

# illas Juli

COMMITTED  
TO QUALITY





We select, develop and commercialize fresh and deep-frozen meats.

The **tradition** of more than 60 years of **experience** in the market supports the passion and commitment of the team. The team that safeguards the **quality**, development and **innovation** of our products in order to offer a range of foods and **reliable service**.

Our **guarantee** has been built on the basis of **food safety** and the **adaptability** of the company to changes in the sector, social and technological evolution, and the daily needs of our customers.

The company's trajectory with our I+D department corroborate our **commitment to quality**.

## IQF QUALITY

We believe in the **meat nutrients** and when it comes to food, deep-frozen foods have become the perfect purchase solution for:

**The durability of food.** We have products whenever we want to prepare recipes with high nutritional value for all types of diets.

Ultra-frozen foods are transparent as they **ensure the nutritional value and organoleptic properties** of the food thanks to the preservation technique. This technique consists of an industrial process that freezes at high speed at  $-80^{\circ}\text{C}$ , which allows no ice crystals generation and products without additives, preservatives or artificial colors.



# ALL OUR PRODUCTS

## Guaranteed tenderness and flavor



Trusted meats and preparations that enhance your recipes by providing flavor and juiciness.

## Benefits of deep frozen



Products deep frozen at  $-80^{\circ}\text{C}$ , which preserves the organoleptic values of fresh meat for longer.

## Allergen free



Deep freezing prevents from using preservatives with allergens (derived from lactose and sulfites).  
Products without gluten or soy and with pea protein.

## No added animal protein



The use of animal proteins causes slight organoleptic changes, the use of vegetable proteins enhances the natural flavor of the meat.

## Cost reduction



IQF products allows to remove from the bag only what we're going to cook and it make easier to cook the product without having to defrost.

## RECOMMENDATION



Defrost at a temperature between  $0^{\circ}\text{C}$  and  $2^{\circ}\text{C}$  before cooking (between 12 and 24 hours depending on the product).



## PRODUCT FEATURES

**UNIT** Weight per unit (product)



Recommended defrosting hours



Box weight



Bag weight



**Gr/Kg of salt added to the product**  
(organoleptically, 10g of salt/kg per recipe is considered standard)



## Boosting your recipes

### MEATS

20186



#### PORK STEW IQF

Pork meat preparation (80%)



2.5Kg



5Kg



6g/Kg



24h

81152/11152



#### CHEEK BONELESS

100% pork meat



± 1Kg

Vacuum  
± 50g/unit



± 5Kg

± 10Kg



24h

81150



#### CHEEK BONE IN IQF

100% pork meat



UNT.

± 350g



± 6Kg



24h

11151



#### INNER CHEEK

100% pork meat



± 2,5Kg

Vacuum



± 7,5Kg



24h



11112



### DICED RIB IQF

100% pork loin ribs meat



UNIT



± 20g

± 5Kg

24h

± 3cm wide/piece

13112



### PORK RIB IQF

100% pork meat



UNIT



± 70g

± 5Kg

24h

± 4x12cm/piece

10006



### SNOUT CUBES IQF

100% pork meat



1Kg

5Kg

24h

± 3x3cm/piece

81155



### HINDSHANKS ½ IQF

100% pork meat



UNIT



± 300g

6Kg

24h

11177



### BACK BACON

Pork meat preparation (87%)



2Kg

6Kg

18g/Kg

24h

Vacuum



10069

 **RIBEYE IQF**

Pork meat preparation (90%)



<b>UNT.</b>			
± 250g	5Kg	5g/Kg	24h

21208

 **PORK CHOPS IQF**

Pork meat preparation (80%)



<b>UNIT</b>			
± 150g	5Kg	7g/Kg	24h

20069

 **PORK LOIN STEAKS IQF**

Pork meat preparation (80%)




<b>UNIT</b>			
± 120g	5Kg	7g/Kg	24h

20135 / 81171

 **PORK TENDERLOIN S/C**

Pork meat preparation (80%)






<b>UNIT</b>			
± 500g ± 750g Vacuum	6Kg	7g/Kg	24h

21173/21172

 **PORK TENDERLOIN S/C CS**

Pork meat preparation (70%)



<b>UNIT</b>			
± 700g Vacuum	± 6,5Kg ± 6Kg	7g/Kg	24h



21179

 **PORK LOIN BONELESS CHAIN OFF**

Pork meat preparation (80%)



**UNIT**  
± 5Kg  
Vacuum



± 12Kg



7g/Kg



24h

31179 / 21180

 **PORK LOIN BONELESS**

Pork meat preparation (70%)



**UNIT**  
± 4Kg  
± 5Kg  
Vacuum



± 16Kg

± 12Kg



7g/Kg



24h

21183

 **PORK LOIN BONELESS PIECES**

Pork meat preparation (70%)



**UNIT**  
± 2,5Kg  
Vacuum



± 6Kg



7g/Kg



24h

31120

 **PORK BONELESS COLLAR**

Pork meat preparation (70%)



**UNIT**  
± 3Kg  
Vacuum



± 18Kg



7g/Kg



24h

20405

 **BEEF EYEROUND MM**

Beef meat preparation (80%)



**UNIT**  
± 2Kg  
Vacuum



± 4Kg



7g/Kg



24h



30208



### HEEL MUSCLE WITH MESH

Beef meat preparation (70%)



± 2Kg Vacuum	± 15Kg	7g/Kg	24h

20235



### BEEF STEW IQF

Beef meat preparation (80%)



2.5Kg	5Kg	7g/Kg	24h

10259



### BEEF STEW MANUAL CUTTING

Beef meat preparation (90%)



1Kg Vacuum 30g/unit	5Kg	2g/Kg	24h

10209



### BONELESS BEEF SHANK

100% beef meat



± 2Kg	± 7Kg	24h

20252



### BEEF STEAKS

Beef meat preparation (80%)



UNIT ± 100g	5Kg	7g/Kg	24h





20417



### BEEF STEAK KNUCKLE IQF

Beef meat preparation (80%)



UNIT

± 130g



5Kg



7g/Kg



24h

20418



### BEEF KNUCKLE MM

Beef meat preparation (80%)



UNIT

± 5Kg

Vacuum



± 10Kg



7g/Kg



24h

20403



### BEEF B-LESS STRIPLOIN MM

Beef meat preparation (80%)



± 5,5Kg



± 11Kg



7g/Kg



24h

21403



### B-LESS STRIPLOIN STEAK MM IQF

Beef meat preparation (80%)



UNIT

± 150g



5Kg



7g/Kg



24h

10731



### CALLOS IQF

Chopped white tripe



UNIT

± 15g



8Kg



24h



20900



## TURKEY BREAST BONELESS

Turkey meat preparation (80%)



UNIT

± 3Kg  
Vacuum



± 10Kg



7g/Kg



24h

## STRIPS

11185



## PORK MEAT STRIPS IQF

100% pork meat



1Kg  
35g/unit



4Kg



24h

11745



## CHICKEN MEAT STRIPS IQF

100% chicken meat



1Kg  
± 20g/unit



4Kg



24h

11265



## BEEF MEAT STRIPS IQF

100% beef meat



1Kg  
35g/unit



4Kg



24h



# MINCE

81504



## MINCE

Pork meat preparation (70%)



UNIT

1,5Kg  
Vacuum



6Kg



6g/Kg



12h

80530



## CHORIZO MINCED CUBES IQF

Pork meat preparation (87%)



2,5Kg  
± 25g/unit



5Kg



18g/Kg



12h

80550



## BEEF & PORK MINCED CUBES IQF

Beef meat (36%) and pork meat (36%) preparation



2,5Kg  
± 25g/unit



5Kg



4g/Kg



12h

80501



## BEEF MINCED CUBES 70% IQF

Beef meat preparation (70%)



2,5Kg  
± 25g/unit



5Kg



3g/Kg



12h

80177



## BEEF MINCED CUBES 100% IQF

100% beef meat



2,5Kg  
± 25g/unit



5Kg



3g/Kg



12h



# MEATBALLS

82715



## BEEF & PORK IQF

Beef (30%) and pork meat (30%) preparation



2,5Kg  
30g/unit



10Kg



8g/Kg



12h

85715



## CHICKEN & TURKEY IQF

Chicken (28%) and turkey meat (25%) preparation



2,5Kg  
30g/unit



10Kg



6g/Kg



12h

81713



## 70% BEEF IQF

Beef meat preparation (70%)



2,5Kg  
30g/unit



5Kg



8g/Kg



12h

84713



## 51% BEEF IQF

Beef meat preparation (51%)



2,5Kg  
30g/unit



10Kg



8g/Kg



12h

# SAUSAGES

84581



## TOSCANA SAUSAGE IQF

Pork meat preparation (80%)



2Kg  
± 60g/unit



4Kg



9g/Kg



12h

83581



## SMOKED SAUSAGE IQF

Pork meat preparation (70%)



2Kg  
± 52g/unit



4Kg



10g/Kg



12h



82581

 **CUMBERLAND SAUSAGE IQF**

Pork meat preparation (70%)



 **2Kg**  
 ± 52g/unit

 **4Kg**

 **10g/Kg**

 **12h**

82579

 **BREAKFAST SAUSAGE IQF**

Pork (38%) and beef meat (22%) preparation



 **2Kg**  
 ± 52g/unit

 **4Kg**

 **8g/Kg**

 **12h**

81580

 **PORK SAUSAGE IQF**

Pork meat preparation (70%)



 **2Kg**  
 ± 36g/unit

 **4Kg**

 **8g/Kg**

 **12h**

81530

 **CHORIZO IQF**

Pork meat preparation (69%)



 **2Kg**

 **4Kg**

 **10g/Kg**

 **12h**

81581

 **CATALAN SAUSAGE IQF**

Pork meat preparation (84%)



**UNIT**  
 ±125g

 **3Kg**

 **8g/Kg**

 **12h**



# HAMBURGERS & BURGERS

80011/810111



## BEEF BURGER IQF

Beef meat preparation (70%)



100g  
140g



2Kg



4Kg



5g/Kg



12h

80574



## BEEF & PORK BURGER IQF

Pork (26%) and beef meat (34%) preparation



80g



1,6Kg



8Kg



8g/Kg



12h

85574



## CHICKEN & TURKEY BURGER IQF

Chicken (27%) and turkey meat (24%) preparation



9,7% FAT/BURGER



80g



1,6Kg



8Kg



7g/Kg



12h

80013



## 74% BEEF BURGER IQF

Beef meat preparation (74%)



110g



2,2Kg



9,13Kg



6g/Kg



12h



# PREPARED MEAT

10562



## PORK ESCALOPE IQF

Pork meat preparation (70%)



UNIT

± 80g



6Kg



8,1g/Kg



12h

80518



## SKEWERED PORK IQF

Pork meat preparation (80%)



± 3Kg

Vacuum  
± 40g/unit



± 6Kg



5g/Kg



24h

15109



## PORK PAPRIKA MINI KEBAB IQF

Pork meat preparation (95%)



UNIT

± 40g



5Kg



8,6g/Kg



24h

10545



## PORK PAPRIKA KEBAB IQF

Pork meat preparation (96%)



UNIT

± 75g



5Kg



8,25g/Kg



24h

88003



## PORK RIB WITH BBQ SAUCE

Pork meat preparation (69,6%)



UNIT

± 550g



± 4,4Kg



6,7g/Kg



24h





## Product grill & barbeque products

10814

 **PRESA**  
100% pork meat



± 1Kg  
Vacuum  
± 250g/unit



± 6Kg



24h

10810

 **PLUMA**  
100% pork meat



± 900g  
Vacuum  
± 180g/unit



± 6Kg



24h

10813

 **SECRETO**  
100% pork meat



± 600g  
Vacuum  
± 150g/unit



± 6Kg



24h

10238

 **CHURRASCO IQF**  
Beef meat preparation (90%)



UNIT

± 250g



4Kg



2g/Kg



24h





10815

 **LAGARTO**

100% pork meat



± 100g  
Vacuum  
± 25g/unit



± 6Kg



24h

13240

 **ENTRECOTE CUT**

100% beef meat



UNIT

± 250g  
Individually  
vacuum



3,5Kg



24h

11267

 **BEEF TENDERLOIN**

100% beef meat



± 200g

± 250g  
Bipack  
vacuum



4Kg

3,5Kg



7g/Kg



24h

80009

 **90% BEEF HAMBURGER IQF**

Beef meat preparation (90%) salted and peppered



150g



4,5Kg



5g/Kg



12h

80208 / 80258

 **DRY AGED HAMBURGER IQF**

Beef meat (99%) salted and peppered



80g  
200g



2,4Kg



4,8Kg



5g/Kg



12h



simplifies cooking **READY to ROAST** simplifies cooking

Premium meat products prepared with the best recipes and ready to heat and serve.

Offers a menu designed and prepared by a chef without the need to hire one

42540

 **MARINATED HAM**  
**Thyme and rosemary**

Pork meat preparation (79,5%)

\*available in more flavours



2,5Kg



5Kg



8g/Kg



24h

14112

 **RIBS IQF**  
**BBQ style**

Pork meat preparation (85%)

\*available in more flavours



2,5Kg



5Kg



7g/Kg



24h



