

Premium Friesian Beef for the European Wholesale Market

Jordana Rios Canals i Desfets S.L.U.

Technical Supply Capabilities & Export Infrastructure



Breed

Exclusively Friesian Dairy Breed

Origin

Local family farms within Catalonia, Spain

Processing

Exclusively on-site slaughter and private cutting rooms

Market Access

Full EU & International Export Certificate (SAE Level 3)

Hyper-local quality control seamlessly integrated with international supply chain capability.

Technical Supply Capabilities & Export Infrastructure

Phase 1: Local Dairy Origin

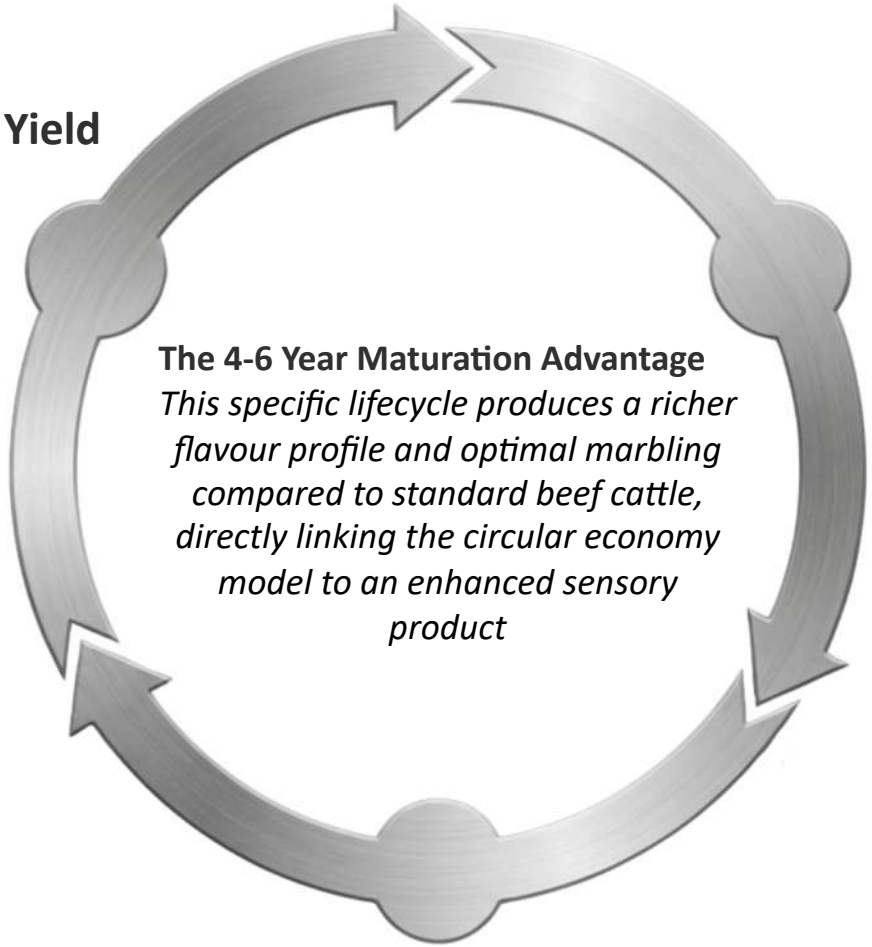
Sourced exclusively from small-to-medium family-owned dairy farms

Phase 2: Semi-Housed Rearing

Retired from milk production at 4-6 years of age
Transitioned to a balanced diet of pasture and feed

Phase 3: The Circular Yield

Re-entering the food system as high-value beef



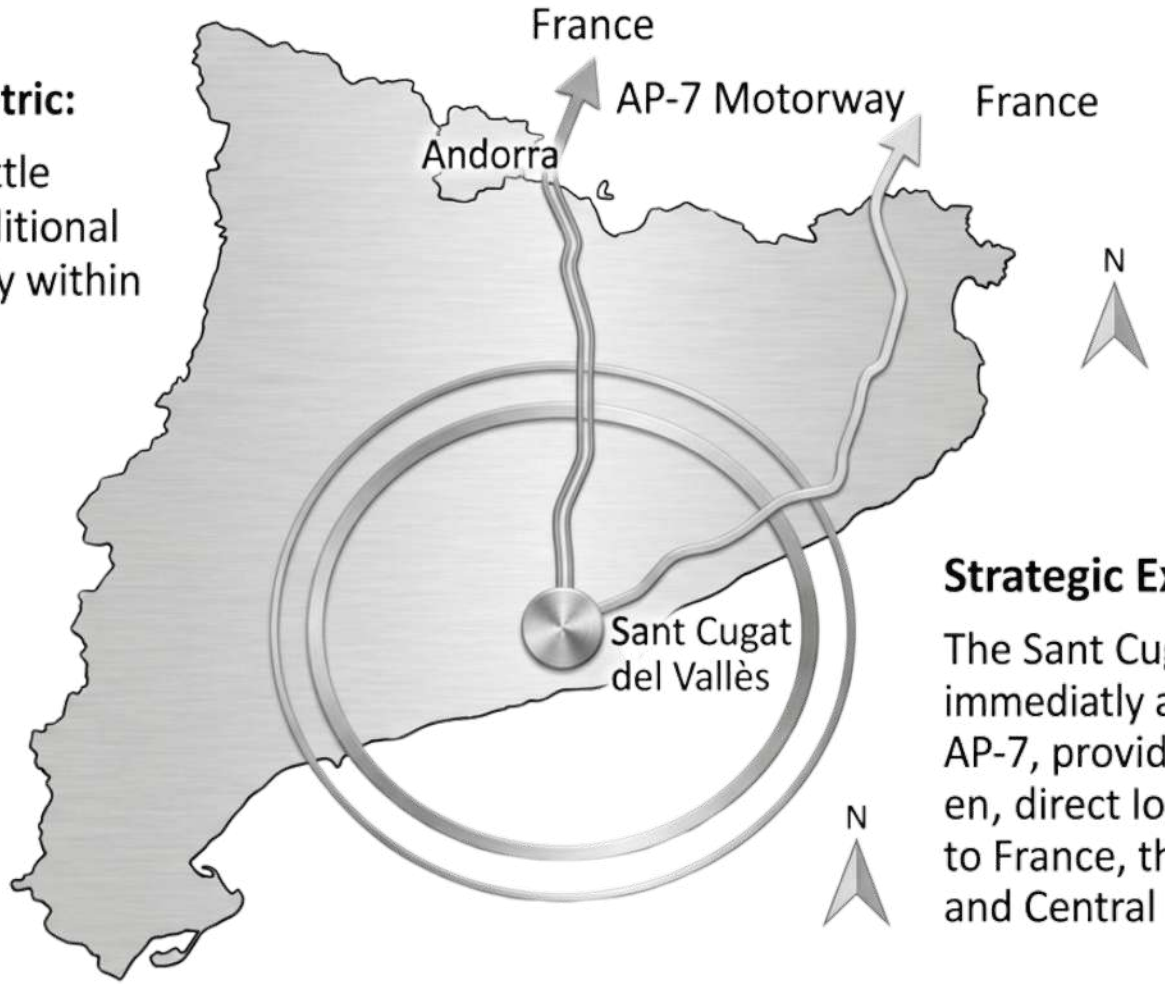
The 4-6 Year Maturation Advantage

This specific lifecycle produces a richer flavour profile and optimal marbling compared to standard beef cattle, directly linking the circular economy model to an enhanced sensory product

Uncompromising traceability from farm origin to EU destination

90% Proximity Metric:

90% of sourced cattle originate from traditional family farms strictly within this 150km radius.



Strategic Export Hub:

The Sant Cugat facility sits immediatly adjacent to the AP-7, providing an unbroken, direct logistics corridor to France, the Netherlands, and Central Europe.

Complete integration of production

Ante-Mortem & Welfare

Official veterinary inspection and Welfair® compliant handling.

Exclusive Slaughter Operations

Conducted entirely in-house. **Halal slaughter available upon specification**

Post-Mortem & Classification

Immediate veterinary grading (EUROP conformation and fat cover) and sanitary marking.

Private Cutting Rooms

Carried out in dedicated, exclusive-use rooms by highly skilled internal personnel.

Refrigerated Load-Out

Direct transfer to HGV loading bays.

From origin purchasing to proprietary maturation facilities (RGSEAA 10.10943/B).

Industrial Supply Data Sheet: Carcass & Half Specifications

Volume Capacity	40–60 carcasses per week (orientative baseline, confirming exact specifications upon commercial offer
Product State	Freshly refrigerated. Target loading temperatures agreed upon per contract
Variables	Weights and exact ages vary dynamically by animal and lot
Commercial Parameters	Pricing structures strictly dictated by EUROP classification, carcass weight, ordered volume, and agreed Incoterms (collection vs. delivery)

Every shipment includes official authorisation, full traceability records, classification certificates, and dispatch documentation

Certifications

Certification / Audit	Issuing Authority & Standard	Registration / Scope Detail
Animal Welfare Welfair®	Bureau Veritas / IRTA & NEIKER (Welfare Quality & AWIN® standards)	Cert. ES152587 / Welfair 0821120039. Covers cattle slaughter with irreversible stunning.
Halal Food Guarantee	Instituto Halal (EGCH S.L.) Standards: GSO 2055-1, UAE.S 2055-1, SMIIC 1	Cert. IH-0935.2026.C03.S0.01 (Lic. IH-935/1.1/B/108). Bovine carcasses & offal.
CCPAE Organic Production	Consell Català Prod. Agrària Ecològica EU Regulation (EU) 2018/848	Cert. ES-ECO-019-CT / Operator CT/001504/E. Organic preparation & cold storage.
SAE Level 3 Export Cert.	SAICA / ENAC Accredited (ISO 17065) Royal Decree 993/2014	Cert. SAE/2022/209 (Level 3). Authorises meat export to third countries outside EU.
Official Health Inspection	Official Veterinary Inspection RGSEAA 10.10943/B (Oval Health Stamp)	Full ante-mortem & post-mortem controls, HACCP self-check protocols & batch traceability.









Contact



Facility Address:
Carretera Molins de Rei-Caldes, KM 7,
08174 Sant Cugat del Vallès
Barcelona, Spain.

👤 Procurement Contact: Josep Jordana

📞 Phone / WhatsApp: **+34 600 70 57 69**
✉️ Email Enquiry: **comercial@canalsidesfets.com**
🌐 Web Portal: **www.canalsidesfets.com**