



AGROECO

RU-036/PH39169

PRODUCT CATALOGUE



AGROECO.RU



AGROECO GROUP OF COMPANIES FULL CYCLE PRODUCTION

COMPETITIVE ADVANTAGES

-  **UNIQUE BIOSAFETY SYSTEM**
-  **ANIMAL HEALTH GUARANTEE**
-  **FLEXIBLE APPROACH TO CLIENT NEEDS**
-  **NATURAL PRODUCT**
-  **LOW % OF MEAT JUICE EXUDATION**
-  **IN-HOUSE BREEDING**
-  **INTEGRITY AND TRANSPARENCY**
-  **PRODUCTIVITY AND MODERNITY**
-  **CONTROL AT ALL PRODUCTION STAGES**
-  **IN-HOUSE LOGISTICS TO THE CLIENT**
-  **ATTENTION TO DETAILS**

				
LAND BANK	3 FEED MILLING PLANTS	2 GENETIC SELECTION CENTERS	43 PORK BREEDING SITES	MEAT PROCESSING ENTERPRISE
101100 ha	1100000 tons of feed per year	Danish Genetics Russia Partner	322000 tons of pork per year	3800000 carcasses per year – processing capacity



MEAT PROCESSING ENTERPRISE

No. 2 IN RUSSIA BY PRODUCTION VOLUME

Headcount
3.5 thousand

Processing capacity
600 carcasses per hour
3.8 million heads per year
over 300 thousand tons of finished products

Advanced and state-of-the-art production:

- stress-free slaughter
- vertical deboning

MANUFACTURABILITY OF MEAT PROCESSING PLANT

MODERN PACKAGING
TRACEABILITY OF EACH CUT

Stress-free housing, CO2 putting down

SMOOTH STRUCTURE OF MEAT
LOW MOISTURE LOSS
DELICIOUS MEAT

Robotic production, vertical deboning

CORRECT CUTTING
PURE MEAT

Slicers
CALIBRATED PIECES

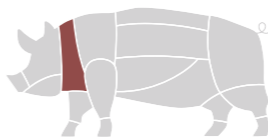




AGROECO

MEAT PRODUCTS

PORK COLLAR BONELESS RINDLESS



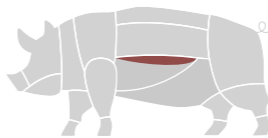
Pork collar boneless rindless is a perfect combination of tender, delicious meat and a low amount of fat. Good combination makes this carcass part soft, juicy and tasty during cooking. The pork collar boneless rindless can be fried and baked, this cut allows to make a juicy kebab as well.



package weight	2,75 kg	box weight	16.5 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	320x 180x 80	box dimensions, mm	600x 400x 120

number of packages in a box **6 pcs**

PORK TENDERLOIN



This is the most valuable and lean part of the animal carcass (muscle tissue), which is located at the rear of the back (closer to loin vertebrae). The cut is highly valued and widely used in cooking.



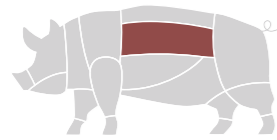
package weight	1 kg	box weight	8 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	300x 200x 90	box dimensions, mm	600x 400x 120

number of packages in a box **8 pcs**

Expiry Date — 2 years

*Shelf life at t = -1.5 C to +4 C is maximum 21 days
**Assuming boning 1,500 heads and slaughtering 4,500 heads per shift.

PORK LOIN RIBS

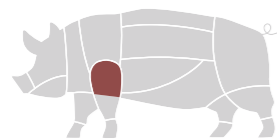


This part of the pork carcass is located on both sides of the spine. These ribs are highly valued since compared to other muscles in the animal's body, the lower back does not experience heavy loads. This tender meat can be cooked as a whole piece (baked) or cut into pieces.

package weight	0.9 kg	box weight	9 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	300x 600x 100	box dimensions, mm	600x 400x 120

number of packages in a box **10 pcs**

PORK RIBLETS



These are the 1st to 4th ribs and the intercostal, external and internal muscles. This is flat-shaped muscle tissue with streaks of fat on rib bones which has a lot of meat. They are used for baking, stewing, smoking and cooking broths.

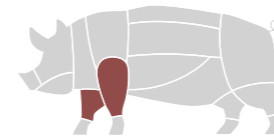
package weight	1 kg	box weight	14 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	300x 100x 30	box dimensions, mm	600x 400x 120

number of packages in a box **14 pcs**

*Shelf life at t = -1.5 C to +4 C is maximum 21 days
**Assuming boning 1,500 heads and slaughtering 4,500 heads per shift.

Expiry Date — 2 years

PORK FRONT SHANK BONE-IN RIND-ON

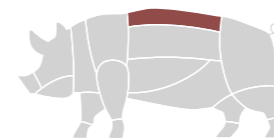


The part of the pork carcass adjacent to the knee joint; shin or forearm. Mainly consists of connective tissue and rough muscles, covered with a thick layer of fat. The hind shank contains more meat, so it is used for main courses. The fore part is often used for soups and jellied meat.

package weight	2.5 kg	box weight	10 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	180x 140x 44	box dimensions, mm	600x 400x 40

number of packages in a box **8 pcs**

PORK LOIN BONELESS RINDLESS (NARROW CUT)



This is a dorso-lumbar cut, highly valued due to its softness, because meat is especially tender here, since these muscles are hardly used by an animal during its life. Differs from the loin by a cut triangle piece on the side of the belly.

package weight	3,5 kg	box weight	14 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	600x 200x 80	box dimensions, mm	600x 400x 20

number of packages in a box **4 pcs**

*Shelf life at t = -1.5 C to +4 C is maximum 21 days
**Assuming boning 1,500 heads and slaughtering 4,500 heads per shift.

Expiry Date — 2 years

PORK HIND SHANK BONE-IN RIND-ON



This is the part of the pork gammon tightly adjoining to the knee joint, forearm or shank. It consists of rough muscles and connective tissues. The hind knuckle is meatier. The fore part is often used for soups and jellied meat.

package weight	2.15 kg	box weight	10.75 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	360x 160x 80	box dimensions, mm	600x 400x 20

number of packages in a box **5 pcs**

PORK LOIN BONELESS RINDLESS



This is a dorso-lumbar cut, highly valued due to its softness, because meat is especially tender here, since these muscles are hardly used by an animal during its life.

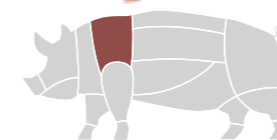
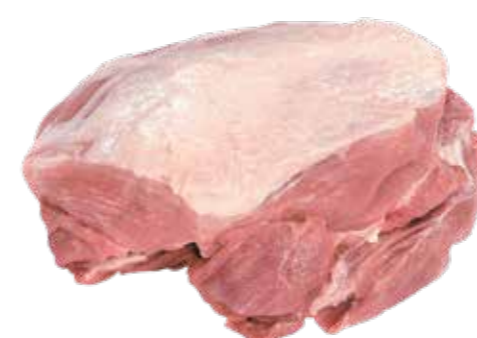
package weight	9 kg	box weight	36 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	300x 200x 90	box dimensions, mm	600x 400x 168

number of packages in a box **4 pcs**

*Shelf life at t = -1.5 C to +4 C is maximum 21 days
**Assuming boning 1,500 heads and slaughtering 4,500 heads per shift.

Expiry Date — 2 years

PORK SHOULDER BONELESS RINDLESS

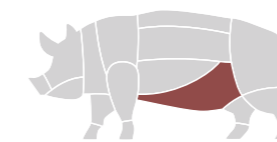


The part of the pork carcass adjacent to the shoulder joint. It is distinguished by a relatively small amount of connective tissues and rough muscles, which suggests widespread use in cooking. A juicy and tasty cut of pork, from which a large variety of mouth-watering dishes can be cooked.

package weight	4,85 kg	box weight	14,5 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	310x 320x 120	box dimensions, mm	600x 400x 140

number of packages in a box **3 pcs**

PORK BELLY Bone-in rind-on



The first category cut with an ideal ratio of fat and muscle fibers, located on the outer part of the belly ribs. The cut has a flat shape, contains bones (ribs) on the skin, meat in them is in the form of strips inside the fat.

package weight	6 kg	box weight	18 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	510x 200x 40	box dimensions, mm	600x 400x 140

number of packages in a box **3 pcs**

*Shelf life at t = -1.5 C to +4 C is maximum 21 days
**Assuming boning 1,500 heads and slaughtering 4,500 heads per shift.

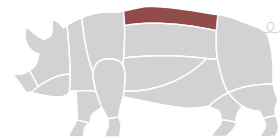
Expiry Date — 2 years

PORK LOIN BONE-IN RIND-ON



package weight	5 kg	box weight	20 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	600x 200x 100	box dimensions, mm	600x 400x 140

number of packages in a box **4 pcs**



This is an elongated loin cut of regular shape, with even pink color, from the back of the carcass, containing very little fat and meat juice. Due to its taste and nutritional properties, it is classified as the first grade meat and is highly valued.

Expiry Date — 2 years

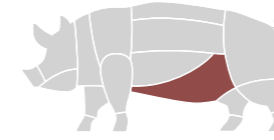
*Shelf life at t = -1.5 C to +4 C is maximum 21 days
**Assuming boning 1,500 heads and slaughtering 4,500 heads per shift.

PORK BELLY sheet ribbed rind-on



package weight	2.5 kg	box weight	7,5 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	300x 200x 90	box dimensions, mm	600x 400x 168

number of packages in a box **3 pcs**



The first category cut with an ideal ratio of fat and muscle fibers, located on the outer part of the belly ribs. The cut is flat, boneless (no ribs) and on the skin. The cut features excellent taste, multipurposeness and affordable price.

HALF CARCASS II category, w/o front feet, w/o jowl



Pork half carcass without jowl (chap), divided along the vertebral column. The lard thickness does not exceed 3 cm, above the spinous processes between the 6th and 7th thoracic vertebrae, not counting the skin thickness. A diaphragm of 1.5 cm, a small amount of stubble on the hind leg in the area where the fetlock chain is attached, not exceeding 10% of the surface, or subcutaneous fat loss not exceeding 15% of the carcass surface are allowed.

The half carcass weight of 36 to 45 kg ensures a stable yield of large pieces and cutting (half carcasses weighing less than 36 kg make up no more than 3% of the batch). By purchasing a batch of AGROECO half carcasses, one can easily plan the quantity required for the period.

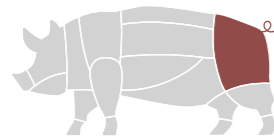
Premium cuts on the skin obtained from half carcasses have minimal fat content.

Alternating layers of muscle and fat tissue in belly cuts make them ideal for producing various specialty products.

Expiry Date — 2 years

*Shelf life at t = -1.5 C to +4 C is maximum 21 days
**Assuming boning 1,500 heads and slaughtering 4,500 heads per shift.
***Shelf life of half carcasses at -1 C to 0 C is maximum 12 days

PORK LEG(HAM) BONELESS RINDLESS



The carcass part adjacent to the lumbar and hip parts. It is distinguished by juicy and dense flesh, surrounded by a thin layer of fell and fat. Used mainly for frying and boiling and is one of the most multi-purpose cuts. The relatively small content of rough muscles, fat and connective tissue enables its use in various cooking methods.



package weight	9.5 kg	box weight	19 kg
package type	vacuum bag	box type	corrugated box
package dimensions, mm	400x 310x 140	box dimensions, mm	600x 400x 140

number of packages in a box **2 pcs**

HALF CARCASS

III category, w/o front feet,
w/o jowl



Pork half carcass without jowl (chap), divided along the vertebral column. The lard thickness does not exceed 3 cm, above the spinous processes between the 6th and 7th thoracic vertebrae, not counting the skin thickness. A diaphragm of 1.5 cm, a small amount of stubble on the hind leg in the area where the fetlock chain is attached, removal of bruises and blood stain on an area not exceeding 10% of the surface, or removal of subcutaneous fat not exceeding 15% of the carcass surface are allowed.

The half carcass weight of 36 to 45 kg ensures a stable yield of large pieces and cutting (half carcasses weighing less than 36 kg make up no more than 3% of the batch). By purchasing a batch of AGROECO half carcasses, one can easily plan the quantity required for the period.

Premium cuts on the skin obtained from half carcasses have minimal fat content (even in category 3 lard averages to 3.5 mm at the measurement point).

Alternating layers of muscle and fat tissue in belly cuts make them ideal for producing various specialty products.

Expiry Date — 2 years

*Shelf life at t = -1.5 C to +4 C is maximum 21 days
 **Assuming boning 1,500 heads and slaughtering 4,500 heads per shift.
 ***Shelf life of half carcasses at -1 C to 0 C is maximum 12 days



OFFALS



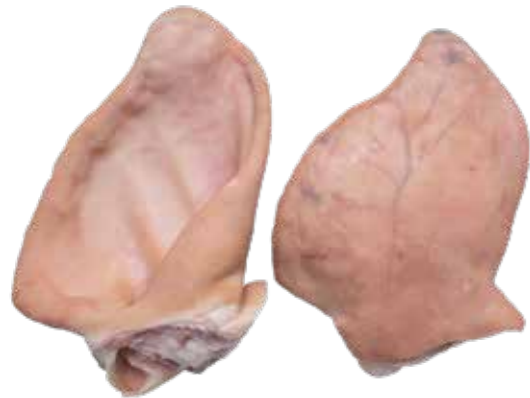
PORK FRONT FEET



weight	10 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	600 x 400 x 80
thermal state: frozen	

Pork feet are cut from a carcass by removing the rear hoof at the tarsal joint and the front hoof at the carpal joint. Skin damage, remaining stubble, blood stains, uneven cut are allowed.

PORK EARS



weight	10 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	600 x 400 x 105
thermal state: frozen	

Offals with stubble is a cartilaginous funnel-shaped structure covered with skin, connected to the auditory canal containing cartilaginous auditory tubes; the presence of stubble in the area of separation from the head and foci of burnt epidermis in the inaccessible area inside the auricle, damage of the skin are allowed.

Expiry Date – 2 years

PORK TAILS



weight	10 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	600 x 400 x 80
thermal state: frozen	

Tails are obtained by cutting the carcass through a sliding joint, removing all sacral and coccygeal vertebrae, leaving the skin intact.

PORK STOMACH



weight	10 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	600 x 400 x 80
thermal state: frozen	

The digestive organ, defatted and cleared of mucous membrane, washed. The presence of a section of mucous membrane at the entrance to the duodenal sphincter with a yellowish tint is allowed.

Expiry Date – 2 years

PORK DIAPHRAGM



The diaphragm is a thin, membrane-covered concave and dome-shaped muscle, without pieces of lungs, liver, blood clots and impurities. Violation of integrity, presence of residual internal fat due to the anatomical fat content of the offals is allowed, but shall not exceed 10%). The diaphragm is located between the chest and the abdominal cavity.



weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

PORK LUNG



The paired respiratory organ consisting of several lobes, has a pinkish color and spongy texture. A cellular pattern is visible on the surface, representing the internal structure. The presence of separate parts of pork lungs obtained during a veterinary and sanitary examination is allowed.



weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

Expiry Date – 2 years

PORK LIVER



Pork liver consists of four lobes of different sizes with notches and indentations. The liver is reddish-brown and has a firm texture. All ducts, blood vessels, lymph nodes, gallbladder and connective tissues are cut at the liver surface.



weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

PORK KIDNEYS



Pork kidneys are smooth, hard, reddish-brown, bean-shaped organs with a depression at the junction with the blood vessels, without a fat capsule, lymph nodes or ureters. Cuts without violating the integrity of the kidney, kidneys with a cut-off part (no more than 20% of the kidney volume) and tissue ruptures without violating the integrity of the organ are allowed.



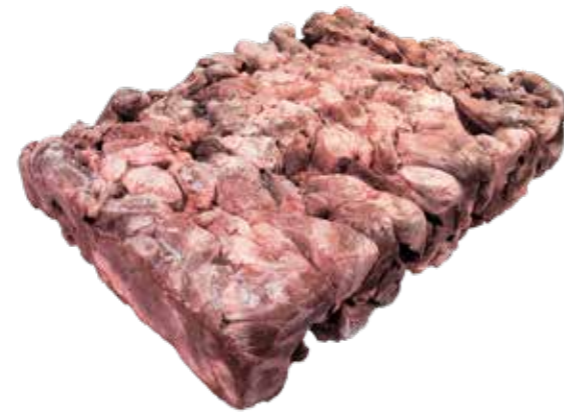
weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

Expiry Date – 2 years

PORK HEART



A small muscular conical-shaped compact organ. The heart is without the cardiac sac and external blood vessels, with fat tightly adjacent to the outer surface, with longitudinal and transverse cuts on the side of the cavities, washed from blood and impurities. The fat is soft and varies from white to cream in color. Arteries and veins are cut off at the base of the heart.



weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100

thermal state: **frozen**

PORK TONGUES



Whole tongues, without sublingual meat and lymph nodes, washed of blood and mucus, consist of the tongue blade and the tongue root. The tongue blade is quite thin, with a pointed end. The meat of the tongue root is pinkish in color.



weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100

thermal state: **frozen**

Expiry Date – 2 years

PORK THROATS



A cartilaginous tube with a thymus bone and a cut of fleshy tissues, without sublingual meat, cleaned of dirt, mucus and blood, without abscesses, bruises, lymph nodes and impurities. Pieces of sublingual meat are allowed, but they shall not exceed 10% of the weight.



weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100

thermal state: **frozen**

PORK CROW



The crow is a connecting membrane consisting of two layers of serous membrane with fat, blood, lymphatic and nerve vessels and lymph nodes (glands) between them.



weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100

thermal state: **frozen**

Expiry Date – 2 years

PORK TRIMMING

PORK INNER FAT Category I



Adipose tissue obtained by separation from the muscle tissue of all types of slaughter animals and used for food, feed and technical purposes. The fat has a soft consistency, white color and a weak specific odor.

weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

PORK TRIMMING 70/30



Small pieces of boneless meat with fat in a ratio of 70/30, without skin, obtained by stripping, boning, cutting pork, are also called "trimmings".

weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

PORK TRIMMING 80/20



Small pieces of boneless meat with fat in a ratio of 80/20, without skin, obtained by stripping, boning, cutting pork, are also called "trimmings".

weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

PORK TRIMMING 50/50



Small pieces of boneless meat with fat in a ratio of 50/50, without skin, obtained by stripping, boning, cutting pork, are also called "trimmings".

weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

Expiry Date – 2 years

PORK TRIMMING

PORK cutting fat



A type of lard obtained from the sides and chest of a carcass; it is much softer than back lard. It is widely used for the production of the first and second grade chopped ham or semi-smoked sausages.

weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

PORK back fat



A type of fat that is removed from the spinal area of a pork carcass. Grainy consistency and high refractoriness make it an ideal ingredient for producing raw smoked sausages.

weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

OFFALS

PORK CHEEK (jowl) rind-on



A plate of meat removed from the underside and the sides of the head and neck with a natural content of fatty and connective tissue, in the skin. Cleaned of stubble, the upper layer of the epidermis and lymph nodes. Safe product due to 100% veterinary control. Due to robotized operations, the standard jowl has a standard shape ensuring similar size of delicacies.

weight	18 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

Expiry Date – 2 years

PORK RIND



A very delicious product, necessary as a basis for preparing pork dishes in various cuisines of the world. In many countries pork skin is used as a delicacy: it is fried (cracklings), baked and served as a side dish.

weight	13 kg
storage conditions	not exceeding -18°C
shelf life	180 days
block size, mm	400 x 600 x 100
thermal state: frozen	

ESSENTIALLY INTEGRAL MEAT



- Integrity and transparency
- Eco-friendliness and naturality
- Productivity and modernity
- Attention to details
- Meat from our own farms

- Control at all production stages
- Rich, bright taste and flavour of meat
- Low losses during heat treatment of the product





A series of horizontal dotted lines for writing, spanning the width of the page.





AGROECO

Address: Voronezh, Business Center "Forum",
st. Stankevicha, 36, 2nd floor

Tel. +7 (473) 262-02-44

E-mail: sales@agroeco.ru

Web: <https://agroeco.ru/>

Visit our social media

Telegram



[gk_agroeco](https://t.me/gk_agroeco)

Vkontakte



[agroeco_vrn](https://vk.com/agroeco_vrn)

Odnoklassniki



[agroeco](https://ok.ru/agroeco)

