



MATADERO CENTRAL, S.A.



**Nicaraguan
Premium Beef**
Central American Product
Establishment #8



About us

With more than 20 years of experience, we are one of the main Bovine Beef Exporters Companies in Central America, delivering 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 and a feedlot which delivers 70,000 animals per year.

We promote a sustainable livestock in Nicaragua, respecting all the Nature 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.





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.



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.

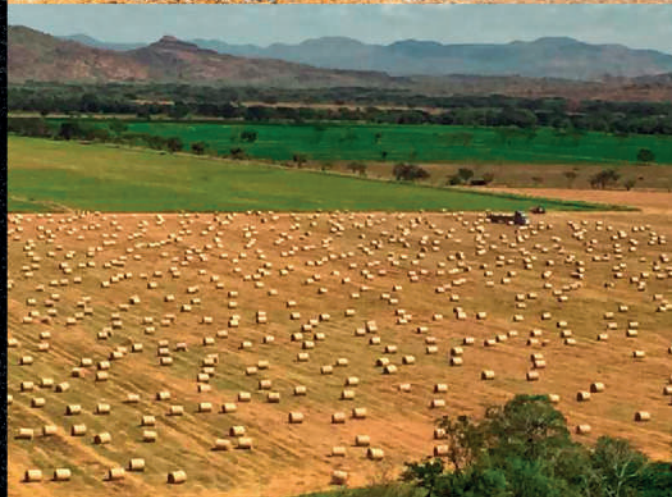


Our pride

DELUXE

El Ancla is a 5,000 Acre farm dedicated to grain fattening of cattle. With 54,000 cattle annual outcome, we produce Our Deluxe Brand.

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.





Beef Cuts



The Best Quality Beef
Order it Grass Fed or Grain Finished

DELUXE

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CHUCK

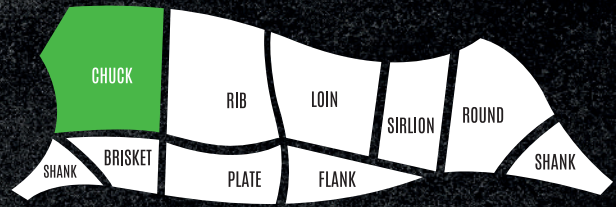


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CHUCK



This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor. Features roasts ideal for slow-cooking as well as more tender, grill-ready cuts such as the Flat Iron Steak.

Subprimal Cuts From Chuck

Chuck Roll Bone In

Approx. Yield: of 25 lb./head

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



Secondary Cuts

Chuck Roll Bone In Steaks

Approx. Yield: of 18-20 lb./head

A relatively inexpensive steak with loads of beef flavor. Moist and tender when slow-cooked.



Chuck Roll Boneless

Approx. Yield: of 10-11 lb./head

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.

NAMP: N/A



For more information:





Chuck Tender

Approx. Yield: 4.8 – 5.0 lb./head

Is a section taken from the external cervical region and is complemented by muscular structures belonging to the bovine dorsal cervical area.

NAMP: 116B



Neck Meat (PY)

Approx. Yield: 28.8 -29.20 lb./head

Located in the cervical region based on the cervical hemi-vertebrae except the Atlas. It is composed by all the muscles form the neck.



Secondary Cuts

Neck Bone

Approx. Yield: 10-12 lb./head

Slow-cook to bring out its full, savory flavor
Perfect for broil.

NAMP: N/A



Neck Bone Portioned

Approx. Yield: 10 lb./head.

Slow-cook to bring out its full, savory bone in flavor.

NAMP: N/A





Shoulder Cold

Approx. Yield: 28.80 – 29.20 lb./head

This cut consists of five distinct muscles, three of which are fabricated into Top Blade, Shoulder Center and Shoulder Tender cuts. The remaining two are generally used for Ground Beef or Stew Meat.

NAMP: 114



Secondary Cuts

Heart Clod-Lean

Approx. Yield: 7.40 – 7.60 lb./head

Commonly referred to as Clod Heart. Leave whole or cut into roasts, but remove large connective tissue to assist with tenderness.

NAMP: 114E



Petite Tender

Approx. Yield: 1.20 – 1.40 lb./head

Smallest muscle of the Shoulder Clod that is tender when left whole or cut end to end into portions. Juicy and tender, it is shaped like the Tenderloin but is smaller and more affordable. Perfect to grill or broil.

NAMP: 114F



Top Blade

Approx. Yield: 6.20 – 6.40 lb./head

Consists of the second most tender muscle in the animal; However, internal connective tissue should be removed to preserve that tenderness.

NAMP: 114D



Under Blade

Approx. Yield: 2.5 lb./head

Flatter portion of the Chuck Roll that is under the Chuck Eye Roll. The fourth most tender muscle.

NAMP: 116E



Other Cuts



DELUXE

Chuck Short Ribs

Approx. Yield: 13.57 lb./head

A crowd favorite, known for their richness and meatiness.

Flavorful, moist and tender when slow-cooked.

NAMP: 130A



Pectoral Meat

Approx. Yield: 2.23 lb./head

Section of the pectoral muscle that remains in the Square-Cut Chuck primal after removal of the Brisket.

Most often used for further processing into ingredient beef.

NAMP: 115D



Chuck Flap Tail

Approx. Yield: 2.09 lb./head

Richly flavored and finely textured. Best for slow-cooking whole or grilling if very thinly sliced across the grain.

NAMP: 116G



Hump Meat

Approx. Yield: 2.50 -2.80 lb./head

The Hump meat (dorsal portion of the removed rhomboideus) shall be removed so that the dorsal edge is a straight cut parallel to the arm (ventral) edge.

NAMP: N/A



Flat Iron

Approx. Yield: 3 lb./head

Extremely tender, well-marbled and flavorful and great for grilling. Cut from the Top Blade.

NAMP: 1114D



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RIB

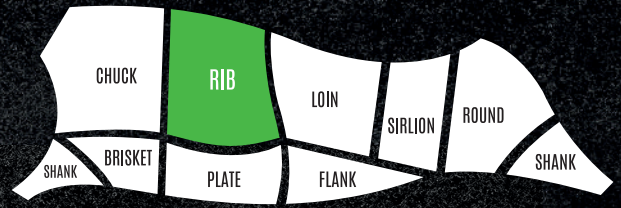


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RIB



Situated under the front section of the backbone and used primarily for support. Popular cuts from the Rib include the rich, flavorful Ribeye Steak and the Ribeye Lip On.

Primal Cuts From Rib

Ribeye Lip On

Approx. Yield: 14.85 lb./head.

This exceptionally tender and flavorful boneless roast consists of three muscles longissimus dorsi, spinalis dorsi, complexus and multifidus dorsi located in the portion of the forequarter, is nothing more than the Ribeye whit cape and seven ribs are removed (6th to 12th rib).

NAMP: 112A



Ribeye Steak Boneless

Approx. Yield: 0.4 lb./head.

This steak is rich, juicy and full-flavored with generous marbling throughout. It is cut into fillets one inch thick.

NAMP: 1112



Sub Primal Cuts

Back Ribs

Approx. Yield: 5 lb./head.

A great value and beef's signature ribs for the BBQ, this flavorful cut is great with a dry rub on the grill.

NAMP: 124



For more information:



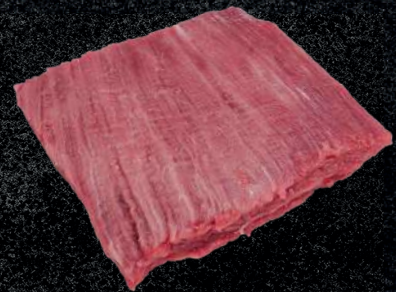


Lifter Meat

Approx. Yield: 2.1lb./head.

Thin muscles removed from the outside of the Rib; also called cap and wedge meat

NAMP: 109 B



Rib Fingers

Approx. Yield: 6.84-8.21 lb./head.

Thin strips of beef cut from between individual ribs in the Rib primal. Consists of the intercostal muscles that are removed from between the Back Ribs.

NAMP: 124A



Short Ribs

Approx. Yield: 10-11 lb./head.

Full of beef flavor and fall-off-the-bone tender, but also available boneless. Grill or slow-roast for a succulent beef dish

NAMP: 123B



Prime Rib Steak

Approx. Yield: 2.5 lb./head.

Also referred as Cowboy Steak. It is a tender, bone-in steak with a frenched rib presentation that is great for the grill.

NAMP:



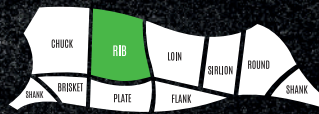
Tomahawk

Approx. Yield: 5.00 lb./head.

Tender bone-in steak from the Rib with a long bone and marbling that adds flavor. Simply season and grill

NAMP: 1103B





Filet Mignon (Central American Spec)

Approx. Yield: 8.60 – 9.10 lb./head.

It is located in the abdominal average region shaped by structures belonging to the bovine mesogastric complementing itself with the muscles of the lumbar region.

NAMP: N/A

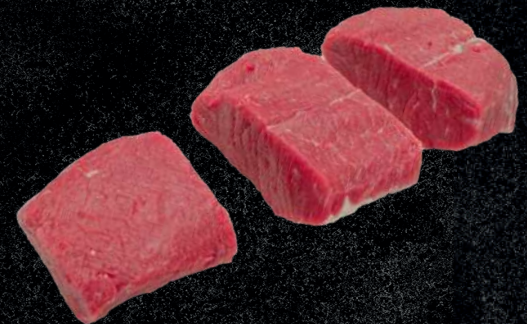


Medallones (Central American Spec)

Approx. Yield: 5.5 lb./head.

It is located in the abdominal average region shaped by structures belonging to the bovine mesogastric complementing itself with the muscles of the lumbar region.

NAMP: N/A



Contralomo (Central American Spec)

Approx. Yield: 7.30 – 8.30 lb./head.

It is located in the abdominal average region shaped by structures belonging to the bovine mesogastric complementing itself with the muscles of the lumbar region.

NAMP: N/A



Asado Especial (Central American Spec)

Approx. Yield 0.80 lb./head.

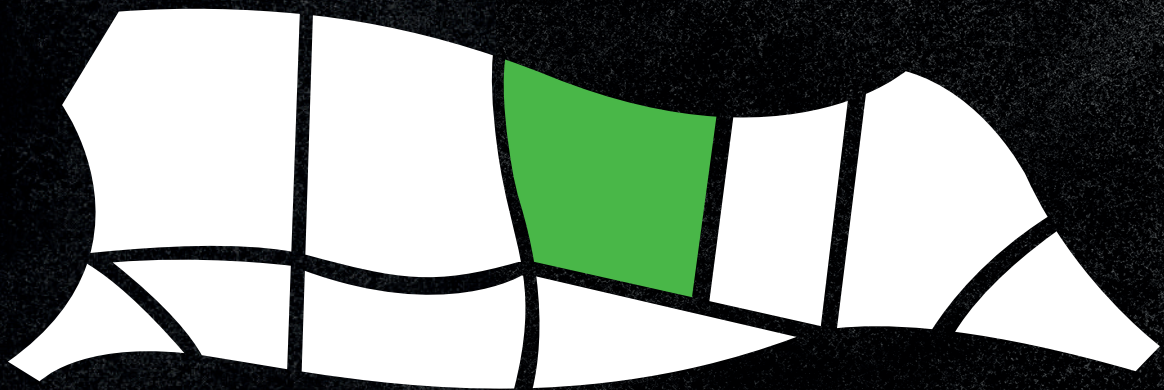
Rich and satisfying with exceptional tenderness and marbling, best when roasted or grilled.

NAMP: 124





LOIN

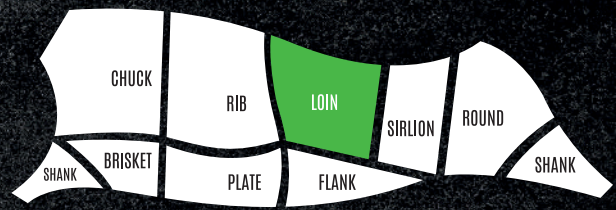


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LOIN



The area below the backbone is home to some of the most tender and popular cuts of beef, such as Tenderloin, New York Steak, T-Bone and Porterhouse Steak.

Primal Cut From Loin

Short Loin

Approx. Yield: 35 lb./head.

Loin cuts are great prepared on the grill or under a broiler.



Secondary Cuts

Porter House Steak

Approx. Yield: 18.26 lb./head.

Big flavor, it's combination of Strip and Tenderloin makes it perfect for grill or oven.

NAMP: 1173



T- Bone Steak

Approx. Yield: 15.68 lb./head.

Smaller than the Porterhouse, but delivers the same optimal tenderness and satisfying flavor.

Perfect if grilled or broiled.

NAMP: 1174



For more information:





Striploin Bone In

Approx. Yield: 21.11 lb./head.

This cut it is prepared from the Short Loin.

NAMP: 175



Secondary Cut

New York Steak Bone In

Approx. Yield: 19.9 lb./head.

Tender, lean and perfect for grilling.

NAMP: 1179



Striploins Boneless

Approx. Yield: 15.26 lb./head.

This boneless cut comes from the Short Loin, near the Tenderloin. It's perfect for roast and commonly prepared as New York Steaks and grilled.

NAMP: 180



Secondary Cuts

New York Steak Boneless

Approx. Yield: 12 lb./head.

Also known as Strip Steak, is a tender, lean and perfect for grilling cut.

NAMP: 1180



Sub Primal Cuts From Loin



DELUXE

Striploin 100VL Boneless

Approx. Yield: 15.26 lb./head.

This boneless cut comes from the Short Loin, near the Tenderloin. It's perfect for roast and commonly prepared as New York Steaks and grilled.
NAMP: 180



Sub Primal Cuts From Loin

Tenderloin Boneless, side Muscle Off

Approx. Yield: 8lb./head.

The most tender beef roast that is well known for being lean and succulent.

NAMP: 190



Secondary Cuts

Tenderloin Steak (CP)

Approx. Yield: 4.00 lb./head. Lean yet juicy, with a fine texture.

NAMP: 1189A



Side Muscle (Brocheta)

Approx. Yield: 1.25- 1.4 lb./head.

It is a piece of meat that is partially separated from the Tenderloin, covered with white tissue and enough fat infiltrated.

NAMP: N/A



Tenderloin Butt

Approx. Yield: 4.00 lb./head.

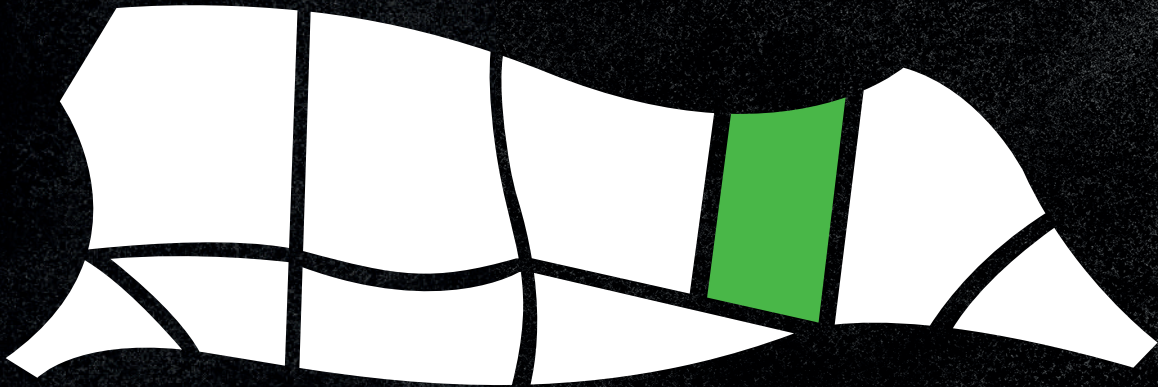
Rich tasting and smoothly textured. Ideal for roasting. You can order it whole or steaks.

NAMP: 191A





SIRLOIN

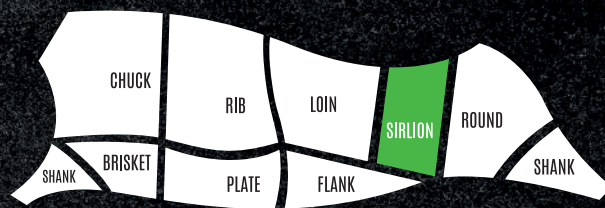


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Sirloin



The Sirloin is home to popular fabricated cuts but is first separated into the Top Sirloin Butt and Bottom Sirloin Butt, which are good for roasting or grilling.

Suprimal Cuts From Sirloin

Sirloin Butt, Cap Off

Approx. Yield: 12.50 -12.80 lb./head.

Located in the top part of the pelvic bone, it sits on the back of the animal toward the rear, right by the tenderloin and behind the short loin.

NAMP: 184A

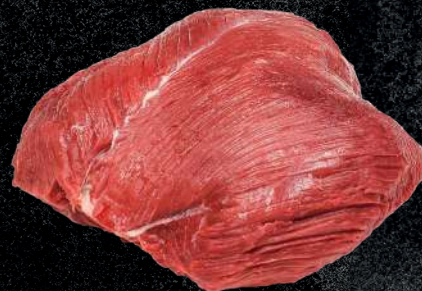


Secondary Cuts

Sirloin Butt, 100 VL Cap Off

Approx. Yield: 5 - 6lb./head.

NAMP: N/A



Sirloin Butt Steak Boneless

Approx. Yield: 5 lb./head.

Tender, lean and thick steaks of ¾ in.

Ideal for several cooking methods and dishes.

NAMP: 1184B



For more information:



Sub Primal Cuts From Sirloin



DELUXE

Tri Tip, Fat On

Approx. Yield 6.9 lb./head.

Its triangular shape gives it the name "Tri-Tip." Boneless and fairly tender with full flavor.

NAMP: 185A



Suprimal Cut

Tri Tip, 100 VL

Approx. Yield: 1.20 – 1.30 lb./head.

Its triangular shape gives it the name "Tri-Tip."

Boneless and fairly tender with full flavor.

NAMP: N/A



Top Sirloin Cap "Picanha"

Approx. Yield: 5.6 lb./head.

With a nice of marbling, this is a juicy and savory roast.

Best roasted in the oven or smoked slowly on the grill.

NAMP: 184D



Suprimal Cut

Top Sirloin Cap Steak "Picanha Steaks"

Approx. Yield 3.5 lb./head.

Steak cut from the triangle-shaped muscle that caps or covers the Top Sirloin.

NAMP: 184D



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ROUND

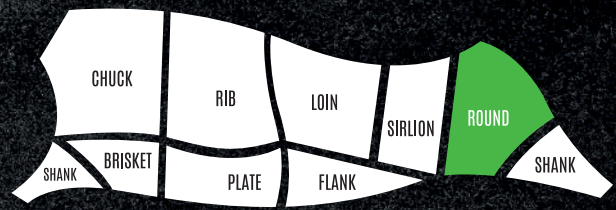


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ROUND



The muscles in this area are used for movement, so the beef is leaner and less tender. Often sold as roasts, steaks for marinating or Ground Beef

Subprimal Cut From Round

Knuckle

Approx. Yield: 15.4-15.60 lb./head.

Also Known as Sirloin Tip. This boneless, lean cut is great value. Best when roasted and carved into thin slices.

NAMP: 167A



Secondary cut

Knuckle Steak

Approx. Yield: 10lb./head. Thickness 12-13 mm.

Knuckle can be fabricated into steaks, which benefit from tenderization or marination. It's an affordable cut for weekly meals.

NAMP: 1167A



Shank -1 "Sapo"

Approx. Yield: 6.84 -7.42 lb./head.

Also Known as Heel Muscle. Comes from a smaller section of the full Bottom Round that is separated from the Outside Round (Flat). This cut is great value and perfect for broiled recipes or ground beef.

NAMP: 171F



For more information:





Sub Primal Cuts From Round



Inside Round

Approx. Yield: 27 -32 lb./head.

Also Known as Top Round. Is a thin, lean muscle located in the inner leg area. Should be slow-cooked to improve its tenderness.

NAMP: 168



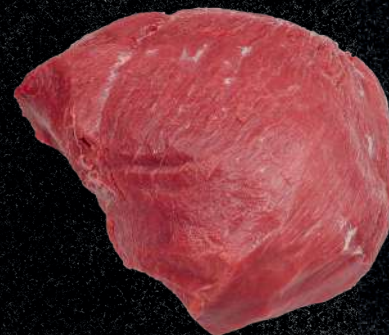
Secondary cut

Inside Round 100 VL

Approx. Yield: 18-20 lb./head.

When order 100 visual lean, it is commonly roasted and sliced for Roast Beef.

NAMP: 169A

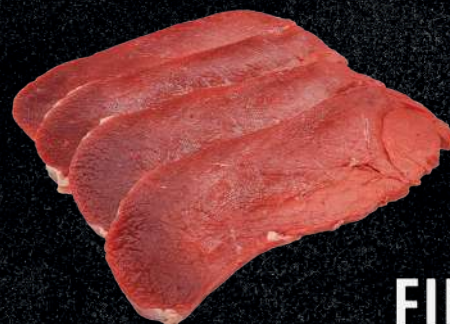


Inside Round Steak

Approx. Yield: 15lb./head. Thickness 12-13 mm.

Inside Round can be fabricated into steaks, which benefit from tenderization or marination.

NAMP: N/A



Sub Primal Cuts From Round

Outside Round

Approx. Yield: 17-19 lb./head.

A good everyday cut, boneless and lean. Best when roasted and carved into thin slices.

NAMP: 171B



Secondary cut

Outside Flat 100 vL

Approx. Yield: 10.4 – 10.6 lb./head.

When order 100 visual lean, it is commonly roasted and sliced for Roast Beef.

NAMP: 171B



Outside Round Portioned

Order it, VP with a range of 2.5 – 3.0 lb. per package, to maintain best quality every time you need to cook. We recommend this cut for slow-cooking, braising, and cooking sous vide.



Cube

Already prepared in cubes of ¾ in of thickness, so you don't waste time at the kitchen. Perfect for stew meat.



Sub Primal Cuts From Round



DELUXE

Eye of Round

Approx. Yield: 7.00 – 7.50 lb./head.

It is a very versatile cut, since it can be used to make steaks, roasted in the oven, or to make minced meat dishes. Is also, more affordable than other cuts of the beef.

NAMP: 171C



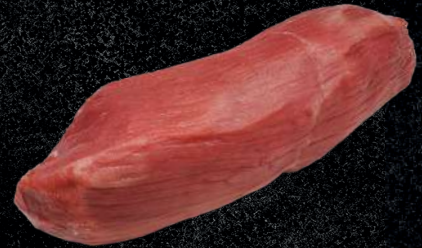
Secondary cut

Eye Round 100 VL

Approx. Yield: 5.32 -5.52 lb./head.

When order 100 visual lean, it is commonly roasted and sliced for Roast Beef.

NAMP: 171B



Eye Round Portioned

Order it, VP with a range of 2.5 – 3.0 lb. per package, to maintain best quality every time you need to cook. We recommend this cut for slow-cooking, braising, and cooking sous vide.



Cube

Already prepared in cubes of ¾ in of thickness, so you don't waste time at the kitchen. Perfect for stew meat.



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BRISKET

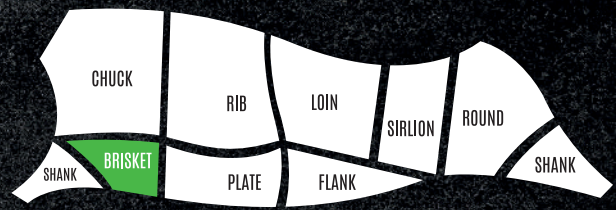


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BRISKET



Primal Cut From Brisket

Brisket Whole, Boneless

Approx. Yield: 20 – 22 lb./head.

Brisket is one of those classic beef dishes that satisfies the carnivore side of every eater. It is located just below the Square-Cut Chuck and in front of the Short Plate.

NAMP: 120B



Secondary cuts

Brisket Flat, Boneless

Approx. Yield: 7.40 – 7.60lb./head

Commonly referred to as Clod Heart. Leave whole or cut into roasts, but remove large connective tissue to assist with tenderness.

NAMP: 114E



Brisket 100 vL, Boneless

Approx. Yield: 2.09 lb./head

Richly flavored and finely textured. Best for slow-cooking whole or grilling if very thinly sliced across the grain.

NAMP: 116G





PLATE

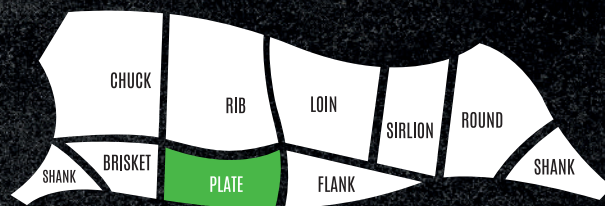


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PLATE



The section right under the rib primal with a higher fat content. The Short Plate is a source of Short Ribs and Ground Beef. It's also the home of the Skirt Steak—a thin, flavorful cut that's best when marinated and seared over high heat.

Suprimal Cuts From Plate

Inside Skirt

Approx. Yield: 5 lb./head.

Opposite the Outside Skirt Steak, this cut is known for its robust flavor profile. Marinate and grill hot for fajitas, tacos or use for stir-fry.

NAMP: 121 D



Outside Skirt

Approx. Yield: 2.56 lb./head.

Its commonly known as Arrachera. It is opposite the Inside Skirt Steak; this cut is known for its robust flavor profile. Marinate and grill hot for fajitas, tacos or use for stir-fry.

NAMP: 121C



For more information:





Other Cuts



Short Plate

Approx. Yield: 8 lb./head.

Called "Short Plate" because it does not contain the Brisket. It shall be derived from the 6th, 7th, and 8th ribs of the short plate. Good beef flavor, braised it or through it on the grill with your favorite rub.

NAMP: 123A



Hanging Tender

Approx. Yield: 1.35 - 1.5 lb./head.

The hanging tender is a soft, grainy-textured, elliptical-shaped muscle that is attached to the diaphragm. There is only one hanging tender per carcass.

NAMP: 140





FLANK

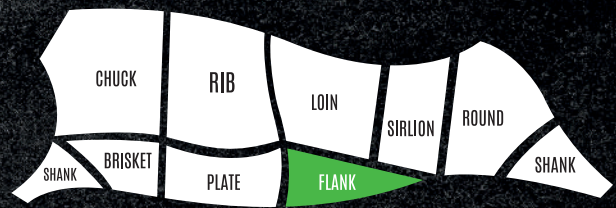


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FLANK



Located below the Loin, the name “Flank” comes from its anatomical location, the Flank area of the carcass.

Flank Steak

Approx. Yield: 0.70 – 0.90 lb./head.

Lean and boneless with lots of intense beef flavor. Best when marinated and grilled or sliced thin and stir-fried.

NAMP: 193





SHANK



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SHANK



A portion of the leg, which is used extensively for movement. It is divided in Foreshank and Hindshank, can be prepared bone-in or boneless. In both cases its recommended to slow cook for best results.

Primal Cut from Shank

Foreshank Bone In

Approximate yield 11.85 lb./head.



Secondary Cuts

Foreshank Boneless

Approx. Yield: 8.12 lb./head.

NAMP: N/A



Shank C

Approx. Yield: 2.26 lb./head.

Is a section taken from the second metatarsal region, complemented by the muscles of the femoral area.

NAMP: N/A



For more information:





Shank D

Approx. Yield: 0.91 lb./head.

Is a second cut extracted from the carpal region complemented by the muscles of the anti-brachial and ulnar region area.

NAMP: N/A



Shank F

Approx. Yield: 3.20 lb./head.

Is a section taken from the second metatarsal region, complemented by the muscles of the femoral area.

NAMP: N/A



Hindshank Bone – In

Approx. Yield: 11.88 lb./head.

This cut is extracted from the hindquarter of the beef in the carpal region complementing the muscles of the brachial metacarpal zone and the ulnar region.

NAMP: N/A



Secondary Cuts

Shank Cross -Cut “Caracu Steak”

Approx. Yield: 8.50 lb./head.

NAMP: N/A





Hindshank Boneless

Approx. Yield: 10.44 lb./head.

NAMP: N/A



Other Cuts

Shank A

Approx. Yield: 2.79 lb./head.

Is a section taken from the second metatarsal region, complemented by the muscles of the femoral area.

NAMP: N/A



Shank E

Approx. Yield: 4.10 lb./head.

Is a section taken from the second metatarsal region, complemented by the muscles of the femoral area.

NAMP: N/A



Beef Bones

Versatility makes these cuts ideal ingredients for dishes such as burgers, tacos and meat sauce. We can make them Half Cut and as Canoe Bones.





LOCATION

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