consumption, from breeds like Hereford and Angus. These breeds are chosen for their meat quality, and careful breeding practices further enhance the overall excellence of Uruguayan beef.

Uruguay is also known for its extensive pastures and a climate that supports year-round grass growth. The majority of Uruguayan cattle are grass-fed, allowing them to graze on nutrient-rich pastures.

Grass-fed Uruguayan beef is known for its tenderness, juiciness, and distinct flavor. The combination of a natural diet, open grazing, and the absence of excessive fat contributes to a meaty experience that is both satisfying and delicious. Typically more budget-friendly than Argentine beef, it provides an excellent value-for-money option.

Products

- Striploin
- Cube Roll
- Tenderloin
- Rump Heart
- Picanha
- Tritip

Quality

- Grainfed
- Angus Certified
- Hilton High Quality Beef

Brands





Brazilian Grassfed Beef

CHILLED

FROZEN

Brazil has one of the world's largest cattle populations, with a significant focus on both domestic consumption and high quality meat export.

With a vast and diverse geographic landscape, a weather which is a lot more tropical and a hot the cattle needs to adapt to a variety of climates, and certain breeds, like Nelore and Brahman are well-suited to tropical conditions.

Nelore is the most prominent cattle, they are well-adapted to tropical climates and are known for their resilience to heat and diseases and high quality lean meat. Other breeds, such as Angus and Hereford is also present but mostly in the south of Brazil where the climate is less tropical and more adequate.

Brazil has made remarkable advancements has made over the last decade, achieved in enhancing animal genetics by crossbreeding Nelore and Brahman with Angus. This strategic blending has not only elevated the genetic traits of the animals but has also significantly improved the overall quality of the meat.

Today Brazilian beef is a globally recognized for its standard of excellence, featuring juicy and tender steaks that are savored and relished in top restaurants worldwide.

Products

- Striploin
- Cube Roll
- Tenderloin
- Picanha

Quality

- High Quality Beef

Brands





LAMB



New Zealand Lamb

FROZEN

New Zealand lamb is widely celebrated for its high quality, unique flavor, that contribute to its popularity among consumers.

Often sourced from high-quality breeds, including Romney and Perendale. These breeds are selected for their adaptability to the country's climate and their ability to produce quality meat.

The grass-fed diet and the country's unique climate contribute to the rich and distinctive flavor profile of New Zealand lamb. The taste is often described as clean, mild, and slightly sweet, allowing the natural flavors of the meat to shine.

Products

- Lamb Chumps
- Lamb Hindshanks
- Lamb Loin ss/off
- Lamb Leg Tunel Bonned
- Lamb Leg B/less
- Lamb Leg ABO
- Lam Led CKT
- Lamb Saddle 25mm 8 Rib
- Lamb Tenderloin
- Lamb Loin Chops
- Lamb Shoulder
- Lamb Saddle 75mm divided
- Lamb Frenched Rack 400/500

Quality

- Grassfed Premium NZ Lamb

Brands

- Various



PORK



Spanish Pork

CHILLED

FROZEN

Spanish pork products are deeply ingrained in the country's culinary heritage. The art of curing and preparing pork has been passed down through generations, adding cultural significance to Spanish pork.

Different regions in Spain have their own traditional pig breeds, each contributing to the unique characteristics of the meat. Examples include the Ibérico pig in southwestern Spain and the Duroc breed in other regions.

Spanish pork is recognized for its rich, savory flavor and well-distributed marbling. The intramuscular fat contributes to the tenderness and juiciness of the meat, enhancing the overall dining experience. For a truly pork dining experience look nowhere.

Product

- Pluma
- Presa
- Secreto
- French Rack
- Tenderloin
- Loin bone in
- Loin b/less
- Ribs
- Rib Fingers
- Collar
- Tomahawk

Quality

- Iberico & Duroc

Brands

- Various



German Pork

CHILLED

FROZEN

Germany has a rich culinary tradition that includes a wide range of pork-based dishes. From sausages to roasts, German pork is integral to the country's gastronomic heritage.

Germany has a variety of pig breeds, each contributing to the diversity of pork products. Common breeds include the German Landrace and the Large White. Different breeds offer varying textures and flavor profiles, catering to diverse culinary preferences.

Product

- French Rack
- Tenderloin
- Loin bone in
- Loin b/less
- Ribs
- Rib Fingers
- Collar
- Tomahawk
- Topside
- Shoulder
- Trimings

Quality

- Iberico & Duroc

Brands

- Various





POULTRY



EU Chicken



CHILLED

FROZEN

COOKED

Chicken stands out as a popular and budget-friendly source of lean protein, capturing the hearts of many across Europe. The undeniable favorite among both chefs and consumers is the chicken breast fillet, renowned for its lean and tender qualities. However, a recent culinary trend showcases chefs embracing creativity by incorporating chicken leg quarters into innovative dishes. This versatility allows for a diverse array of culinary creations that cater to various preferences and cultural tastes.

collaborating with the finest poultry producers, not only within Europe but also internationally. This collaboration ensures that we deliver not just quality chicken but also the desired provenance, offering our customers transparency and confidence in the sourcing of our poultry products.

Product

- Breast Inner Fillet Uncalibrated/Calibrated
- Breast fillet 6x2 kg salted
- Breast Fillets Corn-fed
- Drumstick
- Leg Quarter Back Bone in
- Leg Quarter Back Bone out
- Wings
- Griller
- Cooked Breast Fillet
- Cooked Breast Strips

Quality

Imported, EU Production and Cornfed

Brands

Various



EU Duck



Duck meat is celebrated for its versatility and distinct flavor profile, making it a prized ingredient in various culinary traditions worldwide.

Duck meat boasts a unique and rich flavor that is often described as savory, succulent, and slightly sweet. The distinct taste adds depth to a wide range of dishes.

The versatility and flavor complexity of duck meat make it a favorite among chefs and food enthusiasts alike. Its ability to shine in various culinary applications, coupled with its distinctive taste, contributes to its status as a sought-after ingredient in the culinary world.

Product

Single fillet, Bone in/out
Single fillet skin on/off
Double fillet
Inner fillet
Whole Duck Roasted
Whole Duck / cut in half, with /out giblets

Quality

Imported, EU Production

Brands

Various





05



EU Turkey



FROZEN

Turkey is featured in a diverse range of dishes globally, from American Thanksgiving roast turkey to Middle Eastern kebabs and Asian stir-fries.

traditional a centerpiece during festive occasions, particularly Thanksgiving in USA and Christmas worldwide. Its large size makes it suitable for feeding a gathering of people.

Product

- Breast Fillet calibrate/uncalibrated
- Thighs skin on/off bone in/out
- Turkey Fat
- Cube Goulash
- Turkey Strips

Quality

Imported, EU Production

Brands

Various



GAME



Game Meat FROZEN

Game meat originates from wild animals, offering a distinctive flavor that reflects their natural habitat. Renowned for its unique taste, game meat showcases the essence of wild living.

Explore our diverse range of frozen seasonal wild game meats, featuring an assortment that includes wild boar, rabbit, venison, kangaroo and also our game fowl, featuring pheasant, partridge, wild duck, wild goose, wild pigeon, and grouse. Each type of meat offers a unique aroma, color, flavor, and texture, yet they all share that unmistakable gamey taste.

Product

- Wildboar
- Venison
- Kangaroo
- Rabbit

Quality

- EU Production

Brands

- Various



FISH



Fish FROZEN

Fish is lighter nutritious and more easily digestible, making it an ideal option for meals specially in hot weather. As a result, Mediterranean cuisine often features dishes that highlight the natural flavors of fish, incorporating them into grilled dishes, salads, soups, and stews.

Ether cooked, grilled on raw on sushi, fish protein is not only a flavorful protein but also a key component of a healthy diet, particularly during the summer when its lightness and nutritional benefits are especially appreciated.

Product

- Alaska Pollock breaded
- Red Shrimp
- Hake Fillet
- Cod Loins
- Cuttlefish
- Halibut Fillet
- John Dory
- Kibbelinge
- Monkfish Fillet
- Pangasius Fillet
- Plaice Fillet
- Red Gurnard Fillet
- Redfish Fillet
- Sea Bass Fillet
- Sea Bream Fillet
- Tilapia Fillet
- Trout
- Tuna Steak
- Victoria Perch
- Zander Fillet

Quality

- EU Production & Imported

Brands

- Various



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Thank you

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