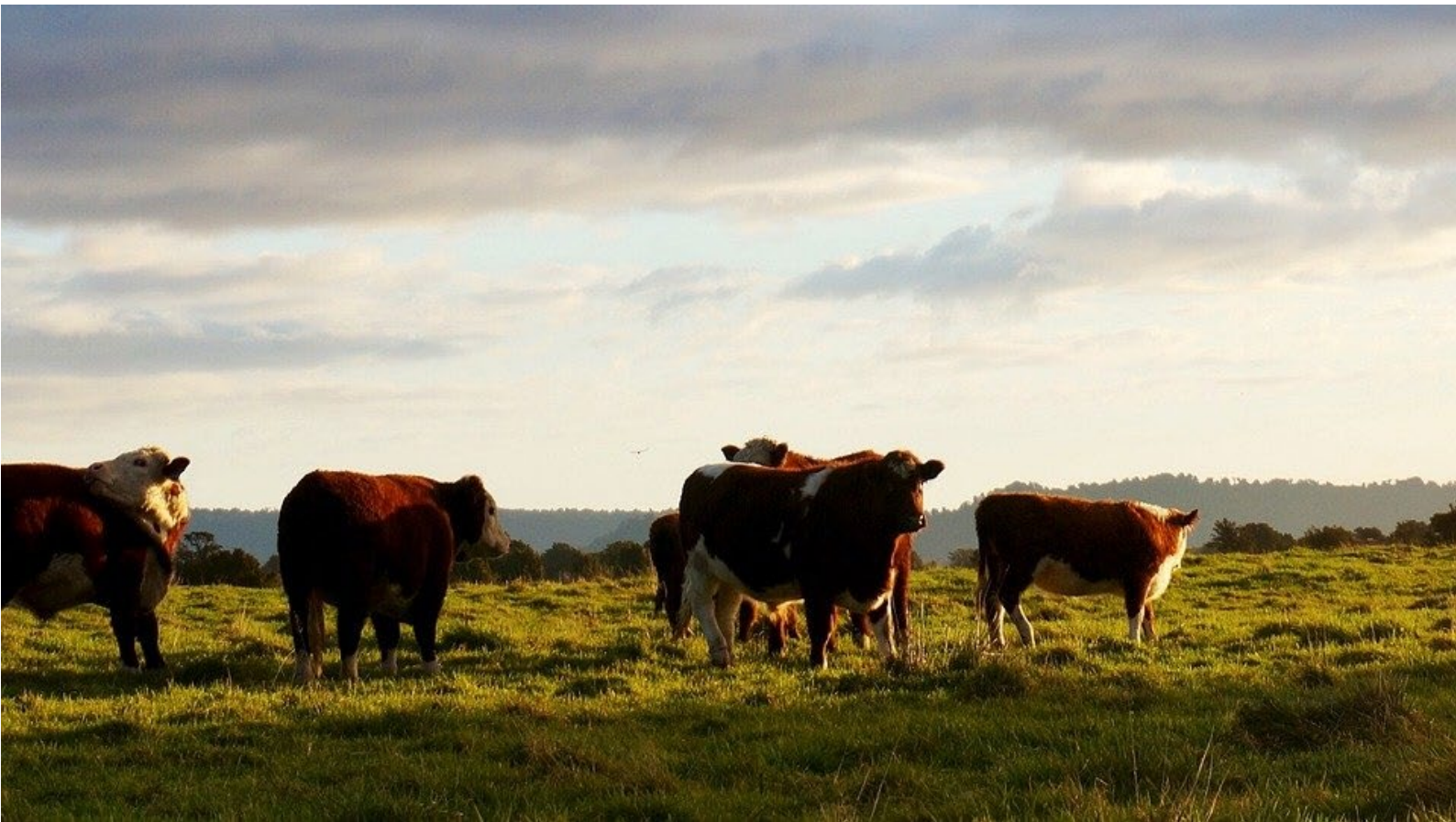




## COMMODITIES CATALOG

### SPECIFICATIONS



We CMR BUSINESS on behalf of our seller, with full knowledge of the act of fraud, confirm with full legal and corporate responsibility and under penalty of perjury that we are ready, willing and able to enter into a contract to sell the following commodity as specified below and that funding is available including any export permits needed to fulfill this sale:

Product: BEEF

**CIF ASWP – Any Safe World Port - Origin Brazil**

**Comparison of beef cuts in Brazil, Australia and the USA.**

<b>Our cuts:</b>
1 BEEF BLADE
2 BEEF CAP OF RUMP
3 BEEF BRISKETS
4 BEEF CARCASE
5 BEEF CASINGS
6 BEEF CHEEK LINAMEN ON RENCHED
7 BEEF CHUNK
8 BEEF CHEEK WITHOUT LINAMEN
9 BEEF CHUNK BLADE
10 BEEF CUBE ROLLS
11 BEEF EYE ROUND
12 BEEF FAT
13 BEEF FEET
14 BEEF FLANK
15 BEEF FLAT
16 BEEF FOREQUARTER
17 BEEF HINDQUARTER
18 BEEF HEAD MEAT
19 BEEF HEARTS
20 BEEFE HEEL MUSCLE
21 BEEF HONEYCOMBE
22 BEEF KIDNEYS
23 BEEF KNUCKLES
24 BEEF NECKS
25 BEEF OMASUM
26 BEEF SHIN AND SHANK
27 BEEF RUMPS
28 BEEF RIBS
29 BEEF SHOULDERS
30 BEEP SILVERSIDE
31 BEEF STRIP LOINS
32 BEEF TENDERLOINS
33 BEEF TRIMMINGS
34 BEEF MDM ( mechanically deboned meat)

<b>Brasil</b>	<b>Austrália</b>	<b>USA</b>
Acém	Chuck roll **	Chuck roll
Alcatra (miolo)	Rostbiff	Top sirloin butt (Round eye)
Bananinha	Intercostals (rib fingers)	Rib fingers, boneless
Bife da ponta de agulha	Brisket - deckle off	Outside skirt (plate)
Bisteca	*	Rib / Striploin steak, bone in
Braço	Armbone shin	Foreshank
Capa de costela	Chuck meat square	*
Capa do contra filé	*	Beef Rib, blade meat
Came de panela em cubo de qualquer músculo	Diced Beef	Diced / stewing beef
Came moída	Minced beef	Ground beef
Contra filé	Striploin	Strip loin / ribeye
Contra filé com costela e capa	Ribs - prepared	Beef rib, oven-prepared
Costela	Rib ends	Back ribs
Costela sem osso	Spare ribs	Back ribs, boneless
Costelinha	Short ribs	Short ribs, trimmed
Coxão duro	Outside flat	Outside round (flat)
Coxão mole	Topside / inside - cap off	Top (inside) round, cap off
Cupim	Chuck crest	Hump
Diafragma / entranha fina	Inside skirt	Outer Skirt Steak / Diaphragm
Filé mignon	Tenderloin	Full Tenderloin
Fraldinha	Internal flank plate	Bottom Sirloin (Flap/Abdominis internus)
Fraldão	Thin Flank	Transversus Abdominis / Inner Skirt Steak
Ganhadora / raquete	Oyster blade	Beef Chuck Top Blade Roast, boneless
Lagarto	Eye round	Eye of round
Lombinho	Thick skirt	*
Maminha	Bottom sirloin triangle (T)	Bottom sirloin butt (Tri-tip)
Músculo (braço)	Shin / Shank	Foreshank
Músculo (traseiro)	Shin-special trim	Shank
Pacu (bife do vazio)	Flank steak	Flank steak
Paleta	Blade (clod)	Shoulder clod
Patinho	Knuckle	Knuckle, peeled (Ball tip)
Peito	Brisket point end plate	Brisket, deckle-off, boneless
Peixinho	Chuck tender	Chuck Mock Tender
Pescoço	Neck	Neck
Pescoço e acém	Chuck	Chuck
Pescoço	Neck	Neck
Pescoço e acém	Chuck	Chuck
Picanha	Rump cap	Top sirloin cap
Picanha e alcatra	D-Rump	Top sirloin butt, Boneless
Ponta de agulha sem osso	Brisket - deckle off	Inside skirt (plate)
Tibone	*	Porterhouse / T-bone steak
Traseiro especial	Pistola hindquarter	Beef round (Primal)
Vazio	Thin flank	Flank steak

\* O corte equivalente não pode ser determinado.

\*The equivalent cut cannot be determined