



100% HOLSTEIN FRISON FROM ITALIAN FOOD VALLEY

CREMONINI GROUP & INALCA

The Cremonini Group is the largest privately owned company in the food sector in Italy.

Via Inalca it is one of the largest European player in the production of beef and meat-based transformed products through its affiliates Italia Alimentari, Fiorani and Guardamiglio.

In fact, Inalca is worldwide recognized for its excellence in manufacturing, commercializing and trading a full range of beef, whose production chain, from farm to finished product, is entirely overseen and carefully organized.

It produces and trades a wide assortment of products that undergo systematic controls in conformity with the the highest international standard of quality control and certifications (among which ISO 9001, ISO 14001, BRC, IFS) in order to guarantee their integrity and wholesomeness.



GRUPPO CREMONINI



INALCA

l'eccellenza nelle carni

CARIMA MARBLED BEEF

Inalca, thanks to the expertise of its staff, is able to sort out tailor-made services for its customers, matching the highest standards in terms of products selection and process compliance.

Carima marbled beef was born precisely from this heritage. The project qualifies the best **italian** beef selections and encloses them inside a brand that is based on few unmistakable principles: **the typology of the cattle, its conformation and its marble score.**



CARIMA
MARBLED BEEF

THE ITALIAN FOOD VALLEY

The frisian cattles designated to our line are all females of the **Padania Valley** , which is located in the North of Italy and it is one of the most fertile lands in the world thanks to the microclimate created by the Alps and the Po River.

All crops thrive here: cereals, fruit, vineyards and, therefore, it boasts a vast collection of **PDO** (Protected Designation of Origin) and **PGI** (Protected Geographical Indication) products.

Thanks to very specific microclimate and a longstanding savoir-faire, this region is also known throughout the world as **Italian Food Valley**, which is a goldmine of outstanding culinary products, where mastery and brilliance collide, and especially the skill in being able to transform fine, local products into something truly unique.

Our dairy cows grow in this **lush context** and they are selected based on the **conformation and marbling** of their meat.





BEEF MARBLING

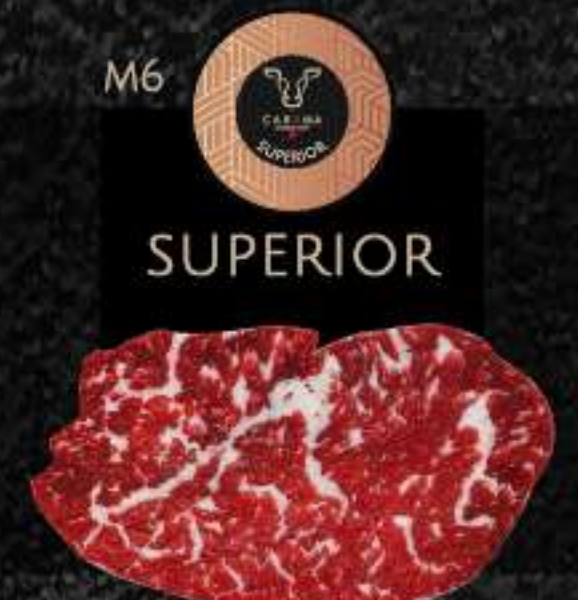
Marbling is the visible unsaturated and healthy intramuscular fat that accumulates within lean muscles, which creates a marble pattern in the meat – hence the name.

Marbling highly affects many attributes of the meat: its juiciness, tenderness, texture, and flavor. All of them are crucial to the “eating experience” and for this reason the presence of marbling has an extremely positive effect on the quality of beef.

CARIMA SELECTION

During assignment of marbling score, qualified graders evaluate not only the quantity but also the distribution and the texture of visible fat fleck within a particular section of loin muscle. Other factors considered are the conformation, the meat brightness and firmness and the fat color and luster. These aspects together determine how the marble will influence the overall quality of the beef and, consequently, the eating experience. A high marbling score contributes to a softer, silkier texture because the marbled fat has a comparatively low melting point and permeates into the meat as it cooks, keeping the beef rich in flavor.

The marble score grading can go between 1 – almost marble-free – and 12 – extremely rare. Our selection goes from 4 to 12, 4 being the basic minimum of marbling our beef has, and 12 being a steak that is almost white with marbling. We grouped these levels into 3 macro categories that contain similar marble scores and represent the specificity of beef quality: **SUPERIOR**, **RARE** and **UNIQUE**, the top tier.



SUPERIOR

MARBLE SCORE GRADE FROM 4 TO 6

Within this marble spectrum, the beef presents a soft texture that delivers mouthwatering gentle but distinctive flavor. It is riddled with a good amount of creamy white fat marbling, evenly distributed but not too dense, an attribute that allows indulging in more frequent consumption and larger portions with no richness overload.

The properties of these cuts combine into a unique taste experience and exalt the gustatory sensations.

Among all the cattle in the supply chain, approximately 5% of our production falls into the **SUPERIOR** selection.



RARE

MARBLE SCORE GRADE FROM 7 TO 9

These steak cuts present a fairly high amount of webbing of fat, which results in a creamier texture.

Micro marbling evenly spreads throughout the meat, giving soft and succulent quality to the texture.

Rich and buttery without being overwhelmingly opulent.

Among all the cattle in the supply chain, approximately 2% of our production falls into the RARE selection.



UNIQUE

MARBLE SCORE GRADE FROM 10 TO 12

Top of the beef steaks range with extraordinary amount of marbling.

Compared to the Wagyu and/or Kobe marbling scale, these cuts have a marbling score of 9+. The amount of fine web-like intramuscular fat is so high that the meat actually appears quite white, reaching a whole new level of richness.

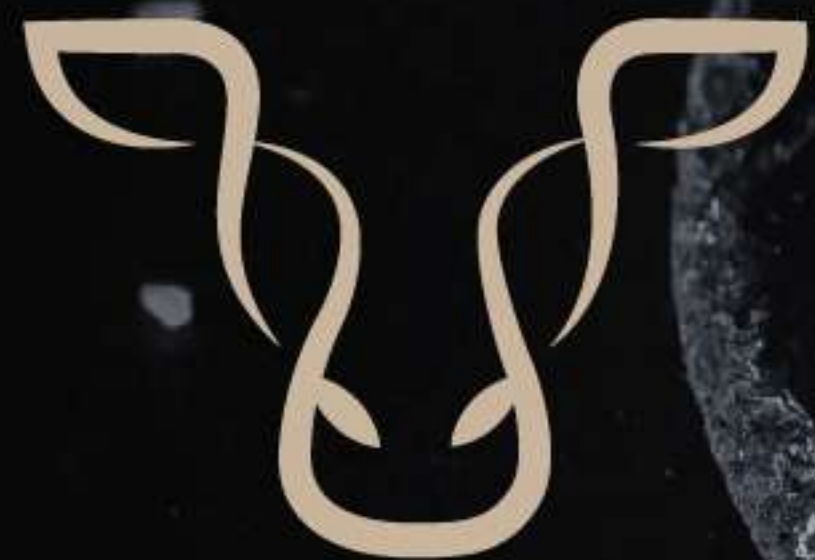
Succulent and juicy, the marbling spreads more and more throughout the meat, giving melt-in-your-mouth texture impossible to match and forget.

Among all the cattle in the supply chain, approximately 0,5% of our production falls into the **UNIQUE** selection.



DRY AGING

Once classified, the entire bone-in loin undergoes a dry aging process of **maturation** of minimum 20 days, in order to guarantee the higher possible level of tenderness and concentration of flavor.



CARIMA
MARBLED BEEF



