

► GIRAUDI
02-EXCLUSIVE MEATS

FRENCH CURED BEEF

WINNER OF SEVERAL
INNOVATION AWARDS
IN 2012, 2016 AND 2017



P
Puigrenier
les viandes





02

CONSTANT INNOVATION & QUALITY

Puigrenier is a **FAMILY OWNED COMPANY** established **IN 1976 IN VERY HEART OF FRANCE** and producing high quality Charolais beef.

For over 20 years the company has had a quality assurance system called **LABEL ROUGE**.

In 2012, 2016 and 2017, Puigrenier **WON** the Grés d'or, the SIAL Innovation and the Sirha Innovation for their enerzine range of **CURED BEEF**.

CURED MEAT PROCESS

Certified Charolais cows are **GRASS FED** but also partly **GRAIN FED** for over **8 YEARS**. After the specific diet 2 other selections take place :

- The weight of the live cattle
- After harvest the fat cover and the rib marbling

The meat is then **CURED FOR 7 TO 8 WEEKS** in monitored chambers that control temperature and moisture.

The **50 DAYS** curing **SPREADS THE FLAVOUR** throughout the meat and softens the texture : a meat for connoisseurs.

This cured meat has a low level of marbling while remaining naturally **TASTY AND JUICY**.



100% verified Charolais



Grass & Grain fed
for over 8 years



Only **EXTRA** cured meat
for over 50 days



3 international
innovation prizes



No antibiotics * Hormone free