1. Executive Overview & Commercial Sourcing Model

Jordana Rios Canals i Desfets, S.L.U. is an established Spanish wholesale supplier and primary processor specialising in high-grade **Friesian beef (vacuno mayor frisón)**. Operating directly from dedicated private facilities within the Sant Cugat Abattoir near Barcelona, the company manages an integrated supply chain delivering whole refrigerated carcasses, sides, pistol cuts, and specialised primal cuts for European importers, wholesalers, and food service distributors.

> **Key Commercial Specifications:**
> • **Product Portfolio:** Chilled whole carcasses, half carcasses (medias canales), pistol cuts (pistola), forequarters (delantero), and boneless primal cuts.
> • **Target Volume:** 20 to 40 selected carcasses per week with full EUROP grading classification.
> • **Operating Base:** Sant Cugat del Vallès, Barcelona (Catalonia, Spain).

2. Product Superiority & Sustainable Rearing Advantages

• **100% Friesian Breed Circularity:** Sourced exclusively from mature dairy cows (aged 4 to 6 years) retiring from milk production. Integrating mature cows into the premium meat chain reinforces circular economy principles and sustainable livestock management.

• **Semi-Housed Management & Balanced Diet:** Cattle are managed under a semi-housed system (régimen de semi-estabulación) combining open grazing with natural feed rations. This balanced pasture and grain feeding regime yields beef with exceptional marbling, deep flavour, and a succulent texture highly favoured in European gastronomy.

• **Local Family Farm Partnerships:** Cattle are purchased directly from small and medium-sized family-owned dairy farms with generations of agricultural heritage. **90% of sourcing farms are located within 150 km of the Sant Cugat facility**, ensuring minimal transport stress, enhanced animal welfare, and strict regional origin traceability.

3. Processing Integrity & Strategic European Logistics

• **Exclusive On-Site Processing & Skilled Craftsmanship:** Slaughtering and butchering are conducted in private, exclusive-use cutting rooms at the Sant Cugat Abattoir (Escorxador Frigorífic Sant Cugat, S.L.) by Jordana's own qualified butchery staff, combining traditional master butchery techniques with modern HACCP hygiene controls.

• **Direct Transport Links to Central Europe:** The facility is situated directly adjacent to the **AP-7 international highway corridor**, providing rapid, seamless road connections across France to the Netherlands, Belgium, Germany, and Central European markets.

• **HGV-Ready Infrastructure:** The abattoir facilities feature spacious, temperature-controlled refrigerated loading bays purpose-built for smooth maneuverability and rapid loading of 12-metre articulated lorries / HGVs.

4. Health, Quality & Official Certification Summary

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.