## Raising the standard

## Coming from a long tradition of natural animal husbandry, Uruguayan meat is both tasty and safe

With scare stories of processed meat products proliferating the news, and a richer, ever-increasing world population, more and more people are demanding their beef from trusted sources.

Uruguay, with its long tradition of meat production and export, is proud to support a system that guarantees its customers 100 percent traceability. The Latin American country currently exports 70 percent of its meat to more than 100

countries, with China, the European

Union, North America, and Russia

For centuries, rural producers

have applied careful humanitarian

practices in the production of cattle and sheep following a harmonious

and sustainable process that has been

The main cattle breeds are Her-

The use of hormones, antibiotics

and animal proteins in the feed of

cattle and sheep is outlawed, and

traceability is mandatory for every

The process begins on the farm

when the animal is born and contin-

ues in the industrial stage in all meat-

packing plants until it is slaughtered

through an electronic information

system. Not only that, but Uru-

guayan beef is super healthy, with

low levels of fat, zinc, iron, vitamin

B, Omega 3 and vitamin E. Small

one of the country's cattle stock.

eford and Angus for beef and Cor-

passed on between the generations.

as its main markets.

riedale for sheep.

wonder that the country's National Meat Institute (INAC), the official body responsible for guaranteeing and promoting Uruguayan natural meat abroad, actively seeks niche markets that are able to pay for this vastly superior quality product.

"The first thing I would say is that Uruguayan beef is safe," said Luis Alfredo Fratti Silveira, chairman of the INAC. "In today's climate, the public increasingly wants to know how safe the food is when they are

eating and where, and under what

conditions, it was processed. Uru-

guayan meat is extremely natural

and uses applied technology that

gives great confidence to the con-

years, and yet that issue is still being

discussed in some countries. We can

provide the history of each animal,

where it was born, and what its rela-

tionship was with other animals and

"From an economic perspec-

tive, we benefit from being a

small country because we can

carry out complex systems

easily. Geographically, we

have plains with gentle slopes,

rather than mountains and

forests. We didn't have gold

and silver when the conquis-

tadors came, and that means

we have unspoilt land, full of

livestock." On an international

export level, the meat is certain-

that is a big advantage.

"We haven't used hormones for 40

where it was born, and its relationship with

other animals and that is a big advantage."

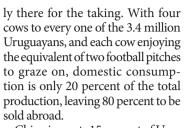
LUIS FRATTI SILVEIRA, CHAIRMAN OF INAC

"We can provide the history of each animal,

At the Shanghai Expo in 2010,

INAC noted that 90 percent of customers at the Uruguayan restaurant were Chinese, something Fratti Silveira is particularly proud of. "It is a myth that Chinese people do not eat much meat." he said.

The companies allowed to export



China imports 15 percent of Uruguay's meat, and 50 percent of the giblets, but INAC is keen for it to take more, and to participate financially in the production process.

"China is Uruguay's second-largest trading partner, so the business culture is already set up," Fratti Silveira said. "We would however, like it to become our first trading partner. Internationally, our meat is doing exceptionally well. It is a gourmet food, and when it is served roasted on the bone, there is never any meat left on the plate."

to China are: Frigorífico Tacu-



PHOTO PROVIDED TO CHINA DAILY

Uruguayan cows are among the most easily traced animals in the world.

arembó-Marfrig Group; Frigorífico Carrasco, Frigorífico PUL —a Minerva Foods Company; Frigorífico Canelones—JBS; Frigorífico Durazno, Frigorífico Rosario; Frigoyí, Frigorífico Schneck; Frigorífico Casa Blanca; Frigorífico Sirsil; Frigorífico Las Moras; Frigorífico Solis Meat Uruguay; Frigorífico Lorsinal; Frigorífico Breeders & Packers Uruguay; Frigorífico San Jacinto-Nirea; Frigorífico Las Pie-

## With a mission to grow

dras and Frigorífico Pando.

The INAC is responsible for all meat processing in Uruguay, which, as well as cows and sheep, includes

horses, swine, goats, poultry, rabbit, game, offal and meat products.

"We promote, coordinate and monitor the whole process: from production and processing, to marketing, storage and transportation," Fratti Silveira explained. "Our system achieved fourth place in the US's Project Management Institute's Project of the Year Awards 2009, and we have also been accredited with the ISO 27001 Certification for transparency, which is audited by the British Standards

As part of its marketing campaign, INAC has developed a unique labelling identification system, Pastures Uruguay, that flags up the product's traceability advantage. It has created themed restaurants, boutiques and other products that can be transformed into a franchise internationally and given a presence in major cities around the world.

"We want to position the Uruguayan meat chain as a supplier of quality products recognized by the control of its processes and the flexibility to adapt to consumer demands," Fratti Silveira said. "Rather than being a commodity, Urguayan meat is a product with added value. Today, we are selling at prices similar to those of Australia and the US, whereas six or seven years ago, Uruguay sold at between 20 percent and 30 percent less.

The international market is a demanding one, and I will believe that we will remain among the coun-

tries that are known for producing high quality products. That challenge will force us to keep improving and especially to continue to incorporate technology and modern methods and to carry on trying to occupy the niches that pay better such as restaurants, hotels and cruise-liners.

"Nobody wants to pay more for a product they don't know anything about, but with Uruguayan meat, the quality is clear from the taste."

Things are definitely moving in the right direction. In 2016, for example, Uruguay will host the 21st World Meat Congress. With around 1,000 attendees, the biennial congress will discuss the challenges of the meat industry, including how best to produce and sell enough meat of the quality demanded by a growing number of discerning consumers.

*InFocus provided the story* 



## 可以出口产品到中国的公司 COMPANIES ALLOWED TO EXPORT TO CHINA









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