



e⁺
europ⁺us
Argentina





Geopharma



+ CRUDE BOVINE HEPARINE SODIUM

Amorphous light beige powder. Slightly hygroscopic.



Anticoagulant activity

≥ 120UI/mg

Absorbance (280nm – sol. 0,4%)

≤ 0,5

Primary packaging

Double polyethylene bag.

Temperature

Room temperature.

Humidity

≤ 10 %

Absorbance (260nm – sol. 0,4%)

≤ 0,5

Secondary packaging

Plastic drum.

Expiration date

24 months from
manufacturing date.

pH

6,0 - 9,0

Absorbance (400nm- sol 1%)

≤ 0,5



+ CHONDROITIN SULFATE

Amorphous yellowish or white powder. Slightly hygroscopic.



Purity

> 96 %

Absorbance (280 nm – sol. 0.4%)

≤ 0,3

Primary packaging

Double polyethylene bag.

Temperature

Room temperature.

Humidity

< 10 %

Absorbance (260 nm – sol. 0.4%)

≤ 0,3

Secondary packaging

Plastic drum.

Expiration date

24 months from manufacturing date.

pH

6,0 – 9,0

Absorbance (400 nm- sol 1%)

≤ 0,3





Natural casings



+ BEEF ROUND



Naturalcasings

Casings for the elaboration of sausages obtained from bovine small intestine (jejunum and ileum) processed through rigorous manual procedures.



Basic Ingredient

Bovine small intestine (jejunum and ileum, excluding duodenum).

Preservative

Food grade sodium chloride, saturation at room temperature. Brine.

Presentation

Skeins (unit) of 13, 18, 25 and 30 meters long.

Calibers

32 to 54mm range.

Unit weight

The weight of the skein is variable and is not an attribute considered for the commercialization.

Water Activity

AW= 0,75±0,3

Preservative Density

23±2 Baumé.

Product use

Ready to use casings for the sausage industry.

Expiration date

24 months from manufacturing date.

Primary packaging

Low density polyethylene bag.

Secondary packaging

Tight-fitting lids reinforced plastic barrels

Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C)

+ BEEF MIDDLE



Naturalcasings

Casings for the elaboration of sausages obtained from a portion of the bovine large intestine, the colon, processed through rigorous manual procedures.



Basic Ingredient

Bovine large intestine (colon).

Preservative

Food grade sodium chloride, saturation at room temperature. Brine.

Presentation

Skeins (unit) of 5, 10 and 18 meters long.

Calibers

45 to +70mm range.

Unit weight

The weight of the skein is variable and is not an attribute considered for the commercialization.

Water Activity

AW= 0,75±0,3

Preservative Density

23±2 Baumé.

Product use

Ready to use casings for the sausage industry.

Expiration date

24 months from manufacturing date.

Primary packaging

Low density polyethylene bag.

Secondary packaging

Tight-fitting lids reinforced plastic barrels.

Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C)

+ BEEF CAP

Casings for the elaboration of sausages obtained from a portion of the bovine large intestine, the cecum, processed through rigorous manual procedures.



Basic Ingredient

Bovine large intestine (cecum).

Preservative

Food grade sodium chloride, saturation at room temperature. Brine.

Presentation

Skeins (unit) of 5 beef caps each.

Calibers

90 to +150mm range.

Unit weight

The weight of the skein is variable and is not an attribute considered for the commercialization.

Water Activity

AW= 0,75±0,3

Preservative Density

23±2 Baumé.

Product use

Ready to use casings for the sausage industry.

Expiration date

24 months from manufacturing date.

Primary packaging

Low density polyethylene bag

Secondary packaging

Tight-fitting lids reinforced plastic barrels

Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C)

+ BEEF FAT ENDS

Casings for the elaboration of sausages obtained from a portion of the bovine large intestine, the rectum, processed through rigorous manual procedures.



Basic Ingredient

Bovine large intestine (rectum).

Preservative

Food grade sodium chloride, saturation at room temperature. Brine.

Presentation

Unit of 25 beef fat ends.

Calibers

90 to +150mm range.

Unit weight

The weight of the skein is variable and is not an attribute considered for the commercialization.

Water Activity

AW= 0,75±0,3

Preservative Density

23±2 Baumé.

Product use

Ready to use casings for the sausage industry.

Expiration date

24 months from manufacturing date.

Primary packaging

Low density polyethylene bag

Secondary packaging

Tight-fitting lids reinforced plastic barrels

Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C)

+ BEEF MIDDLE PIECES



Naturalcasings

Casings for the elaboration of sausages obtained from a portion of the bovine large intestine, the colon, processed through rigorous manual procedures.



Basic Ingredient

Bovine large intestine (colon).

Preservative

Food grade sodium chloride, saturation at room temperature. Brine.

Presentation

Strips of different lengths, in nets containing 100 pieces.

Calibers

45 to 80mm range.

Unit weight

The weight of the skein is variable and is not an attribute considered for the commercialization.

Water Activity

AW= 0,75±0,3

Preservative Density

23±2 Baumé.

Product use

Ready to use casings for the sausage industry.

Expiration date

24 months from manufacturing date.

Primary packaging

Low density polyethylene bag.

Secondary packaging

Tight-fitting lids reinforced plastic barrels.

Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C).

+ DRY BEEF BLADDER



Naturalcasings

Casings for the elaboration of sausages obtained from a bovine bladder processed through rigorous manual procedures.



Basic Ingredient

Bovine bladder.

Preservative

Pepper at room temperature.

Presentation

4 packages of 10 units each, totaling 40 dry beef bladders per box.

Calibers

90 to 150mm range.

Unit weight

The weight of the skein is variable and is not an attribute considered for the commercialization.

Expiration date

24 months from manufacturing date.

Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C).

Product use

Ready to use casings for the sausage industry.

Primary packaging

Low density polyethylene bag.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.



+ HORSE CASINGS



Naturalcasings

Casings for the elaboration of sausages obtained from equine small intestine processed through rigorous manual procedures.



Basic Ingredient

Equine small intestine.

Preservative

Food grade sodium chloride, saturation at room temperature. Brine.

Presentation

Skins (unit) of 8, 10 and 18 meters long.

Calibers

45 to 80mm range.

Unit weight

The weight of the skin is variable and is not an attribute considered for the commercialization.

Water Activity

AW= 0,75±0,3

Preservative Density

23±2 Baumé.

Product use

Ready to use casings for the sausage industry.

Expiration date

24 months from manufacturing date.

Primary packaging

Low density polyethylene bag.

Secondary packaging

Tight-fitting lids reinforced plastic barrels.

Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C).



Terrabeef



+ BEEF KIDNEY (IWP)

Bovine kidney, without capsule or perirenal fat.
The ureter and surrounding fatty tissue are removed.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ SEMICOOKED BEEF OMASUM

It constitutes one of the three pre-stomachs of bovines. The interior presents folds in a laminar shape that resembles a booklet. The cooking is done in the abattoir where it remains 40 to 45 minutes in water at 90°C. The shell and leaves are clean and free of any ingestion traces. Slightly brownish white color.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

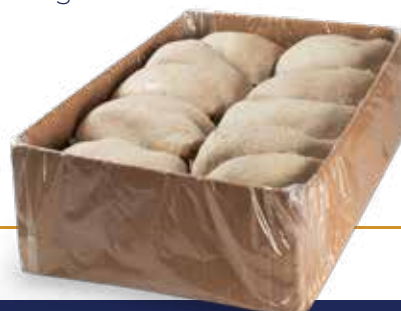
Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ BEEF TONGUE (IWP)

It is prepared by removing the hyoid bone, fat and base of the tongue, while the lingual epithelium must remain intact. It can have different colors (white, black and spotted). Presented clean, without digestive content.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ BEEF DIAPHRAGM MEMBRANE

It consists of the bovine diaphragmatic membrane with its covering pleura and peritoneum. It is prepared free from the fleshy portion of the diaphragm.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.

+ BEEF SKIRT

Made up of the pillars of the bovine diaphragm. It is prepared defatted, free of clots and ingested remains.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ BEEF SMALL INTESTINE



It is the initial portion of the small intestine, that is, the duodenum. It must be free of omentum remains and mesenteric fat.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.

+ BEEF HEART

It is prepared by removing the fat from the base of the heart, trimming the pericardium and removing arteries, veins and atrial valves. It is presented sectioned in the middle.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ BEEF HONEYCOMB

It constitutes one of the three pre-stomachs of bovines. Its internal face presents folds in the form of cells that gives it the name of reticulum or net. Cooking is done at the abattoir where it remains for 20 minutes in water at 90°C. It comes defatted, without traces of towel meat. Slightly brownish white color.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

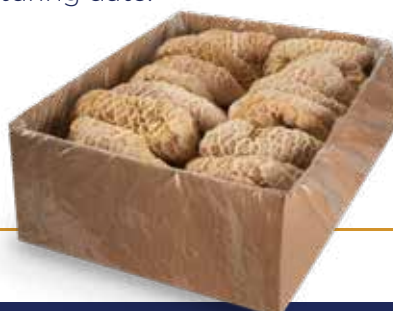
Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ BEEF LIVER

Bovine liver without the gallbladder. It is prepared by removing the remains of hepatic blood vessels, fat, and lymph nodes adjacent to the hilum.



Weight

Gross weight: 15.5kg.
Net weight: 15kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ BEEF LIP

Bovine lip composed of its muscular portion and its papillae. It is packed divided into two polyethylene bags containing 5kg net of product each.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.

+ BEEF SWEETBREAD

It is constituted by the thymus, a gland integrated by a cervical and a thoracic portion, which is located on both sides of the trachea, lobed and pale yellowish in color. This gland has its greatest development in the calves, atrophying in adult animals. It is conditioned with its surface completely fat free.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.

+ BEEF AORTA

First section of the bovine aortic artery at its exit from the cardiac left ventricle. A longitudinal cut is made along its entire length.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



Terra**beef**

+ BEEF NATURAL TRIPE WITH OR WITHOUT HONEYCOMB

With honeycomb: It is made up of the rumen and reticulum or honeycomb. The raw tripe is washed at the abattoir with potable chlorinated water to remove the any remainder of ingestion.

Without honeycomb: It is made up of the rumen. The reticle or honeycomb is removed. The preparation is carried out in the same way as the tripe with honeycomb.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ BEEF CHEEK MEAT



Made up of the bovine masseter muscles, excluding remains of adjacent muscles or jaw.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.



+ BEEF TAIL (IWP)

Bovine tail containing all the vertebrae and coccygeal muscles, except for the first two vertebrae that remain in the half cow. It is defatted and the last 3 or 4 vertebrae, as well as any remains of hair and/or leather, are removed. It breaks to pack.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.

+ BEEF TENDON

Formed by the clean digital flexor tendon and its sheaths; white and slightly pink color. It is packed divided into two polyethylene bags containing 5kg net of product each.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.

+ BEEF PIZZLE

Made up of the bovine penis. It is conditioned by removing the serous and fat.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.

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